

## FINISHED PRODUCT SPECIFICATION

CODICE SAP SALOV 60000155

Rev. 05

Customer / Brand Nai	me	Clas S.p.A				
Name of product		Classic Pesto				
Product description		Classic recipe of pesto with basil				
Terms of use		Directly on pasta				
Size:	******	190 g				
		PACKAGING				
Glass jar		Glass jar CEE 212 ml TO 53				
Lid Tray		Lid with waterproof seal, twist off with flip TO 53				
Pallet		Berio with 6 jars				
Pallettization		Type: Blu Chep  N° of cases per layer: 50  N° of Layer: 11				
ranetuzation		Case Dimension: 18,4 x 12 x 11	N° of Layer: 11			
		Weight of case: 2.1 Kg	Weight of pallet: 1182 Kg			
		ITF CODE: 08002210124356 see attached				
Label		LABELING				
		Coated paper (see attached)				
TMC Code/production code		In appropriate place on the label				
Ingredients		Italian Racil (36%) plive oil (20%) grafformed Company				
		Italian Basil (36%), olive oil (20%), sunflower oil, Grana Padano cheese (milk), cashew nuts, extra virgin olive oil poteto flakes salt super Pagazina Pagazina Pagazina (1888).				
		extra virgin olive oil, potato flakes, salt, sugar, Pecorino Romano cheese (from ewe's milk), pine nuts, garlic, acidity regulator (glucono delta lactone).				
Food intolerance		Allergens: Allergis gyleterassa de la lactone).				
Claim		Allergens: Allergic substances are shown in bold sec Directive 2003/89/EU - Directive May contain small fragments of nut shell.				
		Non-Vegetarian cheese				
		Made with Italian Basil and other ingredients of European and non European origin.				
			dients of European and non Tour			
GMO		Made with Italian Basil and other ingred	dients of European and non European origin.			
GMO		Made with Italian Basil and other ingred The product does not contain any genetic	ically modified organism (GMO)			
		Made with Italian Basil and other ingred	ically modified organism (GMO)			
Appearance / Seal		Made with Italian Basil and other ingred The product does not contain any genetic  PRODUCT REQUIREMI	ically modified organism (GMO)  ENTS			
Appearance / Seal Physical Chemical Parame	eters	Made with Italian Basil and other ingred The product does not contain any genetic	ically modified organism (GMO) ENTS			
Appearance / Seal <b>Physical Chemical Parame</b> Net weight	eters g	Made with Italian Basil and other ingred The product does not contain any genetic  PRODUCT REQUIREM  Absence of defects, clean // Regular, airtight	ically modified organism (GMO)  ENTS  Tolerance			
Appearance / Seal <b>Physical Chemical Parame</b> Net weight		Made with Italian Basil and other ingred The product does not contain any genetic  PRODUCT REQUIREM  Absence of defects, clean // Regular, airtight  Standard  ≥ 190	ENTS  Tolerance  CEE – Law 690 dir 76/211			
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Appearance / Seal Physical Chemical Parame Net weight Vacuum oH Total Acidity	g	Made with Italian Basil and other ingred The product does not contain any genetic  PRODUCT REQUIREM  Absence of defects, clean // Regular, airtight  Standard  ≥ 190  ≥ 20  4,1-4,4	ically modified organism (GMO)  ENTS  Tolerance  CEE – Law 690 dir 76/211  min 15			
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Appearance / Seal  Physical Chemical Parame  Net weight  Vacuum  OH  Total Acidity  Total salt (NaCl)	g cm Hg	Made with Italian Basil and other ingred. The product does not contain any genetic PRODUCT REQUIREM!  Absence of defects, clean // Regular, airtight Standard $\geq 190$ $\geq 20$ $4,1-4,4$ $\leq 0,6$ $2.4-3.0$	ically modified organism (GMO)  ENTS  Tolerance  CEE – Law 690 dir 76/211  min 15			
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Appearance / Seal  Physical Chemical Parame Net weight Vacuum OH Fotal Acidity Fotal salt (NaCl) Aw Pesticide residues Heavy metals Preservatives  Drganoleptic parameters Appearance Aroma	g cm Hg % mg/Kg mg/Kg	Made with Italian Basil and other ingred The product does not contain any genetic  PRODUCT REQUIREM  Absence of defects, clean // Regular, airtight  Standard  ≥ 190  ≥ 20  4,1 - 4,4  ≤ 0,6  2.4 - 3.0  max 0,980  Conforms to EU laws  Conforms to EU laws  Absent  Grainy sauce with oil on top  Characteristic of basil and cheese	ically modified organism (GMO)  ENTS  Tolerance  CEE – Law 690 dir 76/211  min 15			
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Appearance / Seal Physical Chemical Parame Net weight Vacuum OH Fotal Acidity Fotal salt (NaCl) Aw Pesticide residues Heavy metals Preservatives Drganoleptic parameters Appearance Aroma Colour Faste Microbiological parameter ncubation test in hot room	g cm Hg % mg/Kg mg/Kg mg/Kg	Made with Italian Basil and other ingred The product does not contain any genetic  PRODUCT REQUIREM  Absence of defects, clean // Regular, airtight  Standard  ≥ 190  ≥ 20  4,1 − 4,4  ≤ 0,6  2.4 − 3.0  max 0,980  Conforms to EU laws  Conforms to EU laws  Absent  Grainy sauce with oil on top  Characteristic of basil and cheese  Brilliant green  Intense of basil  Stable after incubation at 30°C x 14 da	ENTS  Tolerance CEE – Law 690 dir 76/211 min 15 max 0.9			
Appearance / Seal  Physical Chemical Parame Net weight Vacuum bH Fotal Acidity Fotal Salt (NaCl) Aw Pesticide residues Heavy metals Preservatives Drganoleptic parameters Appearance Aroma Colour Faste Microbiological parameter ncubation test in hot room CBT	g cm Hg % mg/Kg mg/Kg mg/Kg mg/Kg	Made with Italian Basil and other ingred The product does not contain any genetic  PRODUCT REQUIREM  Absence of defects, clean // Regular, airtight  Standard  ≥ 190  ≥ 20  4,1 − 4,4  ≤ 0,6  2.4 − 3.0  max 0,980  Conforms to EU laws  Conforms to EU laws  Absent  Grainy sauce with oil on top  Characteristic of basil and cheese  Brilliant green  Intense of basil  Stable after incubation at 30°C x 14 dated see 1000 max 10.000 Staph	Tolerance CEE – Law 690 dir 76/211 min 15  max 0.9  ays sylococcus ufc/g \le 100			
Appearance / Seal <b>Physical Chemical Parame</b> Net weight Vacuum bH	g cm Hg % % mg/Kg mg/Kg mg/Kg ufc/g ufc/g	Made with Italian Basil and other ingred The product does not contain any genetic  PRODUCT REQUIREM  Absence of defects, clean // Regular, airtight  Standard  ≥ 190  ≥ 20  4,1 − 4,4  ≤ 0,6  2.4 − 3.0  max 0,980  Conforms to EU laws  Conforms to EU laws  Absent  Grainy sauce with oil on top  Characteristic of basil and cheese  Brilliant green  Intense of basil  Stable after incubation at 30°C x 14 dat  ≤ 1000 max 10.000 Staph  ≤ 100 Entered	Tolerance  CEE – Law 690 dir 76/211  min 15  max 0.9   ays  aylococcus ufc/g ≤ 100  abacteraceac ufc/g ≤ 100			
Appearance / Seal  Physical Chemical Parame Net weight Vacuum DH Fotal Acidity Fotal salt (NaCl) Aw Pesticide residues Heavy metals Preservatives Drganoleptic parameters Appearance Aroma Colour Faste Microbiological parameter ncubation test in hot room CBT Lactic bacteria Veasts / mould	g cm Hg % % mg/Kg mg/Kg mg/Kg ufc/g ufc/g ufc/g	Made with Italian Basil and other ingred The product does not contain any genetic  PRODUCT REQUIREM  Absence of defects, clean // Regular, airtight  Standard  ≥ 190  ≥ 20  4,1 − 4,4  ≤ 0,6  2.4 − 3.0  max 0,980  Conforms to EU laws  Conforms to EU laws  Absent  Grainy sauce with oil on top  Characteristic of basil and cheese  Brilliant green  Intense of basil  Stable after incubation at 30°C x 14 dated to 1000  ≤ 1000  max 10.000  Staph  ≤ 1000  Salmo  Salmo	Tolerance  CEE – Law 690 dir 76/211  min 15  max 0.9   ays  aylococcus ufc/g ≤ 100  obacteraceae ufc/g ≤ 100  onella / 25 g Absent			
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Emissione: RAO				
Limstone, ICAQ	approv./autorizzazione : RAO	Rev. 05 pag 1 di	1 data : 05/05/20	
		pag I ul	data: 05/05/20	