




TECHNICAL DATA SHEET

Rev. 02 04/10/2018

Date of emission 15/10/2018

1. GENERAL INFORMATIONS

Product name	Organicgrilledpeppers in oil	
Product code	GRPE03	
Product description	Peppersgrilled, seasoned with spices and preserved in oil.	
Advice for use	Ideal as an aperitif, appetizer or as a condiment for salads, pizzas, bruschetta, first or second coursesbased on meat or fish.	
Storage mode	Store at room temperature and away from heatsources. Once opened, keep refrigerated and consumepreferablywithin 10 days.	
TMC and batch code	TMC: 36 months from the date of production. The production lot and the TMC are indicated on the jar capsule.	
Nominalcapacity	212 ml	
Net weight	190 g	
Drained net weight	-	

2.PRODUCT CHARACTERISTICS

2.1. GENERAL CHARACTERISTICS

Ingredients	Peppers* 56,1% (ITALY), sunfloweroil* 33,6%, extra virginolive oil*8,5%, salt 1%, garlic* 0,3%, wine vinegar* 0,25%, parsley* 0,1%, basil* 0,1%, chili pepper* 0,05%. *Organic
Foreign bodies	Absent
pH	≤ 4,3

2.2. ORGANOLEPTIC CHARACTERISTICS

2.3. MEDIUM NUTRITIONAL VALUES calculated for 100g

Color	Strawyellow with dark streaks	Energy	239kJ 57 kcal	of which sugar	1,80 g
Smell	Typical and delicate	Fat	2,80 g	Fiber	/
Taste	Delicate with hints of grilled	of whichsaturated	0,30 g	Protein	0,96 g
Texture	Crunchy and firm	Carbohydrates	6,40 g	Salt	1,09 g

ALLERGENS / Att. II Reg. EU N.1169/11	Present directly in the supplied product	Presence in the production site	Possible cross contamination?
Cereals or derivatives containing gluten (wheat, rye, barley, oats, kamut or their hybridized strains)	NO	NO	
Crustaceans and products based on crustaceans	NO	NO	
Eggs and egg products	NO	NO	
Fish and fish products	NO	NO	
Peanuts and peanut-based products	NO	NO	
Soy and soy products	NO	NO	
Milk or milk-based products (including lactose)	NO	NO	
Nuts such as almonds, hazelnuts, common nuts, cashew nuts, pecans, Brazil nuts, pistachios, Queensland nuts and derived products	NO	YES	NO
Celery and celery-based products	NO	NO	
Mustard and mustard-based products	NO	NO	
Sesame seeds and sesame products	NO	NO	
Sulfur dioxide and sulphites in concentrations greater than 10 mg / ml or 10 mg / l expressed as SO ₂ in the finished product	NO	NO	
Lupins or products based on lupins	NO	YES	NO
Molluscs or products based on molluscs	NO	NO	

3. MICROBIOLOGICAL CHARACTERISTICS

PARAMETERS	REFERENCE VALUES	M.U.	METHOD
Count of aerobic mesophilic microorganisms	< 100.000	UFC/g	UNI EN ISO 4833-1:2013
Count of <i>Escherichia Coli</i>	< 10	UFC/g	ISO 16649-2:2001
Search of <i>Listeria monocytogenes</i>	Absent	Absent in 25 g	UNI EN ISO 11290-1:2017
Count of yeast	< 1.000	UFC/g	ISO 21527-2:2008
Count of mold	< 1.000	UFC/g	ISO 21527-2:2008
Search of <i>Salmonella spp.</i>	Absent	Absent in 25 g	UNI EN ISO 6579-1:2017
Count of Coagulase-positive Staphylococci	< 10	UFC/g	UNI EN ISO 6888-1:2004

4. PACKAGING

4.1. PRIMARY PACKAGING		4.2. SECONDARY PACKAGING	
Description of primary packaging	Glass jar	Description of secondary packaging	Flat-cardboard and shrink film
EAN code primary packaging	/	EAN code secondary packaging	/
Primary packaging size	Ø 68 mm x 83 mm (h)	Secondary packaging size	205 mm x 137 mm x 86 mm (h)
Label size	45 mm x 160 mm	Unit per case	6

Gross weight primary packaging	340 g	Gross weight secondary packaging	2.070 g
5. PALLET COMPOSITION			
5.1 EPALPALLET (80 cm x 120 cm)		5.2 INDUSTRIALPALLET(100 cm x 120 cm)	
Total cases per layer	36	Total cases per layer	-
Total layers per pallet	15	Total layers per pallet	-
Total casesper platform	540	Total casesper platform	-

LEGAL REQUIREMENTS	
<p>The supplier guarantees:</p> <ul style="list-style-type: none"> that the biological products abovedesignated and intended for human consumption, are in compliance with the EC Reg. 834/2007 thatall products do notcontain and are notobtained from GMOs thatall products are notsubjected to irradiationtreatments <p>The supplier operates in compliance with the provisions of the currentregulations of the food industry.</p> <p>In particular, we declare:</p> <p>to haveimplemented a self-control system of food products, based on the HACCP method and meeting the requirements of art. 5 of the C.E. regulation n. 852/2004</p> <ul style="list-style-type: none"> to respect the microbiologicallimits set by the EC Regulation 2073/05 <p>to apply the requirements established by the EC Reg. 178/02 and reg. 1169/11 in accordance with the principles and general requirements of food law relating to the traceability of food products and theirlabeling.</p>	

APPROVAL AND VERIFICATION		
	Prepared and approved by:	Responsible for QualityAssurance