



FINISHED PRODUCT SPECIFICATION

**CODICE
SAP SALOV
60000463**

Rev. 02

Customer / Brand Name	Clas S.p.A		
Name of product	Sun Dried Tomato Pesto		
Product description	Variation of the recipe of pesto with sundried tomatoes		
Terms of use	Directly on pasta		
Size :	520 g		
PACKAGING			
Glass jar	Glass jar CEE 580 ml TO 70		
Lid	Lid with waterproof seal, twist off with flip TO 70		
Tray	Berio with 6 jars		
Pallet	Type: 100x120 HT		
Pallettization	N° of cases per layer :	25	N° of Layer : 7
	Case Dimension :	26 x 18 x 14.4	Weight of pallet: 890 Kg
	Weight of case :	4.95 Kg	
	ITF CODE :	08002210131057	
LABELING			
Label	Coated paper (see attached)		
TMC Code/production code	In appropriate place on the label		
Ingredients	Sunflower seed oil 25,66%, rehydrated sun dried tomatoes 21%, tomato pulp, water, double tomato concentrate, basil, salt added, cashew nut , white vinegar, Grana Padano cheese (milk , salt, rennet) extra virgin olive oil red beetroot, acidity regulator : E330.		
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 Shake well before use. Refrigerate once opened and use within 14 days.		
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	520 e	CEE – Law 690 dir 76/211	
Vacuum cm Hg	≥ 20	min 15	
pH	4,0 – 4,4		
Total Acidity %	≤ 0,6	max 1.0	
Total salt (NaCl) %	2.8 - 3.5		
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 sundried tomatoes in oil		
Colour	Brilliant red, typical of tomatoes		
Taste	Intense of sun dried tomatoes with slight taste of cheese		
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 : after use put olive oil on surface and store in fridge for maximum 14 days		Before opening: ambient
Nutritional Values per 100g			
Energy	1676 kJ 407 Kcal		
Fat	42g		
Of which saturated	5.0g		
Carbohydrate	4.0g		
Of which sugar	2.8g		
Protein	2.2g		
Salt	3.2g		