

GRECI INDUSTRIA ALIMENTARE S.p.a.	SPECIFICATION			Quality Assurance Service
	Code	6283	CREMA MEDITERRANEA AI POMODORI SECCHI	

PRODUCT DESCRIPTION: Pesto made from dried tomatoes

USE: Ideal for first dishes, savoury pastries, bruschettas and canapé.

INGREDIENTS: Dried tomatoes (54%), olive oil (34,5% min), green olives (4% min), capers (3% min), wine vinegar, anchovies (1% min.), salt, aromatic plant, spices, basil (0,2%), sunflower oil.

ORGANOLEPTIC CHARACTERISTICS

Consistency: creamy and spreadable

Colour: red

Odour: characteristic of dried tomatoes.

Flavour: characteristic of peppers, with a delicate taste of capers and anchovies

MICROBIOLOGICAL CHARACTERISTICS

Total microbic load	<100 ufc/g
Bacilli	<100 ufc /g
Sulphite-reducing Clostridia	<100 ufc/g
Coliforms/ Enterobacteria	absent
E. Coli	absent
Bacillus Aureus	absent
S. Aureus	absent
Listeria	absent
Salmonella	absent
Clostridium perfringens	absent
Lactic bacteria	absent
Yeast	absent
Moulds	absent

GMO: This product does not contain genetically modified organisms.

PROCESSING: After blanching , the dried tomatoes are grounded together with olives, capers and anchovies. Then the pesto is mixed with flavoring ingredients and heated at 70° .The product thus obtained is dosed in tinplate can, air is then removed from the

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cans which are seamed and subjected to a thermal treatment to preserve the organoleptic characteristics of the product and, at the same time, ensure perfect hygienic-sanitary conditions.

PRODUCTS DATA

Packaging: tin ½ kg

Net weight: 0,400 kg

Capacity: 425 ml

Pack size: 6 tins

Available in pack of 24: no

STORAGE DATA

Shelf life: 36 months

Sealed product : keep in a cool and dry place

Open product: keep refrigerated.

Once opened, the product must be consumed within 5 - 8 days .

Transport temperature: ambient

PRIMARY PACKAGING DESCRIPTION

Primary packaging description:

Height: 109,00 mm

Diametre: 73,00 mm

Packaging weight: 53,35 gr

SECONDARY PACKAGING DESCRIPTION

Secondary packaging description: carton

Length: 235,00 mm

Width: 158,00 mm

Height: 119,00 mm

Second packaging dimensions. mm: 235*158*119

Weight of carton : 190,00 gr

PALLET COMPOSITION

Standard pallet: 80 X 120

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Boxes number per layer: 23
Layer numbers per pallet: 12
Boxes number per pallet: 276

Uk pallet 100 x120

Boxes number per layer: 33
Layer numbers per pallet: 10
Boxes number per pallet: 330

Container pallet: 112 X 112

Boxes number per layer: 32
Layer numbers per pallet: 16
Boxes number per pallet: 512

EAN Code:

Ean 13: 8004980002834

ITF14: 08004980162835

NUTRITIONAL VALUE X 100 G:

Energetic value: (kcal): 331,00
Energetic value: (KJ): 1387,00
Proteins: 1,00 g
Carbohydrates: 1,70 g
Fats: 35,70 g
Saturated fats: 5,6 g
Unsaturated fats: 29,00 g
Fiber: 0,70 g
Sodium: 1429,50 mg

ALLERGENS:

Absence of allergens : No
Fish: Present

OTHER CHARACTERISTICS

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Suitable for vegetarians: No

Suitable for vegans: No

Suitable for coeliac: Yes

Contains alcohol: Yes

Contains pork: No

PHYSICO-CHEMICAL DATA

pH: 3.70 – 4.10

NaCl: 4.50 – 6.00%

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