



TECHNICAL INFORMATION

SK SG84914

Revision 10
date 17-Oct-2018

Page 1 of 1

<p>Product description Product EAN code pack Net weight Primary packaging Secondary packaging Pallet structure Retail unit Storage Shelf-life Ingredients list Manufacturing process:</p>	<p>TOMATO SAUCE WITH HOT CHILLI PEPPER SG84914 SUGO ALL'ARRABBIATA 200 G 8001250069146 200 g Glass jar closed by metal cap Cardboard tray with thermal shrink film</p> <table border="0" style="width: 100%;"> <tr> <td style="text-align: center;">Units per case</td> <td style="text-align: center;">Cases per layer</td> <td style="text-align: center;">Number of layers</td> <td style="text-align: center;">Cases per pallet</td> </tr> <tr> <td style="text-align: center;">12</td> <td style="text-align: center;">19</td> <td style="text-align: center;">10</td> <td style="text-align: center;">190</td> </tr> </table> <p>200 g jar Once opened keep refrigerated at maximum +4°C and use within 3 days. 28 months Tomato pulp 59%, tomato purée 31%, extra virgin olive oil 3%, onion, sugar, salt, garlic, parsley 0,22%, chilli pepper 0,16%, chives. Ingredients preparation, mixing and cooking, jar filling, holding tunnel, vacuum check, labelling and coding, X-ray inspection, tray forming, palletizing, storage.</p>	Units per case	Cases per layer	Number of layers	Cases per pallet	12	19	10	190
Units per case	Cases per layer	Number of layers	Cases per pallet						
12	19	10	190						

CHEMICAL-PHYSICAL CHARACTERISTICS

Soluble solids (°B)	9,5 - 12,5
pH	4,14 - 4,35
Bostwick sliding (cm/30")	5,0 - 8,0
Pesticide residue	compliant to EC Reg N. 396/2005 and following amendments
Heavy metals	compliant to EC Reg N. 1881/2006 and following amendments

ALLERGENS (From recipe, EU Reg. 1169/2011 and following amendments)

absent

FOREIGN BODIES

absent

MICROBIOLOGICAL CHARACTERISTICS

Incubation test	negative after 14 days at 30°C and after 7 days at 55°C
Total colony count at 30°C	< 1000 CFU/g
Moulds and yeasts	< 10 CFU/g
Lactobacilli	< 10 CFU/g

AVERAGE NUTRITIONAL VALUES PER 100 g

Energy	250 kJ/60 kcal
Fat	2,8 g
of which: saturates	0,4 g
Carbohydrate	6,4 g
of which: sugars	5,6 g
Fibre	1,3 g
Protein	1,6 g
Salt	0,86 g

ORGANOLEPTIC CHARACTERISTICS

Appearance	pulpy
Colour	brilliant red
Flavour	typical of tomato and garlic
Taste	typical of tomato, hot
Texture	liquid, dense

10	17-Oct-2018			Legal update
REV.	DATE	PREPARATION	APPROVAL	MODIFICATION