



PRODUCT TECHNICAL CARD

Rev. 01
Date 20.12.2021
Edit 01

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| PRODUCT | SAUCE CHAMPIGNON MUSHROOMS |
| TREATMENT: | Pasteurized glass jars - Empty capsule:> 30 |

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| INGREDIENTS | Tomato pulp and cubed 70.4%, champignon mushrooms 12.5%, tomato paste, extra virgin olive oil, onion, salt, sugar, garlic, parsley, chilli pepper, acidity regulator: citric acid. |
| HOW TO USE IT | Warm the product for a few minutes in the pan, bain marie or microwave and pour over pasta. After opening the jar store in a refrigerator. To be consumed within five days. |

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| PHYSICAL AND CHEMICAL PROPERTIES | pH: 3,8 < pH < 4,6 | Lead: < 0,2 ppm |
| | R.O.: 10 < R.O. < 12 | Cadmium: < 0,1 ppm |
| MICROBIOL. PROPERTIES | Total aflaxin: < 4 microg/Kg | Flavor: pleasant |
| | Alfatoxin B1:: < 2 microg/Kg | Smell: pleasant |
| NUTRITIONAL FACTS | Ochratoxin A: < 3 microg/Kg | |
| | <i>Calculated amount per 100 g</i> | |
| | Energy: 45,86 Kcal / 192,83 KJ | |
| | Protein: 1,77 g | |
| | Carbohydrate: 5,96 g | |
| | of which sugar: 5,07 g | |
| | Total fat: 1,66 g | |
| | of which saturates: 0,20 g | |
| | Fiber: 1,20 g | |
| | Sodium: 1,22g | |

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| PACKAGING | Jar of ml. 212 - 370 - 720 – 1062 - 2500 Safety capsule Cardboard base / Cardboard tray Transparent film for final coverage of the burden |
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| FORMAT | BOX | | | |
|---------|------------|----------------------|---------------------|-----------------|
| | Net weight | Box | Box dimentions (mm) | Box weight (Kg) |
| 370 ml | 350 g | 3x4 (12 pezzi) | 288x216x119 | 6,51 |
| 314 ml | 285 g | 3x4 (12 pezzi) | 272x204x113 | 5,8 |
| 212 ml | 180 g | 3x4 (12 pezzi) | 264x198x85 | 4,20 |
| 720 ml | 680 g | 3x4 (12 pezzi) | 520x340x300 | 12,15 |
| 1062 ml | 980 g | Oppure 3x2 (6 pezzi) | 260x170x150 | 6,08 |
| 2500 ml | 2300 g | 3x2 (6 pezzi) | 335x220x165 | 8,7 |



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| FORMAT | PALLETS | | | | | |
|---------------|--------------------|--------|----------------|--------------------|--------|----------------|
| | PALLET EPAL 80X120 | | | PALLET USA 100X120 | | |
| | Box for layer | layers | Box per pallet | Box for layer | layers | Box per pallet |
| 370 ml | 14 | 10 | 140 | 18 | 10 | 180 |
| 212 ml | 18 | 12 | 216 | 18 | 12 | 216 |
| 720 ml (12pz) | 11 | 9 | 99 | 15 | 8 | 120 |
| 720 ml. (6pz) | 22 | 9 | 198 | 30 | 8 | 240 |
| 1062 ml | 11 | 8 | 88 | 13 | 8 | 104 |
| 2500 ml | | | | | | |

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| LABEL AND DIMENSIONS | TDB |
| SHELF LIFE: | 3 Years |
| STORAGE CONDITIONS: | T ≤ 35°C |

| SPECIAL DIETARY REQUIREMENTS | |
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| DIET | SUITABLE |
| Ovo – lacto vegetarian | Yes |
| Vegan | Yes |
| Kosher diets | TDB |
| Halal diets | TBD |
| Gluten Free | Yes |
| Diabetics | No |
| Organic | No |
| Free from Genetically Modified Organisms (GMO) | Yes |
| Free from Caffeine | Yes |
| Free from Sweeteners | Yes |

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| PRODUCTIVE PROCESS: | The pulp or double concentrate drums, after being washed, are taken to the production room and emptied into the batch (mixer); here they encounter the previously prepared sauté after careful washing and grinding of the ingredients and cooking in a bratt pan / mixing in solvers. Other ingredients are added to the batch and the pH level is checked. At this point the product passes into the tubular pasteurizer and through an automatic filler passes into the jars that have been previously blown with steam at 100 ° C and washed with water and rinse aid. The jars are capped and checked for tightness by the machine itself. The jars pass in the rain pasteurizer with an inlet temperature of 100 ° C and an outlet temperature of 40 ° C and remain there for a time proportionate to the size of the jar. We then move on to the labeling machine which automatically affixes the labels to the jars and the shrinkwrapper which places the transparent film as a cover for the bundle. The bundles are placed on the platform which remains ready for collection. |
| LABELING: | Labeling complies with Legislative Decree 1169/2011 and subsequent amendments. |
| DEADLINE: | T.M.C. : 36 MESI |
| LOT: | Very evident on each jar |
| MODE OF TRANSPORT: | room temperature |



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| FOOD ALLERGENS | | | |
|---|-----------------------|----|------------------|
| | AGGIUNTA INTENZIONALE | | POSSIBILI TRACCE |
| CEREALS CONTAINING GLUTEN AND DERIVATIVES | | NO | NO |
| CRUSTACEANS AND CRUSTACEOUS PRODUCTS | | NO | NO |
| EGGS AND PRODUCTS BASED ON EGGS | | NO | NO |
| FISH AND FISH PRODUCTS | | NO | Yes |
| PEANUTS AND PRODUCTS BASED ON PEANUTS | | NO | No |
| SOYA AND SOYBED PRODUCTS | | NO | NO |
| MILK AND MILK PRODUCTS (INCLUDING LACTOSE) | | NO | Yes |
| SHELLED FRUIT AND DERIVED PRODUCTS | | NO | Yes |
| CELERY AND CELERY-BASED PRODUCTS | | No | Yes |
| SENAPE AND SENAPE PRODUCTS | | NO | NO |
| SEEDS OF SESAME AND SEED PRODUCTS OF SESAME | | NO | NO |
| SULFUR DIOXIDE AND SULPHATES (SO ₂ > 10 mg / kg) | | NO | NO |
| LUPINE AND LUPINE-BASED PRODUCTS | | NO | NO |
| MOLLUSCO AND MOLLUSCATED PRODUCTS | | NO | NO |

DATA: 20.12.2021

APPROVATO DA Responsabile Commerciale(RC) e Responsabile Qualità(RQ).

