



## PRODUCT TECHNICAL CARD

Rev. 01  
Date 20.12.2021  
Edit 01

<b>PRODUCT</b>	<b>SAUCE CLAMS</b>
TREATMENT:	Pasteurized glass jars - Empty capsule:> 30

<b>INGREDIENTS</b>	Tomato pulp and diced 40%, tomato concentrate 15.2%, clams 13,5 %,water, extra virgin olive oil, onion 2,7%, salt, sugar, <b>anchovy paste*</b> , garlic, parsley, citric acid, E575.(GDL) <b>* ALLERGEN</b>
<b>HOW TO USE IT</b>	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.

<b>PHYSICAL AND CHEMICAL PROPERTIES</b>	pH: 3,8 < pH < 4,6	Lead: < 0,2 ppm
	R.O.: 10 < R.O. < 12	Cadmium: < 0,1 ppm
<b>MICROBIOL. PROPERTIES</b>	Total aflaxin: < 4 microg/Kg	Flavor: pleasant
	Alfatoxin B1:: < 2 microg/Kg	Smell: pleasant
<b>NUTRITIONAL FACTS</b>	Ochratoxin A: < 3 microg/Kg	
	<i>Calculated amount per 100 g</i>	
<b>NUTRITIONAL FACTS</b>	Energy:	73 Kcal / 309 KJ
	Protein:	4 g
	Carbohydrate:	7,50 g
	of which sugar:	5 g
	Total fat:	3,1 g
	of which saturates:	0,5 g
	Fiber:	0,9 g
	Sodium:	1,44 g

<b>PACKAGING</b>	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						

<b>LABEL AND DIMENSIONS</b>	TDB
<b>SHELF LIFE:</b>	3 Years
<b>STORAGE CONDITIONS:</b>	T ≤ 35°C

SPECIAL DIETARY REQUIREMENTS	
DIET	SUITABLE
Ovo – lacto vegetarian	No
Vegan	No
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

<b>PRODUCTIVE PROCESS:</b>	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.
<b>LABELING:</b>	Labeling complies with Legislative Decree 1169/2011 and subsequent amendments.
<b>DEADLINE:</b>	T.M.C. : 36 MESI
<b>LOT:</b>	Very evident on each jar
<b>MODE OF TRANSPORT:</b>	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		Yes	No
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 <sub>2</sub> > 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).

