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**D Q 13**

**TECHNICAL SPECIFICATION N° 60**

<b>CUSTOM CODE:</b>	<b>2106-9098</b>		
<b>PRODUCT DESCRIPTION:</b>	<b>CAPERS CAPOTES IN VINEGAR</b>		
<b>LABEL:</b>	<b>MASIELLO</b>		
<b>SITE PRODUCTION:</b>	VIA E. DE NICOLA S/N, 71042 CERIGNOLA (FG)		
<b>INGREDIENTS:</b>	Capers, wine vinegar ( <b>sulphites</b> ), water, salt		
<b>PROCESS OF PRODUCTION:</b>	Washing, selection, potting, check filling weight, vacuum refilling, capping, pasteurization, cooling, labeling and palletizing		
<b>RAW MATERIAL ORIGIN:</b>	Morocco		
<b>ORGANOLEPTIC CHARACTERISTIC:</b>	<b>Colour</b>	Green Uniform	
	<b>Apparence</b>	Buds intact not fated	
	<b>Flavour</b>	Lightly acetate, Typical of product without foreign aftertest	
	<b>Smell</b>	Typical and pleasant	
	<b>Texture</b>	compact	
	<b>Liquid filling</b>	Clear	
<b>CHIMICAL CHARACTERISTIC:</b>	pH	3,20,- 3,80	Size : 9/11
	Acidity %	1,00-2,00	
	NaCl %	0,80- 2,00	
<b>NUTRITIONAL FACT</b> Per 100 gr Drained weight	<b>Calories</b>	<b>KJ/Kcal</b>	103/25
	<b>Total fat</b>	<b>gr</b>	0,5
	<b>---saturated fat</b>	<b>gr</b>	0
	<b>Carbohydrate</b>	<b>gr</b>	2,3
	<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>	1,2
<b>MICROBIOLOGICAL CHARACTERISTICS:</b>	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
	Escherichia coli β-glucoronidase positivi.	Ufc/g	<10



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	Bacillus Cereus	ufc/g	≤100				
<b>PHYSICAL CHARACTERISTICS:</b>	Solids content		20%				
	Lead		< 1 mg/kg				
	Mercury		< 0,5				
	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>		
	106 ml	90 gr	55 gr	880759713	4.381		
	212 ml	200 gr	120 gr	8034023203805	4.380		
	580 ml	530 gr	340 gr	8034023203829	4.382		
	720 ml	680 gr	430 gr	8034023204062	4.406		
	1062 ml	1000 gr	650 gr	8034023203997	4.399		
	1700 ml	1600 gr	1050 gr	8034023203843	4.384		
	3100 ml	2900 gr	1900 gr	8034023203836	4.383		
<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	35,5 x 23,2 x 6,5	4,3	14	201	862 kg
	212 ml	12	28,3 x 21,3 x 8,8	4,3	14	196	860 kg
	580 ml	12	36 x 26,5 x 12,6	9,9	12	108	1084 kg
	1062 ml	6	32 x 21,5 x 17	8,5	10	96	831 kg
	1700 ml	6	35,7x23,5 x20,8	15,2	6	60	927 kg
	3100 ml	4	27,5x27,5x26,4	16,4	5	60	1000 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>	After partial consumption close the cap and preserve in refrigerator and use within 7 days						
<b>BEST BEFORE:</b>	36 months after production						
<b>SUGGEST OF USE:</b>	Product ready to eat						
<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 - Sulphites						



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<b>CODE SPECIFICATION</b>	L=Lot J = 2019 year of production like in all UE 278 = day of production like French calendar of 366 days 14:25 : time of production 04/10/2022 = expiry day		
	<b>ALLERGENS</b>	<b>PRESENCE</b>	<b>ABSENCE</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> )	YES	/	/

**RELEASE 29/04/2021**

**RSQ**

Dott.ssa Maria Giovanna Matarrese