



PRODUCT SCHEDULE

Orto202

M703.03 (A3)

Rev. 00

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ITEM: SUNDRIED TOMATOES CHOPPED IN SUNFLOWER SEED OIL (GOURMET LINE)

GROUP	Kitchen garden specialties										
COMMON NAME	Sundried tomatoes chopped										
PACKAGE	Jar of glas ml 3100, net weight 2850 g, drined weight 1600 g										
INGREDIENTS (in decreasing order)	Sundried tomatoes chopped 59%, sunflower seed oil. Residual: t, wine vinegar , acidit corrector: E575, E270,E330; antioxidant E300										
FINAL CHARACHTERISTIC OF ITEM (organoleptic, chemical-physical, microbiological charachteristic)	<u>Chemical –physical Charachteristic</u> Averagenutritional information for 100gr. Drained weight: Energetic value – Kcal213 (886Kj) Protein – 3 g Carbohydrate – 11.9 g Of which sugar -8.41g fat - 17,1 g of which saturated 2.48 g salt 3.15 g <u>ORGANOLEPTIC CHARACHTERISTIC</u> LOOK: sundried tomatoes chopped COLOR: red SMELL: agreeable TASTE: intensive CONCISTENCY: MORBIDO <u>MICROBIOLOGICAL CHARACHTERISTIC</u> analysis of stability up to 30° C for 14 gg <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> PH tolerance margin max 4,50	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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Mould	ufc/g absent										
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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	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 MANUFACTURING PROCESS	IDRATAZIONE, CONCIA,ASCIUGATURA, add flavours, mix the ingredients, filling the jar.										
CCP	as writing in our handbook " Haccp Plan"										
PASTEURIZATION (YES/NO)	yes										

Revision number and date: 03 del 19 09 2014

Approval RPR

Tomater soltørket hakket 2900 g

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 Sulfit		X	
Lupin		X	
Bløtdyr		X	