



Data 01.07.2015
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D Q 13

TECHNICAL SPECIFICATION N° 61

| | | | |
|--|---|---|--------|
| CUSTOM CODE: | | | |
| PRODUCT DESCRIPTION: | CAPERS IN SALT | | |
| LABEL: | MASIELLO | | |
| SITE PRODUCTION: | VIA E. DE NICOLA S/N, 71042 CERIGNOLA (FG) | | |
| INGREDIENTS: | Capers, salt. | | |
| RAW MATERIAL ORIGIN: | Morocco | | |
| PROCESS OF PRODUCTION: | Empty in boxes and draining, selection, mixture with salt, potting, check filling weight, capping, labeling and palletizing | | |
| ORGANOLEPTIC CHARACTERISTIC: | Colour | Green uniform | |
| | Appearance | Buds intact not fated under salt | |
| | Flavour | Typical of product without foreign after-test | |
| | Smell | Typical and Pleasant | |
| | Texture | Compact | |
| CHIMICAL CHARACTERISTIC: | pH | 3,20- 5,00 | |
| | NaCl % | 6 - 9 | |
| DEFECTS | Pink fruits | Max 1 % | |
| | Holed fruits | Absents | |
| | Broken pieces | Max 2 % | |
| | Fruits with stem | Max 2 % | |
| NUTRITIONAL FACT Per 100 gr Net weight | Calories | KJ/Kcal | 103/25 |
| | Total fat | gr | 0,50 |
| | ---saturated fat | gr | 0 |
| | Carbohydrate | gr | 2,30 |
| | ----- sugar | gr | 0,2 |
| | Dietary fiber | gr | 2,9 |
| | Protein | gr | 1,3 |
| | Salt | gr | 8,6 |



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|--|--|----------------------|------------------------|-------------------------|-----------------------|----------------------|---------------------------|
| MICROBIOLOGICAL CHARACTERISTICS: | Bacterial | ufc/g | < 1.000 | | | | |
| | St positive Coagulase | ufc/g | ≤ 100 | | | | |
| | Salmonella in 25g | | Absent | | | | |
| | Listeria monocytogenes | ufc/g | Absent | | | | |
| | Mould/yeast | ufc/g | <100 | | | | |
| | Escherechia coli Positive β glucoronidase | 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 | | |
| | 106ml | 60 g | ---- | 80759737 | | | |
| LOGISTIC INFORMATION | Size | Pieces x tray | Dimensions tray | Brut weight tray | Layer x pallet | Tray x pallet | Brut weight pallet |
| | 106 ml | 24 | 24,5 x 17,5 x 6 | 4 | 10 | 210 | 840 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: | Once opened , close the cap and preserve in the fridge | | | | | | |
| BEST BEFORE: | 36 months after production | | | | | | |
| SUGGEST OF USE: | Product need to be whas before use | | | | | | |
| 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 | | | | | | |



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| 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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RSQ

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