



Data 01.07.2015  
 Revisione 01  
 Edizione 01  
 Pagina 1 di 3

**D Q 13**

**TECHNICAL SPECIFICATION N° 61**

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



Data 01.07.2015  
 Revisione 01  
 Edizione 01  
 Pagina 2 di 3

**D Q 13**

**TECHNICAL SPECIFICATION N° 61**

<b>MICROBIOLOGICAL CHARACTERISTICS:</b>	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				
<b>PHYSICAL CHARACTERISTICS:</b>	Solids content		20%				
	Lead		< 1 mg/kg				
	Mercury		< 0,5 mg/kg				
	Cadmium		< 1 mg/kg				
<b>PACKAGING</b>  Case: jar Kind of tray: film heat-shrinking	<b>Size</b>	<b>Net weight</b>	<b>Drained weight</b>	<b>Ean code</b>	<b>Item code</b>		
	106ml	60 g	----	80759737			
<b>LOGISTIC INFORMATION</b>	<b>Size</b>	<b>Pieces x tray</b>	<b>Dimensions tray</b>	<b>Brut weight tray</b>	<b>Layer x pallet</b>	<b>Tray x pallet</b>	<b>Brut weight pallet</b>
	106 ml	24	24,5 x 17,5 x 6	4	10	210	840 kg
<b>RULE OF STORAGE:</b>	The product needs to be preserved in dry place, hygienical suitable, adequately ventilated with proper temperature and far from heat source						
<b>RULE OF PRESERVATION:</b>	Once opened , close the cap and preserve in the fridge						
<b>BEST BEFORE:</b>	36 months after production						
<b>SUGGEST OF USE:</b>	Product need to be whas before use						
<b>FOREIGN BODY</b>	Absents						
<b>GMO</b>	Absents						
<b>PESTICIDES RESIDUES (EC 396/2005)</b>	Conform to regulation EC						
<b>ALLERGENES (RE EU 1169/2011)</b>	TRACES OF CELERY						
<b>CODE SPECIFICATION</b>	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						



Data 01.07.2015  
Revisione 01  
Edizione 01  
Pagina 3 di 3

**D Q 13**

**TECHNICAL SPECIFICATION N° 61**

<b>ALLERGENS</b>	<b>PRESENCE</b>	<b>ABSENCE</b>	<b>CROSS CONTAMINATION</b>
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 <sub>2</sub> )	NO	YES	NO

**RELEASE 29/04/2021**

**RSQ**

Dott.ssa Maria Giovanna Matarrese