



Data 01.07.2015
 Revisione 01
 Edizione 01
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D Q 13

TECHNICAL SPECIFICATION N° 3

CUSTOM CODE:	2005-9930-90		
PRODUCT DESCRIPTION:	Artichokes with stem in sunflower oil		
LABEL:	MASIELLO		
SITE PRODUCTION:	VIA E. DE NICOLA S/N, 71042 CERIGNOLA (FG)		
INGREDIENTS:	Artichokes, sunflower oil, wine vinegar, salt, parsley, basil, natural flavor of garlic, 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 characteristic uniform	
	Appearance	Whole artichokes with stem 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 %	
	Pieces without stem	Max 2 %	
	Pieces with caterpillar	Absent	
	Broken pieces	Max 1 %	
NUTRITIONAL VALUE per 100 gr	Calories KJ/Kcal	305/74	
	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		



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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		
	580 ml	510 gr	310 gr	8034023200118	1.011		
	1062 ml	950 gr	580 gr	8034023200286	1.028		
	1700 ml	1600 gr	900 gr	8034023200422	1.042		
	3100 ml	2900 gr	1800 gr	8034023200606	1.060		
LOGISTIC INFORMATION	Size	Pieces x tray	Dimensions tray	Brut weight tray	Layer x pallet	Tray x pallet	Brut weight pallet
	580 ml	12	36x22,5x12,6	9,9	9	108	1090 kg
	1062 ml	6	32x21,5x17	8,5	12	96	836 kg
	1700 ml	6	35,7x23,5x20,8	15,2	10	60	932 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						
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						



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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

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