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D Q 13

TECHNICAL SPECIFICATION N° 35

CUSTOM CODE:	2005-9941		
PRODUCT DESCRIPTION:	Wild onions in sunflower oil		
LABEL:	MASIELLO		
SITE PRODUCTION:	VIA E. DE NICOLA S/N, 71042 CERIGNOLA (FG)		
INGREDIENTS:	Wild onions, sunflower oil, peppers, wine vinegar, salt, chilli, parsley, garlic natural flavor, marjoram, dried white pepper; Antioxidizer: ascorbic acid. Acidity corrector: citric acid		
RAW MATERIAL ORIGIN:	Morocco		
PROCESS OF PRODUCTION:	Washing, acidification, selection, flavoring, potting, check filling weight, vacuum-refilling, capping, pasteurization, cooling, labeling and palletizing		
ORGANOLEPTIC CHARACTERISTIC:	Colour	Light brown tending to purple	
	Appareance	Bulbs without alteration	
	Flavour	Typical of product without foreign after-test	
	Smell	Pleasant	
	Texture	crunchy	
	Liquid filling	clear	
CHIMICAL CHARACTERISTIC:	pH	3,3- 4,20	
	Acidity %	Max 1	
	NaCl %	0,8 – 2,00	
DEFECTS	Free leaves	Max 10g/drained weight	
	Spotted bulbs	Max 1,5 %	
	Broken bulbs	Max 2 %	
NUTRITIONAL VALUE per 100 gr DRAINED WEIGHT	Calories KJ/Kcal	260/63	
	Total fat gr	4,9	
	---saturated fat gr	1,4	
	Carbohydrate gr	2,6	
	----- sugar gr	1,0	
	Dietary fiber gr	1,8	
	Protein gr	1,2	
	Salt gr	0,6	



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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				
	Positive β-glucoronidase 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		
	314 ml	290 gr	180 gr	8034023202341	3.232		
	580 ml	530 gr	340 gr	8034023202327	3.233		
	3100 ml	2600 gr	1900 gr	8034023202327	3.234		
LOGISTIC INFORMATION	Size	Pieces x tray	Dimensions tray	Brut weight tray	Layer x pallet	Tray x pallet	Brut weight pallet
	314 ml	12	31,5x23,1x9,3	5,9	12	144	870 kg
	580 ml	12	36x26,5x12,6	9,9	9	108	1089 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. To use within 5 days						
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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