


BIOSABOR NATURE S.L.
Carretera de San José km 2. San Isidro – Níjar. Almería. España


	TECHNICAL SPECIFICATION	<i>CODE:</i> 7815
		<i>EDITION:</i> 1
		<i>DATE:</i> 07/08/2015
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**TECHNICAL SPECIFICATION
ORGANIC GAZPACHO
BIOSABOR 1 L**

EDITION	DATE	CHANGES
0	14/02/12	Creation
1	07/08/15	Labelling adaptation

ELABORATED:	REVISED:	APPROVED:
NAME: RAFAEL GUARDEÑO SIGNATURE: DATE: 07/08/15	NAME: RAFAEL GUARDEÑO SIGNATURE: DATE: 07/08/15	NAME: RAFAEL GUARDEÑO SIGNATURE: DATE: 07/08/15

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DEFINITION: Cold Soup typical from Andalucía (Spain) elaborated from organic raw materials; vegetables* (tomatoes, pepper, cucumber, onion and garlic) (88 %), water, extra virgin olive oil* (3.7 %), bread* (**wheat** flour, water, salt and yeast), wine vinegar* and salt.

* From Organic Farming.

ORGANOLEPTICAL AND ANALITICAL CHARACTERISTICS: Liquid but consistent, from red to red-orange colour.

ANALITICAL PROPERTIES:

Fat (% w/w)	3.6 – 4.2 %
Acidity (w/w as acetic)	0.3 Min.
pH	4.15 Max.
Sodium (% w/w)	0.2 – 0.4

MICROBIOLOGICALS CHARACTERISTICS:

Mesophile aerobic test (PCA)	< 100 c.f.u./g
Enterobacteriaceae (VRBD)	< 10 c.f.u./g
E. Coli	Absence in 25 g
Salmonella-Shigella	Absence in 25 g
Listeria Monocytogenes	Absence in 25 g

ELABORATION & PACKAGING PROCESS:

The gazpacho is elaborated by mixing in orderly form all the ingredients (elaborated with organic tomatoes from Biosabor farming in Almeria and transported in box with a weight maximum of 10 Kg), the ingredients are selected, washed, crushed, skin and pitted removed, blended, deaerated and cooled. Later, the product is subjected to a pasteurisation in a multitubular system (with scraped surface), cooled and packaged in aseptic conditions employing Tetra Brik Aseptic machines. The filling machine feeds rolls of paper with which form a cylindrical tube by which circulates a column of product, the machine injects nitrogen and short the paper in packages to which by means of a flex system that gives the form of Tetra Prism.


Once filled, the container is marked with the batch and date of preferential consumption by means of an Ink Jet system to be sent to a cap machine and to a carton machine.

Production and package factory is certified according **IFS**.

PRESENTATION

10 x 1 L Tetra Prisma.

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DESCRIPTION OF PACKING

Tetra Prism of structure to laminate of several caps: PE/inks external cap of impression/PP oriented/PE/paper/PE/adhesive aluminium/polymer/inner cap of PE. On the top there is a cap of polyethylene is antidrop.

LABELLING

Package has all mandatory information: Date of consumption (MMYY), Batch, quantity, ingredients, nutritional information, name of product, brand, name and address of Biosabor Nature S.L. Also included logo for **Comité Andaluz de Agricultura Ecológica, European Organic Farming and JAS.**



STORAGE

Store in a cool place. Once opened five days in refrigerator.

TRANSPORT

Don't need special conditions.


INFORMATION FOR SENSITIVE COSTUMERS

Don't contain GMO
Allergen **Contain Wheat Flour.**

USERS

Home and Restaurants.

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CODING

Best Before End: MMY (9 months from the production date)
Batch Number: XXX (a number from 1 to 999)

SHELF LIFE

9 Months after Production Date

NUTRITIONAL INFORMATION (100 ml)

Energy	235 kJ/57 kcal
Fat	3.9 g
of which saturates	0.7 g
Carbohydrate	3.9 g
of which sugars	2.8 g
Fibre	1.1 g
Protein	0.9 g
Salt	0.82 g

Nutritional Claim: Contain Fiber.

EMPLOY INSTRUCTION

Shake well before serving, serve cold. Antidrop cap is opened counter clock wise. Once opened, store in refrigerator and consume in 5 days.

REGULATIONS

R. D. 3484/2000 about elaboration, distribution and commerce of prepared foods.
R (EC) 1881/2006 setting maximum levels for certain contaminants in foodstuffs.
R (EC) 852/2004 on the hygiene of foodstuffs.
R (EC) 2073/2005 setting microbiological levels for certain foodstuffs.
R (EC) 834/2007 about production and labelling for organic products.
R (EC) 889/2008 about application of R (EC) 834/2007.
R (EU) 1169/2011 on the provision of food information to consumers.
General Spanish and European Regulations on foodstuffs.