

FINISHED PRODUCT SPECIFICATION

Rec. 748

Customer / Brand Name		Mr. Organic			
Name of product		Pesto with sun-dried tomatoes & tofu			
Product description		Sauces with sun dried tomatoes & tofu			
Terms of use		Directly on pasta			
Size :		130 g			
PACKAGING					
Glass jar		Glass jar CEE 156 TO 53			
Lid		Lid with waterproof seal, twist off with flip TO 53			
Tray		Glass jar 156 ml TO 53			
Pallet		Lid TO53 with waterproof seal, twist off with flip			
Pallettization		With 6 jar		With 6 jar	
		Type: Fumigate 100x120		Type: Fumigate 100x120	
LABELING					
Label		No defects. Wording conforms to the legal requirements			
TMC Code/production code		In appropriate place on the jar			
Ingredients		Rehydrated Sundried tomato* 28% (sundried tomato 14%, water), sunflower oil*, tomato pulp*22%, tomato double concentrate* 8%, tofu * 7% (water, soy), red pepper*, apple vinegar*, basil*, oregano*, garlic*, salt, chili*, acidity regulator: lactic acid, antioxidant : ascorbic acid, *ORGANIC			
Food intolerance		Allergens: allergic substances are shown in bold according Directive 2003/89/EC - Directive 2005/26/EC.)			
Allergens on label		Allergen: soy Not additional information is necessary; all the relevant information are showed in bold in the ingredient list. Comply with the Reg. UE n° 1169/2011			
GMO		The product does not contain any genetically modified organism (GMO) in compliance with EU Reg. n° 1829/2003 and EU Reg. n°1830/2003.			
PRODUCT REQUIREMENTS					
Appearance / Seal		Absence of defects, clean // Regular, airtight			
Physical - Chemical Parameters		Standard values		Tolerance	
Net weight	g	≥ 130		Dir 76/211/ CEE – Italian Law n° 690 – 25/10/78	
Vacuum	cm Hg	≥ 20		min 15	
pH		4,0 – 4,3			
Total Acidity (as lactic acid)	%	≤ 0,6		max 0,9	
Total salt (NaCl)	%	min 1.6 max 2.2			
Aw		< 0,960 (target)			
Pesticides	mg/Kg	Comply with the Reg.(CE) 889/2008/ Reg. (CE) n.834/2007			
Contaminants : heavy metals /aflatoxins mg/Kg		Comply with the Reg. EC n° 1881/2006 and subsequent amendments.			
Organoleptic parameters					
Appearance		Compact, slightly creamy			
Aroma		Characteristic of dried tomatoes, without extraneous notes			
Colour		red			
Taste		Intense of dried tomatoesl , without extraneous notes			
Microbiological parameters					
Incubation test : trials in hot room		Stable after incubation at 30°C x 14 days			
		std	max		
Total count aerobic bacteria	cfu/g	≤ 1000	10.000	Staphylococcus (coag. +)	cfu/g
Clostridi sulphite reduct	cfu/g	≤ 10	100	Bacillus cereus	cfu/g
Enterobacteriaceae	cfu/g	≤ 10	100	Salmonella spp	/25 g
Yeasts / moulds	cfu/g	≤ 10	100	Listeria monocytogenes	/25g
Shelf life		Minimum durability date : 30 months (from date of production)			
Storage conditions		Before opening : ambient			After opening: refrigerate at +4°C and use at most within one weeks.

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Nutrition declaration	Average values per 100 g of product	
	Energy	1004 kJ /243 kcal
	Fat	23 g
	of which saturates fatty acids	2.7 g
	Carbohydrate	5.2 g
	of which sugars	3.6 g
	fibre	2.3 g
	Protein	2.7 g
	Salt	1.9 g
Statement	The product complies with all the laws relevant Community law and Italian law.	