



PRODUCT TECHNICAL CARD

Rev. 01
Date 09.05.2022
Edit 01

PRODUCT	CAPERS IN VINEGAR
TREATMENT:	Pasteurized glass jars - Empty capsule:> 30

INGREDIENTS	Capers, vinegar, salt, acidity regulator: citric acid, ascorbic acid.
HOW TO USE IT	After opening the jar store in a refrigerator. To be consumed within five days.

PHYSICAL AND CHEMICAL PROPERTIES	pH: 3,8 < pH < 4,6 R.O.: 10 < R.O. < 12 Total alfaxin: < 4 microg/Kg Alfatoxin B1:: < 2 microg/Kg Ochratoxin A: < 3 microg/Kg	Lead: < 0,2 ppm Cadmium: < 0,1 ppm Flavor: pleasant Smell: pleasant
MICROBIOL. PROPERTIES	CBT: <1000 ufc/gr Total coliforms: <10 ufc/gr Faecal coliforms: assenti Escherichia coli: assenti Salmonella: assenti	Stafilococ. Aureus: assenti Bacillus cereus: assenti Clostridium: <10 ufc/gr Yeast: <100 ufc/gr Molds: <1000 ufc/gr
NUTRITIONAL FACTS	<i>Calculated amount per 100 g</i> Energy: Kcal / KJ Protein: g Carbohydrate: g of which sugar: g Total fat: g of which satures: g Fiber: g Salt: g	

PACKAGING:	Jar of ml. 212 – 314 – 370 - 580 -1062 – 3100 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)
212 ml	180 g	3x4 (12 pezzi)	264x198x85	4,2
314 ml america	280 g	3x4 (12 pezzi)	310x230x95	5,5
370 ml	350 g	3x4 (12 pezzi)	288x216x119	6,51
580 ml Orcio	540 g	3x2 (6 pezzi)	335x220x120	5,0
1062 ml	980 g	3x2 (6 pezzi)	335x220x165	8,7
3100 ml	2900 g			



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FORMAT	SPECIFICHE PALLETS				
	<u>PALLET EPAL 80X120</u>				
	<i>Box for layer</i>	<i>layers</i>	<i>Box per pallet</i>	<i>m³</i>	<i>h</i>
370 ml	14	11	154		
314 ml America	11	12	132		
212 ml	18	12	216		
580 ml orcio	11	12	132		
1062 ml	11	8	88		
3100 ml					

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

SPECIAL DIETARY REQUIREMENTS	
<i>DIET</i>	<i>SUITABLE</i>
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

PRODUCTIVE PROCESS:	The ingredients making up the product are placed in a saline solution, used for brine. The jars that have been previously blown with steam at 100 ° C and washed with water and rinse aid are now filled with the product, 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 on 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
MUSTARD AND MUSTARD 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: 09.05.2022

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



Kosher