



PRODUCT SCHEDULE
Orto349


M703.03 (A3)

Rev. 00

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ITEM: GHERKINS IN VINEGAR	
GROUP	Kitchen garden specialties
COMMON NAME	Gherkins
PACKAGE	Jar of glass ml 1700, net weight 1350 g, drained weight 650 g TIN : L5/1 net weight gr.4100, drained weight gr.2300
INGREDIENTS (in decreasing order)	Gherkins, water, wine vinegar, salt, sugar Corrector of acidity: E 330. contains sulfites
FINAL CHARACTERISTIC OF ITEM (organoleptic, chemical-physical, microbiological characteristic)	<p><u>Chemical –physical Characteristic</u> Averagenutritional information for 100gr. Drained weight: Energetic value – Kcal 9 (Kj 38) Protein – 0.5 g Carbohydrate – 1 g Of which sugar 0.5 g Lip - < 0.1 g Of which saturated < 0.1 g Salt 1.2 g</p> <p><u>ORGANOLEPTIC CHARACTERISTIC</u> LOOK: little gerkins COLOR: light green SMELL: agreeable TASTE: tipic of gherkins CONCISTENCY: compact crisp</p> <p><u>MICROBIOLOGICAL CHARACTERISTIC</u></p> <p>Total aerobic count ufc/g < 100 Mould/ Yeast ufc/g < 100</p> <p>PH max tolerance margin 3.4 +/- 0.4% Latta 5l</p>
ALLERGENS	
OGM (NO/YES)	NO
SHELF LIFE AND AND PERSERVING TEMPERATURE	Shelf life: 3 years(36 months) ambient temperature
HOW TO USE	Gherkins are used like appetizer and contour for meat.
SELLING DESTINATION	cash an carry wholsaler, retails catering supermarket chain
INSTRUCTION INCLUDED ON THE LABEL	Keep in the fridge after opening
SPECIAL CONDITION TO DELIVER AND SELL	to avoid extreme temperature, extreme humidity, phisical damage to the item.
UNDER MANUFACTURING PROCESS	filling the jar.
CCP	as writing in our handbook “ Haccp Plan”
PASTEURIZATION (YES/NO)	yes



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