SCHEDA TECNICA DI PRODOTTO (LINEA VASI)

Rev. 2 del 29/04/2016

NAME OF SALES	**SUNDRIED TOMATOES IN OIL SPICED**
PRODUCT DESCRIPTION	Preserved food. The preserved food constist of sundried tomatoes seasoning, stored in sunflower oil.
Ingredient	Sundried tomatoes (55%), sunflower oil(37%), vinegar, salt, sugar, capers, extra virgin olive oil, parsley, garlic, chili, antioxidant (E300), acidity regulator (E330)
DESCRIPTION OF THE PRODUCTION PROCESS	Washing and desalting in water , infusion solution ,with add of antioxidant and acid regulator, dripping, potting manual , topping up with brine at a temperature of 70-80 ° C in a controlled environment , capsuling steam vacuum , pasteurization at 90-100 ° C (brand: Levati Food Tech Ltd. - type machine : TPR 15 – registration number : C10844 - year : 2000) , washing jars , labeling and storage
ORGANOLEPTIC FEATURE	• aspect : sundried tomatoes • texture : moderately crunchy • odor : typical product • color: red
CHEMICAL AND PHYSICAL REQUIREMENTS	pH: <4,2 salinity: 3-5%
MICROBIOLOGICAL REQUIREMENTS (Reg . EC 2073/2005 s smi)	The product does not show alterations , after internal controls to sample the production lot number , provided by the Quality System . Mould: Absent / g Escherichia coli : Absent / g Salmonella spp .: Absent / 25 g Listeria monocytogenes : Absent / 25 g Clostridium botulinum and spores : Absent / g
SHELF LIFE AND METHOD OF PRESERVATION	The duration of the packaged product is 36 months from date of production and packaging , labeled with Julian Day and ministerial letter for the year . Keep in a dry place away from light and heat . Refrigerate after opening, between O° and + 4 ° C and consume within 7 days
SANITARY REQUIREMENTS (REG . EC 852/04) (REG . EC 396/05) (REG . EC 1881/06)	The factory, where product are manufactured, is duly registered at ASL territorial jurisdiction and fulfills health standards , applying the system company with HACCP method . The product is made with ingredients that do not contain GMOs , contaminants and residues of plant protection products , beyond the limits that Law in force provides.
ALLERGENS (Reg. EC 1169/11)	The product doesn't contain allergens. In the factory are handled the following allergens : celery , lupins , tuna , sheep milk cheese In the factory are met specific procedures in order to avoid any cross-contamination from raw materials and ingredients containing allergens , with absence of residue .
MATERIAL PACKING TYPE	Primary Packaging : standard /orcio glass jar and food caps Secondary packaging : cardboard and / o shrink wrap Termopack : 12 x 314 mL . 6x580 mL, 6 x 1062 mL, 4X 1700, 2 x 3100 mL.
SPECIFICHE FORMATI E PESI **SIZE AND WEIGHT**	Formato/size: 212ml 314 ml 580 ml 1062 ml 1700 ml 3100 ml Peso lordo/gross w.: 310g 450g 620 g 1300 g 2400 g 3990 g Peso netto/net w.: 180g 290 g 550 g 900 g 1500 g 2900 g Peso sgocciolato/drained w.: 100g 180 g 350 g 600 g 950 g 1800 g

VALORI NUTRIZIONALI **(su 100 g di prodotto sgocciolato)**	

Nutrition Facts

Serving Size: 1 cup (30 g)
Serving per container: about 60

Amount per serving

Calories: 83 kcal from Fat:21

		% Daily Value*
Total Fat	2,3 g	**4%**
Satured Fat	0,3 g	**2%**
Trans Fat	0 g	
Cholesterol	0 mg	**0%**
Sodium	360 mg	**15%**
Total Carbohydrate	0.3 g	**0%**
Sugars	0,3 g	
Dietary Fiber	3 g	**13%**
Protein	3,8 g	

Vitamin A 3% Vitamin C 5 %
Calcium 2 % Iron 0 %

*Percent Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs:

	Calories	2,000	2,500
Total fat	Less Than	65g	80g
Sat fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300mg
Sodium	Less Than	2,400mg	2,400mg
Total Carb		300g	375g
Dietary fiber		25g	30g

RIFERIMENTI NORMATIVI	Reg. CE 852/2004 "Igiene dei prodotti alimentari" Reg. CE 178/2002 "Principi e requisiti generali della legislazione alimentare" Reg. CE 396/2005 e smi "Livelli massimi di residui di prodotti fitosanitari negli alimenti" Reg. CE 1881/2006 e smi "Livelli massimi di contaminanti negli alimenti" Reg. UE 1169/2011 "Norma Europea in materia di etichettatura di alimenti" Reg. CE 1935/04 “Materiali destinati a venire in contatto con alimenti”