



SCHEDA PRODOTTO

Orto151

M703.03 (A3)

Rev. 00

Pag. 1 di 1

PRODUCT: CAPERS WITH STEM WITH WINE VINEGAR (GOURMET LINE)

| | | | | | | | | | | | |
|---|---|----------------|----------------|-------|--------------|-------|--------------|----------------|--------------|------------------------------|--------------|
| GROUP | Kitchen garden specialties | | | | | | | | | | |
| COMMON NAME | Capers with stem | | | | | | | | | | |
| PACKAGE | Jar of glas ml 720, net weight 640 g, drined weight 380 g | | | | | | | | | | |
| INGREDIENTS (in decreasing order) | Capers with stem 58%, water, wine vinegar, salt. | | | | | | | | | | |
| FINAL CHARACTERISTIC OF ITEM (organoleptic, chemical-physical, microbiological characteristic) | <p>Chemical –physical Characteristic Averagenutritional information for 100gr. Drained weight: Energetic value – 30,95 Kcal (131,1 Kj) Protein – 1,8 g Carbohydrate – 5,15 g Of which sugar 0.45 g Fat- 0,35 g Of which saturated 0.11 g Salt 5.9 g</p> <p>ORGANOLEPTIC CHARACTERISTIC LOOK: capers with stem COLOR: green SMELL: sour TASTE: agreeable CONCISTENCY: compact</p> <p>MICROBIOLOGICAL CHARACTERISTIC analysis of stability up to 30° C for 14 gg</p> <table><tr><td>colony counter</td><td>ufc/g < 50.000</td></tr><tr><td>Mould</td><td>ufc/g absent</td></tr><tr><td>Yeast</td><td>ufc/g absent</td></tr><tr><td>Enterobacteria</td><td>ufc/g absent</td></tr><tr><td>Milks bacteria of masophylls</td><td>ufc/g absent</td></tr></table> <p>PH tolerance margin max 4,50</p> | 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 |
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| Enterobacteria | ufc/g absent | | | | | | | | | | |
| Milks bacteria of masophylls | ufc/g absent | | | | | | | | | | |
| ALLERGENS | NO | | | | | | | | | | |
| OGM (NO/YES) | NO | | | | | | | | | | |
| SHELF LIFE AND AND PERSERVING TEMPERATURE | Shelf life: 3 years(36 months) ambient temperature | | | | | | | | | | |
| HOW TO USE | We can use this product for appetizzer or aperitiv. | | | | | | | | | | |
| 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. | | | | | | | | | | |
| SOTTOPROCESSI DI LAVORAZIONE | Washing, driping, filling the jar | | | | | | | | | | |
| CCP | as writing in our handbook “ Haccp Plan” | | | | | | | | | | |
| PASTEURIZATION (YES/NO) | no | | | | | | | | | | |

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Approval RPR