



## SCHEDA PRODOTTO

### Orto149

M703.03 (A3)

Rev. 00

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**PRODUCT: NATURAL ARTICHOKES (PZ 30/40)**

<b>GROUP</b>	Kitchen garden specialties
<b>COMMON NAME</b>	Whole artichokes
<b>PACKAGE</b>	Tin kg3, net weight 2900 g, drained weight 1350 g
<b>INGREDIENTS (in decreasing order)</b>	Artichokes ,water,salt. Antioxydant: ascorbic acid E300. Corrector of acidity: citric acid E330.
<b>FINAL CHARACTERISTIC OF ITEM</b> (organoleptic, chemical-physical, microbiological characteristic)	<b>Chemical –physical Characteristic</b> Averagenutritional information for 100gr. Drained weight: Energetic value – Kcal23.4 (97.8 Kj ) Protein – 1 ,94g Carbohydrate – 2.07g Of which sugar -1.58g Fat - 0.12 g Of which saturated 0.06 g Salt 1.52 g  <b>ORGANOLEPTIC CHARACTERISTIC</b> LOOK: cut artichokes and put in confusion with aromatic herbs COLOR: yellow of artichokes and green of herbs SMELL: agreeable TASTE: agreeable CONCISTENCY: compact  <b>MICROBIOLOGICAL CHARACTERISTIC</b> analysis of stability up to 30° C for 14 gg colony counter ufc/g < 50.000 Mould ufc/g absent Yeast ufc/g absent Enterobacteria ufc/g absent Milks bacteria of masophylls ufc/g absent  Kg.3: tolerance margin max PH 4.50
<b>ALLERGENS</b>	NO
<b>OGM (NO/YES)</b>	NO
<b>SHELF LIFE AND AND PERSERVING TEMPERATURE</b>	Shelf life: 3yars (36months) ambient temperature
<b>HOW TO USE</b>	We can use this product for appetizzer or salad
<b>SELLING DESTINATION</b>	cash an carry wholsaler, retails catering supermarket chain
<b>INSTRUCTION INCLUDED ON THE LABEL</b>	Keep in the fridge after opening
<b>SPECIAL CONDITION TO DELIVER AND SELL</b>	Avoid extreme temperatures, excessive moisture, physical damage to the product / package not in direct contact with floors, walls or heat sources
<b>SOTTOPROCESSI DI LAVORAZIONE</b>	Cooking –filling tin topping up with liquid-crimping-heat treatment-labeling -Packaging palletizing cartons.
<b>CCP</b>	as writing in our handbook “ Haccp Plan”
<b>PASTEURIZATION (YES/NO)</b>	yes

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Approval RPR