



FINISHED PRODUCT SPECIFICATION

Rev. 03

**CODICE
SAP SALOV
60000190**

Customer / Brand Name	Clas S.p.A		
Name of product	Tomato & Ricotta Pesto		
Product description	Pesto with tomato, ricotta cheese and nuts		
Terms of use	Directly on pasta		
Size :	190 g		
PACKAGING			
Glass jar	Glass jar CEE 212 ml TO 53		
Lid	Lid with waterproof seal, twist off with flip TO 53		
Tray	Berio with 6 jars		
Pallet	Type: Blu chep		
Pallettization	N° of cases per layer :	50	N° of Layer : 11
	Case Dimension :	18,4 x 12 x 11	Weight of pallet: 1182 Kg
	Weight of case :	2.1 Kg	
	ITF CODE :	08002210125216 see attached	
LABELING			
Label	Coated paper see attached		
TMC Code/production code	In appropriate place on the label		
Ingredients	Tomatoes 28%, sunflower oil, ricotta cheese (milk) (20,5%), glucose syrup, cashew nuts , Grana Padano cheese (milk), basil, walnuts , extra virgin olive oil, sugar, salt, acidity regulator (lactic acid), cornflour, garlic, antioxidants (sodium ascorbate, ascorbic acid, rosemary extract), oregano, chilli.		
Food intolerance	Allergens : Allergic substances are shown in bold see Directive 2003/89/EU - Directive		
Claim	May contain small fragments of nut shell. Non Vegetarian cheese Made with ingredients of European and non European origin		
GMO	The product does not contain any genetically modified organism (GMO)		
PRODUCT REQUIREMENTS			
Appearance / Seal	Absence of defects, clean // Regular, airtight		
Physical Chemical Parameters	Standard	Tolerance	
Net weight g	≥ 190	CEE – Law 690 dir 76/211	
Vacuum cm Hg	≥ 20	min 15	
pH	4,0 – 4,2		
Total Acidity %	≤ 0,6	max 0.9	
Total salt (NaCl) %	2.1 – 2.7		
Aw	max 0,980		
Pesticide residues mg/Kg	Conforms to EU laws		
Heavy metals mg/Kg	Conforms to EU laws		
Preservatives mg/Kg	Absent		
Organoleptic parameters			
Appearance	Pesto homogeneous and compact		
Aroma	Characteristic of ricotta		
Colour	Orange		
Taste	Intense of ricotta and tomatoes		
Microbiological parameters			
Incubation test in hot room	Stable after incubation at 30°C x 14 days		
CBT ufc/g	≤ 1000	max 10.000	Staphylococcus ufc/g ≤ 100
Lactic bacteria ufc/g	≤ 100		Enterobacteraceae ufc/g ≤ 100
Yeasts / mould ufc/g	≤ 100		Salmonella / 25 g Absent
Clostridi solfito riduttori ufc/g	≤ 100		Listeria monocytogenes /25g absent
Shelf life	TMC : 24 months		
Storage condition	After opening : 14 days in the refrigerator		Before opening: ambient