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TECHNICAL DATA SHEET OF THE PRODUCT

Revision 0.1 Date 14.05.2020 Edition 01 CAPERS IN VINEGAR GLASS JAR 1062 ML

Antica valle d'Ofanto sanferdinandese srl

TECHNICAL DATA SI	HEET OF THE PRODUCT:	: CAPERS IN VINEGAR
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FAMILY CODE PRODUCT: CAPERS

PRODUCT CODE: CAPPERI.AV

COUNTRY OF ORIGIN OF THE PRODUCT: EXTRA UE

PRODUCTION PROCESS:

The process begins with the semi-finished capers in brine which are carefully selected, washed and desalted. This process is followed by filling of the jars with the addition of preserving liquid. Pasteurization, labelling, packaging and palletizing processes follow.

Ingredients: Capers (68%), water, wine vinegar (SULPHITES) and salt.

Acidity regulator: citric acid. Antioxidant: ascorbic acid.

artioxidant. decorbic deld.					
	CONSISTENCY:	SOFT AND NON FIBROUS			
	ASPECT:	T: WHOLE CAPERS LIGHT/DARK GREEN TYPICAL OF CAPERS CHARACTERISTIC AND FREE FROM FOREIGN AFTERTAST S: max.5% TY VALUE 25Kcal - 103Kj DHYDRATES: 5,3 g. SATURATES FAT - 0,5 g. IN: 1,8 g. TAT: 16,2 g. SATURATES FAT - 0,5 g. This 1,8 g. This 3,4 g.			
	COLOR:	LIGHT/DARK GREEN			
Organoleptic	SMELL:	TYPICAL OF CAPERS			
characteristics:	TASTE:	CHARACTERISTIC AND FREE FROM FOREIGN AFTERTASTE			
	DEFETS:	max.5%			
	ENERGY VALUE	25Kcal - 103Kj			
Nutritional Value:	CARBOHYDRATES: 5,3 g.	SUGAR - 0.6 g.			
	TOTAL FAT: 16,2 g.	SATURATES FAT - 0,5 g.			
(per 100 g. of	PROTEIN:	1,8 g.			
product)	FIBRES:	3,4 g.			
	SALT:	3,3 g.			
	MICROORGANISMS AT 30°C:	< 10 ufc/g			
	ESCHERICHIA COLI:	< 10 ufc/g			
	SALMONELLA SPP:	ABSENTS/ 25g			
	MILDEW AND YEAST:	< 100 UFC/g			



	SALT:	3,3 g.			
	MICROORGANISMS AT 30°C:	< 10 ufc/g	Dhysicaland shamical	PH	< 4.20
	ESCHERICHIA COLI:	< 10 ufc/g	Physicaland chemical	SALT	< 6 %
	SALMONELLA SPP:	ABSENTS/ 25g	properties:	VACUUM	> 0,3 bar
Microbiological	MILDEW AND YEAST:	< 100 UFC/g	OGM Reg CE 1829/2003	ABSENTS	
Microbiological characteristics:	LISTERIA MONOCYTOGENES:	ABSENTS/ 25g	1830/2003:		
Characteristics:	REDUCING SULPHITES < 10 UFC/g	Allergens:	CONTAINS SULFI	TEC	
	ENTEROBATTERIACEAE	< 10 UFC/g	(Dir.2003/89/CE -	RESULTING FROM TH	I
	COAGULASE POSITIVE	4 10 ufo/a	Dir.2003/89/CE -		
	STAnhylococci AT 37 °C·	< 10 ufc/g	DII.2006/142/CE)	WINE VINEGA	٦.

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Revision 0.1 Date 14.05.2020 **Edition 01**

CAPERS IN VINEGAR GLASS JAR 1062 ML

Antica valle d'Ofanto sanferdinandese srl

Format	Volume	Net Weight	Drained Weight

	Article Code	Format	Volume	Net Weight	Drained Weight
Drimaru glassiar	CAPPERI.AV - V1062	FORMAT OF 1062 ml	1062 ml	950 g.	650 g.
<u>Primary</u> : glass jar					

Packaging

		PACKAGE
GLASS IAR		
	FORMAT OF 1062 ml	PACKS OF 6 JARS
31 ,133 37 111		
	GLASS JAR	GLASS JAR FORMAT OF 1062 ml

			Number of cases for each pallet	Dimension of pallet (L x L x H)	Gross Weight
<u>Tertiary:</u> Euro/Epal (80 x 120 cm)	GLASS JAR	FORMAT OF 1062 ml	120 CASES	80 x 120 x 180	960 kg.
(00 X 110 cm)					

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