



PRODUCT SPECIFICATION

Rev. 04
12/12/2016
PAG. 1 / 2

Mod. 033

Product **APPLE AND GINGER SAUCE**



Code:

CSC266

Ean Code:

Net Weight:

170g

Drained Weight:

Gross Weight:

(packaging included)

300g

Jar details

glass jar ml 156
Twist Off Cap Deep
cm 6x7,7h

Product description

Apple and ginger mostarda.

How to use

To pair with boiled or roast meat and cooked ham. With goat cheese or scamorza smoked cheese.

Allergens
in the product

Mustard
May contain traces of: fish, eggs, celery, soy, milk, nuts

GLUTEN
FREE



INGREDIENTS

Apple 78%, cane sugar, ginger in powder 0,18%, MUSTARD flavouring.

The product does not contain Genetically Modified Organism (GMO free)

PHYSICAL AND CHEMICAL PARAMETERS

pH: < 4,5

BACTERIOLOGICAL CHARACTERISTICS

Total bacteria: < 100 ufc/g

Total coliforms: absent/g

Stafilococcus p.p.: absent/g

Salmonella: absent/25g

Product stabilized by pasteurization heat treatment.

ORGANOLEPTIC CHARACTERISTICS

Colour: pale

Smell: characteristics of the apple with a strong flavoring of ginger

Taste: mellow

STORAGE CONDITIONS

To store in a dry place at a temperature not exceeding 28°C.

Lasts max 3 days in fridge at 4°C once opened.

Shelf life

from the production date: 36 months

guaranteed at the departure: 24 months

AUTHORIZED PERSON

Sarotto Paola (RGQ)

aggiornamento del

22/06/2022



PRODUCT SPECIFICATION

Rev. 04
12/12/2016
PAG. 2 / 2

Mod. 033

Product **APPLE AND GINGER SAUCE**

Selling unit

CARTON (CRT) cm 26x20x9h

	Wooden pallet cm 120x80	Plastic pallet cm 120x80	Plastic pallet cm 120x100
Pieces x CRT	12	12	12
CRT x pallet	288	288	342
CRT x layer	16	16	19
Layers x pallet	18	18	18
Gross weight of the pallet	1173 kg	1160 kg	1380 kg

Nutritional values

TABLE EUROPEAN VERSION

TABLE AMERICAN
VERSION

TABLE CANADIAN VERSION

NUTRITIONAL VALUES
FOR 100g OF PRODUCT

Energy	<table><tr><td><table><tr><td></td><td>kJ</td></tr><tr><td>739</td><td></td></tr></table></td><td><table><tr><td></td><td>kcal</td></tr><tr><td>174</td><td></td></tr></table></td></tr></table>	<table><tr><td></td><td>kJ</td></tr><tr><td>739</td><td></td></tr></table>		kJ	739		<table><tr><td></td><td>kcal</td></tr><tr><td>174</td><td></td></tr></table>		kcal	174	
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	kJ										
739											
	kcal										
174											
Fat	<0,5 g										
of which saturates	<0,1 g										
Carbohydrate	42 g										
of which sugars	42 g										
Fibre	1,6 g										
Proteins	<0,5 g										
Salt	<0,01 g										

AUTHORIZED PERSON Sarotto Paola (RGQ)

aggiornamento del 22/06/2022