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**D Q 13**

**TECHNICAL SPECIFICATION N° 50**

<b>CUSTOM CODE:</b>	<b>2001-1000-90</b>		
<b>PRODUCT DESCRIPTION:</b>	<b>Gherkins in wine vinegar</b>		
<b>LABEL:</b>	<b>MASIELLO</b>		
<b>SITE PRODUCTION:</b>	VIA E. DE NICOLA S/N, 71042 CERIGNOLA (FG)		
<b>INGREDIENTS:</b>	Gherkins, wine vinegar ( <b>sulphites</b> ), water, salt;		
<b>RAW MATERIAL ORIGIN:</b>	India		
<b>PROCESS OF PRODUCTION:</b>	Washing, acidification, selection, potting, check filling weight, vacuum-refilling, capping, pasteurization, cooling, labeling and palletizing		
<b>ORGANOLEPTIC CHARACTERISTIC:</b>	Colour	Green typical and uniform	
	Appareance	Fruit slightly curved	
	Flavour	Acetate without foreign after-test	
	Smell	Pleasant	
	Texture	Crunchy	
	Liquid filling	Clear	
<b>CHIMICAL CHARACTERISTIC:</b>	pH	3,20 – 3,80	
	Acidity %	1,00 – 2,00	
	NaCl %	0,50 – 1,50	
<b>DEFECTS</b>	Broken fruit	Max 1 %	
	Fruit with stem	Max 2 %	
	Soft fruit	Max 1 %	
	Fruit with leaves	Absent	
<b>NUTRITIONAL VALUE per 100 gr DRAINED WEIGHT</b>	<b>Calories KJ/Kcal</b>	97/23	
	<b>Total fat gr</b>	0,2	
	<b>---saturated fat gr</b>	0	
	<b>Carbohydrate gr</b>	4,1	
	<b>----- sugar gr</b>	1,9	
	<b>Dietary fiber gr</b>	1,2	
	<b>Protein gr</b>	0,6	
	<b>Salt gr</b>	0,1	



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<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				
	Positive β-glucoronidase Escherechia coli	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>		
	212 ml	190 gr	100 gr	8034023203263	4.326		
	314 ml	290 gr	160 gr	8034023203218	4.321		
	580 ml	530 gr	310 gr	8034023203225	4.322		
	1700 ml	1600 gr	950 gr	8034023203232	4.323		
	3100 ml	2900 gr	1700 gr	8034023203249	4.324		
<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>
	212 ml	12	28,3x21,3x8,8	4,3	14	168	742 kg
	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
	3100 ml	4	27,5x27,5x26,4	16,4	12	60	1004 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. To use within 5 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						



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<b>PESTICIDES RESIDUES (EC 396/2005)</b>	Conform to regulation EC		
<b>ALLERGENES (RE EU 1169/2011)</b>	TRACES OF CELERY - SULPHITES		
<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		
<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> )	YES	/	/

**RELEASE 01/04/2021**

**RSQ**

Dott.ssa Maria Giovanna Matarrese