



FINISHED PRODUCT SPECIFICATION

Rev. 02

CODICE
SAP SALOV
60000499

Customer / Brand Name	Clas S.p.A		
Name of product	Chargrilled Pepper Pesto		
Product description	Variation of a ligurian recipe based on pepper		
Terms of use	Directly on pasta or bread		
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		
Slip sheet	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 : 08002210131422 see attached		
LABELING			
Label	Coated paper (see attached)		
TMC Code/production code	In appropriate place on the label		
	Chargrilled red pepper 25%, red pepper 25%, olive oil, sunflower oil, chargrilled yellow pepper 5%, cashew nuts , basil, extra virgin olive oil, Grana Padano cheese PDO 3% (milk , salt, rennet), potato flakes, wheat fibre, salt, why protein , black pepper, acidity regulator: E270		
Food intolerance	Allergens : milk derivatives , cashew (tree nut)		
Claim	Gluten free		
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	≥ 20	min 15	
Hg			
pH	3.9 – 4.3		
Total Acidity %	≤ 0,6	max 1.0	
Total salt (NaCl) %	1,9 ± 0.3 %		
Pesticide residues mg/Kg	Conforms to EU laws		
Heavy metals mg/Kg	Conforms to EU laws		
Preservatives mg/Kg	Absent		
Organoleptic parameters			
Appearance	Cream with piece of pepper		
Aroma	Characteristic of pepper		
Colour	Light Orange with visible piece of pepper		
Taste	Intense of grilled pepper		
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
Please do not store at temperature > 40°C in order to avoid oxidation, do not shake the product in order to avoid oil separation.			