

FINISHED PRODUCT SPECIFICATION

CODICE SAP SALOV Rev. 02 60000499

| Customer / Brand Nar | ne | Clas S.p.A | | | | | | |
|--|----------------------|---|--|--|-----------------|---|---------------------|--|
| Name of product | | Chargrilled | Penner Pes | to | | Wat | | |
| Product description | | Chargrilled Pepper Pesto Variation of a ligurian recipe based on pepper | | | | | | |
| Terms of use | | Directly on pasta or bread | | | | | | |
| Size: | | | | | | | | |
| DIZE . | | 190 g | | | | | | |
| | | | PACKAGI | NG | | | | |
| Glass jar | | Glass jar CEE 2 | 12 ml TO 53 | | | | | |
| Lid | | Lid with waterproof seal, twist off with flip T() 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 | We | ight of pallet: | 1182 Kg | | |
| | | Weight of case: 2.1 Kg ITF CODE: 08002210131422 see attached | | | | | | |
| | | 111 CODE : 0800 | | | | | | |
| | | | LABELIN | G | | | | |
| Label | | Coated paper (s | ee attached) | | | | | |
| TMC Code/production code | In appropriate pla | ice on the label | | | | | | |
| | | | | g was a second | | | | |
| | | Chargrilled red | pepper 25%, re | d pepper 25%, olive | oil, sunflow | ver oil cha | argrilled vellow | |
| | | pepper 5%, casi | hew nuts, basil. | extra virgin olive o | il. Grana Pa | adano che | ese PDO 30/2 (mills | |
| | | salt, rennet), por | tato flakes, who | at fibre, salt, whey | protein, blac | ck nenner | acidity regulator: | |
| - | | E270 | | | | m pepper, | acidity regulator. | |
| Food intolerance | | Allergens: mi | ilk derivates, c | shew (tree nut) | | | | |
| Claim | | Gluten free | | | | *************************************** | | |
| GMO | | The product doe | s not contain a | ny genetically modif | ied organism | n (GMO) | | |
| | | | | | organisi. | ii (GIVIO) | | |
| 4 (2 | | | UCT REQUI | | | | | |
| Appearance / Seal | | Absence of defect | s, clean // Regula | r, airtight | | | | |
| Physical Chemical Parame | Standard Tolerance | | | | | | | |
| Net weight | g | ≥ 190 | 1 Old and | | | | | |
| Vacuum | cm | ≥ 20 | | | in 15 | 70/211 | | |
| | CILI | | | III | | | | |
| Hg | | _ 20 | | Ш | 111 13 | | | |
| рН | | 3.9 – 4.3 | | | | | | |
| pH Total Acidity | | | | | | | | |
| pH Total Acidity % | | 3.9 − 4.3 ≤ 0,6 | | | ax 1.0 | | | |
| pH Total Acidity % Total salt (NaCl) | % | 3.9 – 4.3 | | | | | | |
| pH Total Acidity % Total salt (NaCl) Pesticide residues | | 3.9 − 4.3 ≤ 0,6 | laws | | | | | |
| pH Total Acidity % Total salt (NaCl) Pesticide residues mg/Kg | | $3.9 - 4.3$ ≤ 0.6 $1.9 \pm 0.3 \%$ | laws | | | | | |
| pH Total Acidity % Total salt (NaCl) Pesticide residues mg/Kg Heavy metals | | $3.9 - 4.3$ ≤ 0.6 $1.9 \pm 0.3 \%$ | | | | | | |
| pH Total Acidity % Total salt (NaCl) Pesticide residues mg/Kg Heavy metals mg/Kg | | $3.9 - 4.3$ ≤ 0.6 $1.9 \pm 0.3 \%$ Conforms to EU Conforms to EU | | | | | | |
| pH Total Acidity % Total salt (NaCl) Pesticide residues mg/Kg Heavy metals mg/Kg Preservatives | | $3.9 - 4.3$ ≤ 0.6 $1.9 \pm 0.3 \%$ Conforms to EU Conforms to EU | | | | | | |
| pH Total Acidity % Total salt (NaCl) Pesticide residues mg/Kg Heavy metals mg/Kg Preservatives mg/Kg | | 3.9 - 4.3 ≤ 0.6 $1.9 \pm 0.3 \%$ Conforms to EU | | | | | | |
| pH Total Acidity % Total salt (NaCl) Pesticide residues mg/Kg Heavy metals mg/Kg Preservatives | | $3.9 - 4.3$ ≤ 0.6 $1.9 \pm 0.3 \%$ Conforms to EU Conforms to EU | | | | | | |
| pH Total Acidity % Total salt (NaCl) Pesticide residues mg/Kg Heavy metals mg/Kg Preservatives mg/Kg | | $3.9-4.3$ $\leq 0,6$ $1.9 \pm 0.3 \%$ Conforms to EU Conforms to EU Absent | laws | | | | | |
| pH Total Acidity % Total salt (NaCl) Pesticide residues mg/Kg Heavy metals mg/Kg Preservatives mg/Kg Organoleptic parameters | | $3.9-4.3$ ≤ 0.6 $1.9\pm0.3\%$ Conforms to EU Conforms to EU Absent | laws e of pepper | | | | | |
| pH Total Acidity % Total salt (NaCl) Pesticide residues mg/Kg Heavy metals mg/Kg Preservatives mg/Kg Organoleptic parameters Appearance | | $3.9-4.3$ ≤ 0.6 $1.9\pm0.3\%$ Conforms to EU Conforms to EU Absent Cream with piece Characteristic of | laws e of pepper pepper | m | | | | |
| pH Total Acidity % Total salt (NaCl) Pesticide residues mg/Kg Heavy metals mg/Kg Preservatives mg/Kg Organoleptic parameters Appearance Aroma | | 3.9 − 4.3 ≤ 0,6 1.9 ± 0.3 % Conforms to EU Conforms to EU Absent Cream with piece Characteristic of Light Orange with | laws e of pepper pepper th visible piece | m | | | | |
| pH Total Acidity % Total salt (NaCl) Pesticide residues mg/Kg Heavy metals mg/Kg Preservatives mg/Kg Organoleptic parameters Aroma Colour Faste | % | $3.9-4.3$ ≤ 0.6 $1.9\pm0.3\%$ Conforms to EU Conforms to EU Absent Cream with piece Characteristic of | laws e of pepper pepper th visible piece | m | | | | |
| pH Total Acidity % Total salt (NaCl) Pesticide residues mg/Kg Heavy metals mg/Kg Preservatives mg/Kg Organoleptic parameters Appearance Aroma Colour | % | 3.9 − 4.3 ≤ 0,6 1,9 ± 0.3 % Conforms to EU Conforms to EU Absent Cream with piece Characteristic of Light Orange with Intense of grilled | laws e of pepper pepper th visible piece pepper | m of pepper | | | | |
| pH Total Acidity % Total salt (NaCl) Pesticide residues mg/Kg Heavy metals mg/Kg Preservatives mg/Kg Organoleptic parameters Appearance Aroma Colour Faste Microbiological parameters | % | 3.9 – 4.3 ≤ 0,6 1,9±0.3 % Conforms to EU Conforms to EU Absent Cream with piece Characteristic of Light Orange with Intense of grilled Stable after incub | laws e of pepper pepper th visible piece pepper pation at 30°C | of pepper x 14 days | ax 1.0 | | | |
| pH Total Acidity % Total Salt (NaCl) Pesticide residues mg/Kg Preservatives mg/Kg Organoleptic parameters Appearance Aroma Colour Faste Microbiological parameters ncubation test in hot room | % ufc/g | 3.9 – 4.3 ≤ 0,6 1,9±0.3 % Conforms to EU Conforms to EU Absent Cream with piece Characteristic of Light Orange with Intense of grilled Stable after incub ≤ 1000 | laws e of pepper pepper th visible piece pepper | of pepper x 14 days Staphylococcus | | ≤ 100 | | |
| pH Total Acidity % Total Salt (NaCl) Pesticide residues mg/Kg Preservatives mg/Kg Organoleptic parameters Appearance Aroma Colour Faste Microbiological parameters ncubation test in hot room CBT Lactic bacteria | % | 3.9 – 4.3 ≤ 0,6 1,9±0.3 % Conforms to EU Conforms to EU Absent Cream with piece Characteristic of Light Orange with Intense of grilled Stable after incub | laws e of pepper pepper th visible piece pepper pation at 30°C | of pepper x 14 days Staphylococcus Enterobacteraceae | ax 1.0 | ≤ 100 ≤ 100 | | |
| pH Total Acidity % Total Salt (NaCl) Pesticide residues mg/Kg Preservatives mg/Kg Organoleptic parameters Appearance Aroma Colour Faste Microbiological parameters ncubation test in hot room CBT Lactic bacteria Weasts / mould | % ufc/g | $3.9-4.3$ ≤ 0.6 $1.9\pm0.3\%$ Conforms to EU Conforms to EU Absent Cream with piece Characteristic of Light Orange with Intense of grilled Stable after incube ≤ 1000 ≤ 100 | laws e of pepper pepper th visible piece pepper pation at 30°C | of pepper x 14 days Staphylococcus Enterobacteraceae ufc/g | ax 1.0 ufc/g | ≤ 100 | | |
| pH Total Acidity % Total Salt (NaCl) Pesticide residues mg/Kg Preservatives mg/Kg Organoleptic parameters Appearance Aroma Colour Faste Microbiological parameters ncubation test in hot room CBT Lactic bacteria | % ufc/g ufc/g ufc/g | $3.9-4.3$ ≤ 0.6 $1.9\pm0.3\%$ Conforms to EU Conforms to EU Absent Cream with piece Characteristic of Light Orange with Intense of grilled Stable after incube 1000 ≤ 1000 ≤ 100 | laws e of pepper pepper th visible piece pepper pation at 30°C | of pepper x 14 days Staphylococcus Enterobacteraceae ufc/g Salmonella | ufc/g | ≤ 100 Absent | | |
| pH Total Acidity % Total Salt (NaCl) Pesticide residues mg/Kg Heavy metals mg/Kg Preservatives mg/Kg Organoleptic parameters Appearance Aroma Colour Faste Microbiological parameters ncubation test in hot room CBT Lactic bacteria Veasts / mould Clostridi solfito riduttori | % ufc/g ufc/g | $3.9-4.3$ ≤ 0.6 $1.9\pm0.3\%$ Conforms to EU Conforms to EU Absent Cream with piece Characteristic of Light Orange with Intense of grilled Stable after incube ≤ 1000 ≤ 100 ≤ 100 | laws e of pepper pepper th visible piece pepper pation at 30°C max 10.000 | of pepper x 14 days Staphylococcus Enterobacteraceae ufc/g | ufc/g | ≤ 100 | | |
| pH Total Acidity % Total Salt (NaCl) Pesticide residues mg/Kg Preservatives mg/Kg Organoleptic parameters Appearance Aroma Colour Faste Microbiological parameters ncubation test in hot room CBT Lactic bacteria Weasts / mould | % ufc/g ufc/g ufc/g | $3.9-4.3$ ≤ 0.6 $1.9\pm0.3\%$ Conforms to EU Conforms to EU Absent Cream with piece Characteristic of Light Orange with Intense of grilled Stable after incube 1000 ≤ 1000 ≤ 100 | laws e of pepper pepper th visible piece pepper pation at 30°C max 10.000 | of pepper x 14 days Staphylococcus Enterobacteraceae ufc/g Salmonella Listeria monocyto | ufc/g | ≤ 100 Absent absent |) | |

| Emissione: RAO | | | | | | |
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| Diffisione. ICAQ | approv./autorizzazione : RAO | Day 02 | 1 1' 1 | | | |
| | | Rev. 02 | pag l di l | data: 05/05/2020 | | |
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