



Antica valle d'Ofanto sanferdinandese srl

DD 09

TECHNICAL DATA SHEET OF THE PRODUCT

Revision 0.1

Date 14.05.2020

Edition 01

**FRIARIELLI**  
**OR TURNIP TOPS**  
**IN OIL**  
**VASO 1062 ML**

**TECHNICAL DATA SHEET OF THE PRODUCT: FRIARIELLI "ALLA PUGLIESE" IN OIL**

**FAMILY CODE PRODUCT : TURNIP TOPS**

**PRODUCT CODE: FRIARIELLI.OSG**

**COUNTRY OF ORIGIN OF THE PRODUCT: ITALY**

**Production process:**

The process begins with the sorting of freshly harvested turnip greens, of which the greenest and firmest ones are selected. Of the entire plant, only the most tender and tasty apical sections are cut while the rest, including the hardest leaves, are discarded. After this phase the product is carefully washed and cooked. Once cooking is complete, we move on to an acidification process in an aqueous solution made up of salt, citric, lactic and ascorbic acids. Once extracted from the solution, the product is left to dry carefully. We proceed to put it into jars with the addition of oil and spices. This is followed by the pasteurisation, labelling, packaging and palletising processes.

**Ingredients:** Turnip greens, sunflower seed oil, salt and spices (chili pepper, garlic).

Acidity regulator: citric acid, lactic acid.

Antioxidants: ascorbic acid.

**Organoleptic characteristics:**

CONSISTENCY:	SOFT AND NOT FIBROUS
ASPECT:	LEAVES AND INFLORENCES
COLOR:	DARK GREEN
SMELL:	TYPICAL OF COOKED VEGETABLES
TASTE:	CHARACTERISTIC AND EXEMPT FROM EXTRANEUS AFTERTASTES
DIFECTS:	max 5%

**Nutritional Value:  
(per 100 g. of  
product)**

ENERGY VALUE	80 Kcal - 331 Kj
CARBOHYDRATES: 1,9 g.	SUGAR - 1,9 g.
TOTAL FAT: 6 g	SATURATES FAT - 0,6 g.
CHOLESTEROL:	0 g.
PROTEIN:	2,7 g.
FIBRES:	4,3 g.
SALT:	2,1 g.

**Microbiological characteristics:**

MICROORGANISMS AT 30°C:	< 10 ufc/g
ESCHERICHIA COLI:	< 10 ufc/g
SALMONELLA SPP:	ASSENTI/ 25g
LISTERIA MONOCYTOGENES:	ASSENTI/ 25g
COAGULASE POSITIVE STAPHYLOCOCCIA AT 37 °C:	< 10 ufc/g

**Physical and chemical properties:**

PH	< 4.20
SALT	< 3 %
VACUUM	> 0,3 bar

**OGM Reg CE 1829/2003  
1830/2003:**

**ABSENTS**

**Allergens:  
(Dir.2003/89/CE)**

CONTAIN SULFITES DERIVED FROM THE USE OF  
WINE VINEGAR.





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Packaging

	Article Code	Format	Volume	Net Weight	Drained Weight
<u>Primary:</u> tin					
<u>Primary:</u> glass jar	FRIARIELLI.OSG-V1062	FORMAT OF 1062 ML	1062 ML	950 g	600 g
<u>Primary:</u> plastic tray					

PACKAGE			
<u>Secondary:</u> packaged with cardboard base and covered with thermal reduced plastic	TIN		
	GLASS JAR	FORMAT OF 1062 ML	CASE OF 6 GLASS JAR
<u>Secondary:</u> packaged with cardboard boxes	PLASTIC TRAY		

		Number of cases for each pallet	Dimension of pallet (L x L x H)	Gross Weight
<u>Tertiary:</u> on Europallet ( 120 x 80 cm)	TIN			
	GLASS JAR	FORMAT OF 1062 ML	120 CASES	1020 kg
<u>Tertiary:</u> 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 (from the production date) in a covered, cool (< 20 °C) and dry place.

**Transport:** Room temperature