ITEM: SUNDRIED TOMATOES IN SUNFLOWER SEED OIL (GOURMET LINE)	
GROUP	**Kitchen garden specialities**
COMMON NAME	**Sundried tomatoes**
PACKAGE	**Jar of glas ml 720, net weight 650 g**
INGREDIENTS (in decreasing order)	**Sundried tomatoes 55%, sunflower seed oil 37%, capers, origan, garlic (contains sulphurousanhydride E220 residual), chilly, salt, wine vinegar, natural flavours. Residual: correctors of acidity: E575, E270; antioxidant: E300.**
FINAL CHARACHTERISTIC OF ITEM (organoleptic, chemical-physical, microbiological charachteristic)	**Chemical –physical Charachteristic** **Averagenutritional information for 100gr. Drained weight:** **Energetic value – 176 (728) Kcal (Kj)** **Protein – 3,9 g** **Carbohydrate – 6,7 g** **Of which sugar -10.80g** **Fat- 14,8 g** **Of which saturated 2.25g** **Salt 3.15 g** **ORGANOLEPTIC CHARACHTERISTIC** **LOOK: half cut sundried tomatoes aromatised with herbs, capers and origanum** **COLOR: red** **SMELL: agreeable** **TASTE: intensive** **CONCISTENCY: MORBIDO** **MICROBIOLOGICAL CHARACHTERISTIC** **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** **PH tolerance margin max 4.50**
ALLERGENS	**SI: SULPHUROUS ANHYDRIDE E220 RESIDUAL**
OGM (NO/YES)	**NO**
SHELF LIFE AND AND PERSERVING TEMPERATURE	**Shelf life: 3 years(36 months) ambient temperature**
HOW TO USE	Sundried tomatoes are a product using like appetizer and contour for meat and fish plat, or like appetizer with cheese and ham. They are goods for aperitiv or taste some wine.
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 MANUFACTORING PROCESS	**IDRATAZIONE, CONCIA,ASCIUGATURA, add flavours, mix the ingredients, filling the jar.**
CCP	
PASTEURIZATION (YES/NO)	**yes**

Revision number and date: 04 del 19/09/2014	
	Approval RPR