



Data 01.07.2015
 Revisione 01
 Edizione 01
 Pagina 1 di 3

D Q 13

TECHNICAL SPECIFICATION N° 34

CUSTOM CODE:	2002-9099-10		
PRODUCT DESCRIPTION:	Sundried tomatoes in sunflower oil		
LABEL:	MASIELLO		
SITE PRODUCTION:	VIA E. DE NICOLA S/N, 71042 CERIGNOLA (FG)		
INGREDIENTS:	Sun dried tomatoes, sunflower oil, wine vinegar, salt, basil, parsley, Natural flavor of garlic; ; Antioxidizer: ascorbic acid ; Acidity regulator: citric acid		
RAW MATERIAL ORIGIN:	Italy		
PROCESS OF PRODUCTION:	Rehydration, acidification, selection, flavoring, potting, check filling weight, vacuum-refilling, crimping, pasteurization, cooling, labeling and palletizing		
ORGANOLEPTIC CHARACTERISTIC:	Colour	Red characteristic uniform	
	Appareance	Tomates cutted in half with spices	
	Flavour	Typical of product without foreign after-test	
	Smell	Pleasant	
	Texture	crunch	
	Liquid filling	clear	
CHIMICAL CHARACTERISTIC:	pH	3,6- 4,20	
	Acidity %	Max 0,5	
	NaCl %	1,5 – 4,00	
DEFECTS	Spotted pieces	Max 1,5 %	
NUTRITIONAL VALUE per 100 gr DRAINED WEIGHT	Calories KJ/Kcal	811/195	
	Total fat gr	13,0	
	---saturated fat gr	1,7	
	Carbohydrate gr	12,0	
	----- sugar gr	10,0	
	Dietary fiber gr	5,5	
	Protein gr	4,8	
	Salt gr	3,8	



Data 01.07.2015
Revisione 01
Edizione 01
Pagina 2 di 3

D Q 13

TECHNICAL SPECIFICATION N° 34

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		
	212 ml	180 gr	110 gr	8034023202747	3.274		
	314 ml	280 gr	140 gr	8034023202266	3.227		
	580 ml	520 gr	240 gr	8034023202396	3.239		
	1062 ml	900 gr	430 gr	8034023202440	3.244		
	1700 ml	1600 gr	800 gr	8034023202280	3.228		
	3100 ml	2900 gr	1600 gr	8034023202297	3.229		
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	168	742 kg
	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
	1062 ml	6	32x21,5x17	8,5	10	100	870 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
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						



Data 01.07.2015
Revisione 01
Edizione 01
Pagina 3 di 3

D Q 13

TECHNICAL SPECIFICATION N° 34

FOREIGN BODY	Absents		
GMO	Absents		
PESTICIDES RESIDUES (EC 396/2005)	Conform to regulation EC		
ALLERGENES (RE EU 1169/2011)	TRACES OF CELERY		
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

RELEASE 01/04/2021

RSQ

Dott.ssa Maria Giovanna Matarrese