



TECHNICAL INFORMATION

SK 5SG3913

Revision 10
date 17-Oct-2018

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<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 OLIVES 5SG3913 SUGO ALLA SICILIANA 400 GR 8001250219138 400 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;">6</td> <td style="text-align: center;">24</td> <td style="text-align: center;">10</td> <td style="text-align: center;">240</td> </tr> </table> <p>400 g jar Once opened keep refrigerated at maximum +4°C and use within 3 days. 28 months Tomato pulp 79%, green and black olives 11%, extra virgin olive oil 2%, carrots, rice starch, onion, celery, salt, sugar, garlic, oregano. 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	6	24	10	240
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CHEMICAL-PHYSICAL CHARACTERISTICS

Soluble solids (°B)	9,3 - 11,3
pH	4,15 - 4,35
Bostwick sliding (cm/30")	3,5 - 6,5
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)

CELERY
absent

FOREIGN BODIES

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	246 kJ/59 kcal
Fat	3,1 g
of which: saturates	0,5 g
Carbohydrate	5,2 g
of which: sugars	4,2 g
Fibre	2,6 g
Protein	1,3 g
Salt	0,96 g

ORGANOLEPTIC CHARACTERISTICS

Appearance	pulpy
Colour	brilliant red with black and green olives in pieces
Flavour	typical of tomato and olives
Taste	typical of tomato and olives
Texture	liquid, dense

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