


# Gran Pesto without garlic 1000g polypropylene gastronomy

DATE: 10/07/2017

## PRODUCT DATA SHEET

PRODUCT .....	Description: Brand: EAN Code: Product Code:	"Gran Pesto with garlic" "I Gran Pesti" 8032649301059 105031610001000	
PACKAGE .....	Package type: Sales Unit Net Weight: Gross Weight: Length/Width: Height: Best Before:	Polypropylene 1000 g 1099 g 240/140 mm 50 mm 60 gg	
PACKAGING .....	Type of packaging: Length: Width: Height: Number of layers units: Gross Weight: The packaging is suitable to the food contact (Reg. CE 1935/2004 and subsequent modifications)	Cardboard case 280 mm 180 mm 140 mm 2 2200 g	
PALLETTIZATION .....	Pallet Type: Number of layers: Packages per layer: Packages per pallet: Pallet Height:	EURO 10 16 160 1540 mm	
INGREDIENTS .....	Olive Oil, Basil (25% min.), Grana Padano PDO cheese (cow <b>milk</b> , salt, rennet), Italian pine nuts, Pecorino romano PDO cheese (sheep <b>milk</b> , salt, rennet), Salt, antioxidant agent: ascorbic acid, acidifier: citric acid.		
ALLERGENS .....	In addition to allergens in the ingredient list, it may contain traces of <b>walnuts</b> and <b>almonds</b> (Reg. UE 1169/2011). The product is <b>Gluten Free</b> (Reg. CE 41/2009).		
ORGANOLEPTIC CHARACTERISTICS .....	Taste: Typical basil taste combined with the delicate flavor of olive oil and pine nuts, made more savory by the addition of Grana Padano 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