

**TECHNICAL SHEET****PRODUCT****Sale Denomination: Basil Pesto (Pesto alla Genovese)****Item code:** B220 (F/ 130) – B230 (F/ 180) – B240 (F/ 270) – B250 (F/ 500) – B260 (F/ 1000) – B265 (F/ 1500) – B262 (F/ 4000)**Product Category:** Pesto**Ingredients:** Olive oil, basil (30%), cashews (tree nuts), sea salt, pine nuts (tree nuts).**Directions of use:** A good seasoning for pasta, also enhancing vegetable soups and boiled meat.**Shelf-life:** 18 months**Preservation rules:** To be preserved in cool and dry place, away from heat sources.

After opening the product must be preserved in refrigerator and consumed in as short time as possible.

**TECHNICAL CHARACTERISTICS****Chemical-physical parameters:**

pH	5.20
Aw	0.82

**Microbiological characteristics:**

Total Plate Count 30°C	< 10 <sup>4</sup> UFC/g
Solphite red. clostridia	< 10 UFC/g
Yeasts	< 10 <sup>3</sup> UFC/g
Moulds	< 10 <sup>2</sup> UFC/g
Salmonellas	ABSENT
Total coliforms	< 10 UFC/g
Staphylococcus aureus	< 10 <sup>2</sup> UFC/g

**Organoleptic characteristics:**

Texture	The "Basil pesto" has a thick and creamy texture.
Colour	The "Basil pesto" has an intense green colour typical of Genovese basil with white/beige small pieces.
Smell	The "Basil pesto" has a very strong smell of Genovese basil.
Taste	The "Basil pesto" has an intense and dainty taste

◆ ◆ La Favorita Live s.r.l. ◆ ◆



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Capitale sociale Euro 10.400,00 i.v. - Reg. Imprese di Cuneo/C.F./P.IVA: 02259630040 - REA n. 164801

**Nutritional facts** (av. value/100g):

Energy	570 Kcal
	2355 Kj
Protein	7.8 g
Total Fat	55.2 g
	- saturates 9.7 g
Carbohydrate	4.8 g
	- sugars 1.4 g
Salt	3.5 g
Sodium	1400 mg
Fibre	6.8 g

NSS= Not a significant source

**SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES**  
(Reg EU No. 1169/2011 annex. 2)

List	Y	N
1. Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof.	<input type="checkbox"/>	<input checked="" type="checkbox"/>
2. Crustaceans and products thereof.	<input type="checkbox"/>	<input checked="" type="checkbox"/>
3. Eggs and products thereof.	<input type="checkbox"/>	<input checked="" type="checkbox"/>
4. Fish and products thereof.	<input type="checkbox"/>	<input checked="" type="checkbox"/>
5. Peanuts and products thereof.	<input type="checkbox"/>	<input checked="" type="checkbox"/>
6. Soybeans and products thereof.	<input type="checkbox"/>	<input checked="" type="checkbox"/>
7. Milk and products thereof (including lactose).	<input type="checkbox"/>	<input checked="" type="checkbox"/>
8. Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan nuts ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>
9. Celery and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
10. Mustard and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
11. Sesame seeds and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers	<input type="checkbox"/>	<input checked="" type="checkbox"/>
13. Lupin and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
14. Molluscs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>

Y = presents  
N = absents

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## STATEMENT OF COMPLIANCE WITH THE LAW

### HACCP self-monitoring plan

La Favorita Live operates following a self control plan based on HACCP system.  
We guarantee the safety and the stability of our product in its entire life.  
EC Regulation 852/2004

### Traceability

La Favorita Live Srl declares to apply a traceability system to ensure raw materials source and finished product destination. EC Regulation 178/2002 art. 18

### GMO

The used raw materials are free of G.M.O. in compliance with 1829 -1830 /2003 EC Reg. and subsequent amendments.

QUALITY MANAGER

**Adolfo Bruno**



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## Pesto alla Genovese spann 4,0 kg

ALLERGENER			
ALLERGEN:	JA	NEI	SPOR AV
Gluten		X	
Skalldyr		X	
Egg		X	
Fisk		X	
Peanøtter		X	
Soya		X	
Melk		X	
Nøtter	X		
Selleri		X	
Sennep		X	
Sesamfrø		X	
Svoveldioksid eller Sulfitter		X	
Lupin		X	
Bløtdyr		X	