



Antica valle d'Ofanto sanferdinandese srl

TECHNICAL DATA SHEET OF THE PRODUCT: GRILLED EGGPLANTS IN OIL					
FAMILY CODE PRODUCT : EGGPLANTS					
CODE PRODUCT: MEL.GRI.OSG					
COUNTRY OF ORIGIN OF THE PRODUCT: ITALY					
Production process:	<p>The process starts with the raw material. The eggplants are carefully washed and sliced. Then the product is acidified in an aqueous solution containing wine vinegar, salt, citric acid, lactic acid and ascorbic acid.</p> <p>Extracted from the solution, the product is carefully dried and grilled. Then follows the potting with the addition of oil and spices.</p> <p>The pasteurization, labeling, packaging and palletizing processes follow.</p>				
Ingredients: Eggplants (63%), sunflower oil, wine vinegar (SULPHITES), salt, hot peppers and spices (parsley, garlic, oregano, chili peppers). Acidity regulator: citric acid, lactic acid. Antioxidants: ascorbic acid.					
Organoleptic characteristics:	CONSISTENCY:	SOFT AND NOT FIBROUS			
	ASPECT:	SLICED GRILLED EGGPLANTS			
	COLOR:	DARK YELLOW, GRILL STRIPS			
	SMELL:	TYPICAL			
	TASTE:	CHARACTERISTIC AND EXEMPT FROM EXTRANEIOUS AFTERTASTES			
	DIFECTS:	max 5%			
Nutritional Value: (per 100 g. of product)	ENERGY VALUE	148 Kcal - 620 Kj			
	CARBOHYDRATES: 1,9 g.	SUGAR - 1 g.			
	TOTAL FAT: 14 g	SATURATES FAT - 4 g.			
	CHOLESTEROL:	0 g.			
	PROTEIN:	0,8 g.			
	FIBRE:	2,5 g.			
	SALT:	1,2 g.			
Microbiological characteristics:	MICROORGANISMS AT 30°C:	< 10 ufc/g	Physical and chemical properties:	PH	< 4.40
	ESCHERICHIA COLI:	< 10 ufc/g		SALT	< 3 %
	SALMONELLA SPP:	ABSENTS/ 25g		VACUUM	> 0,3 bar
	LISTERIA MONOCYTOGENES:	ABSENTS/ 25g	OGM Reg CE 1829/2003 1830/2003:	ABSENTS	
	SPORES AEROBIC:	< 10 ufc/g		Allergens: (Dir.2003/89/CE)	CONTAIN TRACES OF SULFITES DERIVED FROM THE USE OF WINE VINEGAR.
	SPORES ANAEROBIC:	< 10 ufc/g			



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Packaging

	Article Code	Format	Volume	Net Weight	Drained Weight
Primary: tin					
Primary: glass jar	MEL.GRI.OSG-V3100	FORMAT OF 3100 ML	3100 ML	2900 g	1800 g
Primary: plastic tray					

PACKAGE					
Secondary: packaged with cardboard base and covered with thermal reduced plastic	TIN				
	GLASS JAR	FORMAT OF 3100 ML	CASES OF 4 GLASS JARS		
Secondary: packaged with cardboard boxes	PLASTIC TRAY				

			Number of cases for each pallet	Dimension of pallet (L x L x H)	Gross Weight
Tertiary: on Europallet (120 x 80 cm)	TIN				
	GLASS JAR	FORMAT OF 3100 ML	64 CASES	120 x 80 x 170	1050 kg
Tertiary: on Europallet (120 x 80 cm)	PLASTIC TRAY				

N.B. - Variations on the parameters "FORMAT" and "PACKAGING" are possible at the request of the customer.

Shelf - Life of product and storage conditions: Max. 3 years in a covered, cool < 20 °C and dry place.

Transport: Room temperature