



Data 01.07.2015
Revisione 01
Edizione 01
Pagina 1 di 3

D Q 13

TECHNICAL SPECIFICATION N° 5

CUSTOM CODE:	2005-9930-90			
PRODUCT DESCRIPTION:	Quarter of Grilled Artichokes in sunflower oil			
LABEL:	MASIELLO			
SITE PRODUCTION:	VIA E. DE NICOLA S/N, 71042 CERIGNOLA (FG)			
INGREDIENTS:	Artichokes, sunflower oil, wine vinegar, salt, chili, parsley, natural flavor of garlic, marjoram, dried white pepper, natural flavor of mint. Flavor enhancer: monosodium glutamate (E621); antioxidant : ascorbic acid; acidity regulator : Citric acid			
RAW MATERIAL ORIGIN:	Italy			
PROCESS OF PRODUCTION:	Washing, acidification, selection, Flavoring, potting, check filling weight, vacuum-refilling, capping, pasteurization, cooling, labeling and palletizing			
ORGANOLEPTIC CHARACTERISTIC:	Colour		Yellow not uniform characteristic of grilled product	
	Appareance		Hearts of artichokes cutted in four pieces grilled and spices	
	Flavour		Typical of product without foreign after-test	
	Smell		Typical and pleasant	
	Texture		Crunchy	
	Liquid filling		Clear	
CHIMICAL CHARACTERISTIC:	pH	3,40- 4,20		
	Acidity %	Max 1		
	NaCl %	0,6 – 2,0		
DEFECTS	Red heart		Max 1,5 %	
	Spotted leaves		Max 2 %	
	Pieces with caterpillar		Absent	
	Broken pieces		Max 1 %	
NUTRITIONAL VALUE per 100 gr	Calories KJ/Kcal		580/139	
	Total fat gr		5,5	
	---saturated fat gr		0,7	
	Carbohydrate gr		2,6	
	----- sugar gr		1,1	
	Dietary fiber gr		3,3	
	Protein gr		1,8	
	Salt gr		0,29	



Data 01.07.2015
Revisione 01
Edizione 01
Pagina 2 di 3

D Q 13

TECHNICAL SPECIFICATION N° 5

MICROBIOLOGICAL CHARACTERISTICS:	Bacterial		ufc/g	< 1.000			
	St positive Coagulase		ufc/g	≤ 10			
	Salmonella in 25g			Absent			
	Listeria monocytogenes		ufc/g	Absent			
	Mould/yeast		ufc/g	<100			
	Escherechia coli		ufc/g	<10			
	Bacillus Cereus		ufc/g	≤100			
PHYSICAL CHARACTERISTICS:	Solids content			20%			
	Lead			< 1 mg/kg			
	Mercury			< 0,5 mg/kg			
	Cadmium			< 1 mg/kg			
PACKAGING Case: Jar Kind of tray: film heat-shrinking	Size	Net weight	Drained weight	Ean code	Item code		
	314 ml	290 gr	170 gr	8034023200149	1.014		
	580 ml	530 gr	310 gr	8034023200156	1.015		
	1700 ml	1600 gr	950 gr	8034023200163	1.016		
	1062 ml	950 gr	650 gr	8034023200644	1.064		
	3100 ml	2900 gr	1800 gr	8034023200224	1.022		
LOGISTIC INFORMATION	Size	Pieces x tray	Dimensions tray	Brut weight tray	Layer x pallet	Tray x pallet	Brut weight pallet
	314 ml	12	31,5x23,1x9,3	5,9	12	144	870 kg
	580 ml	12	36x22,5x12,6	9,9	9	108	1090 kg
	1700 ml	6	35,7x23,5x20,8	15,2	10	60	932 kg
	1062 ml	6	32x21,5x17	8,5	10	100	870 kg
	3100 ml	4	27,5x27,5x26,4	16,4	12	60	1004 kg
RULE OF STORAGE:		The product needs to be preserved in dry place, hygienical suitable, adequately ventilated with proper temperature and far from heat source					
RULE OF PRESERVATION:		After partial consumption close the cap and preserve in refrigerator					



Data 01.07.2015
Revisione 01
Edizione 01
Pagina 3 di 3

D Q 13

TECHNICAL SPECIFICATION N° 5

BEST BEFORE:	36 months after production		
SUGGEST OF USE:	Product ready to eat		
FOREIGN BODY	Absents		
GMO	Absents		
PESTICIDES RESIDUES (EC 396/2005)	Conform to regulation EC		
ALLERGENES (RE EU 1169/2011)	TRACES OF CELERY		
CODE SPECIFICATION	L=Lot E = 2020 year of production like in all UE 278 = day of production like French calendar of 366 days 14:25 : time of production 04/10/2023 = expiry day		
ALLERGENS	PRESENCE	ABSENCE	CROSS CONTAMINATION
Cereals containing gluten	NO	YES	NO
Crustaceans and derivates	NO	YES	NO
Eggs and derivates	NO	YES	NO
Fish and fish products	NO	YES	NO
Peanuts and derivates	NO	YES	NO
Soya and derivates	NO	YES	NO
Milk and derivates	NO	YES	NO
Nuts and derivates	NO	YES	NO
Celery and celery-based products	/	/	YES
Mustard and mustard-based products	NO	YES	NO
Sesame seeds and sesame products	NO	YES	NO
Lupins and products based on lupins	NO	YES	NO
Molluscs and products based on molluscs	NO	YES	NO
Sulfur dioxide and sulphites in concentration 10 mg/L (SO ₂)	NO	YES	NO

RELEASE 01/04/2021

RSQ

Dott.ssa Maria Giovanna Matarrese