



Data 01.07.2015
Revisione 01
Edizione 01
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D Q 13

TECHNICAL SPECIFICATION N° 70

CUSTOM CODE:	2106-9098		
PRODUCT DESCRIPTION:	Green pesto		
LABEL:	MASIELLO		
SITE PRODUCTION:	Via Privata Ciusse 1 -18038 Sanremo (IM)		
INGREDIENTS:	Basil (52%), Extra virgin oil, sunflower oil, seasonal cheese 4% (milk , salt, rennet, contains egg lysozyme), grana padano cheese 2% (egg lysozyme), potatoes flakes, pecorino cheese 1%, salt, garlic, pine nuts, sugar. Acidity regulator : E575		
RAW MATERIAL ORIGIN:	Italy		
ORGANOLEPTIC CHARACTERISTIC:	Colour	Deep green	
	Appareance	cream	
	Flavour	Typical of basil	
	Smell	Typical of basil	
	Texture	creamy	
CHIMICAL CHARACTERISTIC:	pH	3,80- 4,50	
	Acidity %	Max 1	
	NaCl %	2,50-3,50	
NUTRITIONAL VALUE per 100 gr	Calories Kcal/KJ	2052/491	
	Total fat gr	49	
	---saturated fat gr	7	
	Carbohydrate gr	7,6	
	----- sugar gr	7,4	
	Protein gr	4,7	
	Salt gr	2,2	
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
	Escherichia coli β-glucoronidase positivi.	Ufc/g	<10
	Bacillus Cereus	ufc/g	≤100



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PHYSICAL CHARACTERISTICS:	Solids content		20%				
	Lead		< 1 mg/kg				
	Mercury		< 0,5				
	Cadmium		< 1 mg/kg				
PACKAGING Case: Jar Kind of tray: film heat-shrinking	Size	Net weight	Drained weight	Ean code	Item code		
	212 ml	185 gr	---	8034023205601	11.004		
	580 ml	500 gr	-----	8034023205618	11.005		
LOGISTIC INFORMATION	Size	Pieces x tray	Dimensions tray	Brut weight tray	Layer x pallet	Tray x pallet	Brut weight pallet
	212 ml	12	28,3x21,3x8,8	4,3	14	196	862 kg
	580 ml	12	36 x 26,5 x 12,6	9,9	12	108	1090 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 and 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)	MILK , EGGS						
CODE SPECIFICATION	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						



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ALLERGENS	PRESENCE	ABSENCE	CROSS CONTAMINATION
Cereals containing gluten	NO	YES	NO
Crustaceans and derivates	NO	YES	NO
Eggs and derivates	YES	/	/
Fish and fish products	NO	YES	NO
Peanuts and derivates	NO	YES	NO
Soya and derivates	NO	YES	NO
Milk and derivates	YES	/	/
Nuts and derivates	NO	YES	NO
Celery and celery-based products	NO	YES	NO
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

Dott.ssa Maria Giovanna Matarrese