



FINISHED PRODUCT SPECIFICATION

**CODICE
SAP SALOV
60000155**

Rev. 05

Customer / Brand Name		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	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 : 08002210124356 see attached		
LABELING			
Label	Coated paper (see attached)		
TMC Code/production code	In appropriate place on the label		
Ingredients	Italian Basil (36%), olive oil (20%), sunflower oil, Grana Padano cheese (milk), cashew nuts , 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 : 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 Italian Basil and other 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	4,1 – 4,4		
Total Acidity %	≤ 0,6	max 0.9	
Total salt (NaCl) %	2.4 – 3.0		
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	Grainy sauce with oil on top		
Aroma	Characteristic of basil and cheese		
Colour	Brilliant green		
Taste	Intense of basil		
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		Enterobacteriaceae 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