


Pesto without garlic 500g polypropylene gastronomy

DATE: 11/09/2017

PRODUCT DATA SHEET

PRODUCT	Description: "Pesto without garlic" Brand: "Il Pesto di Pra'" EAN Code: 8032649300649 Product Code: 102030010000500	
PACKAGE	Package type: Polypropylene Sales Unit Net Weight: 500 g Gross Weight: 550 g Length/Width: 240/140 mm Height: 30 mm Best Before: 60 gg	
PACKAGING	Type of packaging: Cardboard case Length: 280 mm Width: 180 mm Height: 140 mm Number of layers units: 4 Gross Weight: 2200 g The packaging is suitable to the food contact (Reg. CE 1935/2004 and subsequent modifications)	
PALLETIZATION	Pallet Type: EURO Number of layers: 10 Packages per layer: 16 Packages per pallet: 160 Pallet Height: 1540 mm	
INGREDIENTS	Extra Virgin Olive Oil, Basil (25% min.), Grana Padano PDO cheese (cow milk , salt, rennet), Parmigiano Reggiano PDO cheese (cow milk , salt, rennet), Italian pine nuts, Pecorino romano PDO cheese (sheep milk , salt, rennet), Salt, antioxidant agent: ascorbic acid, acidifier: citric acid.	
ALLERGENS	In addition to allergens in the ingredient list, it may contain traces of walnuts and almonds (Reg. UE 1169/2011). The product is Gluten Free (Reg. CE 41/2009).	
ORGANOLEPTIC CHARACTERISTICS	Taste: Typical basil taste combined with the delicate flavor of extra-virgin olive oil and pine nuts, made more savory by the addition of Grana Padano, Parmigiano-Reggiano and Pecorino romano cheeses. Consistency: creamy. Colour: intense green.	
PRESERVATION	Keep refrigerated, from 0 °C to +4 °C. Once opened, use within 3 days.	
PREPARATION AND USAGE	Pesto should not be heated. When draining the pasta, save a little water in the pan. Return the drained pasta to the pan and stir through the pesto.	

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NUTRITIONAL, CHEMICAL, MICROBIOLOGICAL FEATURES

NUTRITIONAL FEATURES FOR 100 gr.	Energy:	2569 kJ – 624 kcal
	Fats:	64 g
	Saturated:	12 g
	Carbohydrates:	0,7 g
	Sugars:	<0,5 g
	Food Fibre:	2,4 g
	Proteins:	10 g
	Salt:	1,0 g

	PARAMETERS	LIMITS	ANALYTICAL METHODS
CHEMICAL FEATURES	Aw:	≤ 0,94	ISO 21807:2004
	Ph:	≤ 5,10	MI 255 rev. 3 2012

	PARAMETERS	LIMITS	ANALYTICAL METHODS
MICROBIOLOGICAL FEATURES	Mesophilic aerobic bacteria: to expiration:	< 100.000 ufc/g < 1.000.000 ufc/g	UNI EN ISO 4833-2004
	Moulds:	< 10.000 ufc/g	ISO 21527-1/2:2008
	Yeast: to expiration:	< 50.000 ufc/g < 100.000 ufc/g	ISO 21527-1/2:2008
	Coagulase-positive staphylococci	< 100 ufc/g	UNI EN ISO 6888-2:2004
	<i>Escherichia coli</i> :	< 100 ufc/g	ISO 16649-2:2001
	<i>Listeria monocytogenes</i> :	< 100 ufc/g	ISO 11290-1:1996/Amd 1:2004
	<i>Salmonella spp</i> :	assente/25 g	UNI EN ISO 6579:2008
	Sulphite reducing clostridia:	< 10 ufc/g	ISO 15213:2003
	Sulphite reducing clostridia spores:	< 10 ufc/g	ISO 15213:2003
	Non-sulphite reducing clostridia spores:	< 10 ufc/g	MI 1034 rev. 0 2010

Revision: 10a - 11/09/17