



PRODUCT SPECIFICATION

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

Mod. 033

Product

PEPPER SAUCE



Code:

CSC645

Ean Code:

8015312775326

Net Weight:

130 g

Drained Weight:

Gross Weight:

(packaging included)

256 g

Jar details

glass jar ml 156

Twist Off Deep cap

cm 6x7,7h

Product description

Smooth sauce made with peppers

How to use

To spread on bread or season pasta. To make bruschetta or pair with meat and vegetables.

Allergens
in the product

Absent

May contain: fish, eggs, celery, soy, milk, nuts, mustard,

GLUTEN
FREE



INGREDIENTS

Peppers 57%, tomato pulp, maltodextrin, sunflower seed oil, double concentrated tomato, onions, sugar, modified starch, salt, potato starch, spices, acidifier: lactic acid.

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

PHYSICAL AND CHEMICAL PARAMETERS

pH: < 4,5

BACTEREOLOGICAL 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: bright orange

Smell: typical

Taste: sweet

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

25/07/2024

	PRODUCT SPECIFICATION		Rev. 04 12/12/2016 PAG. 2 DI 2	
Mod. 033				
Product	PEPPER 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	336	
CRT x layer	18	18	21	
Layers x pallet	16	16	16	
Gross weight of the pallet	972	958	1117	
Nutritional values				
TABLE EUROPEAN VERSION		TABLE AMERICAN VERSION	TABLE CANADIAN VERSION	
NUTRITIONAL VALUES FOR 100g OF PRODUCT				
Energy	kj 505 kcal 121			
Fat	5,6 g			
of which saturates	0,6 g			
Carbohydrate	16 g			
of which sugars	15 g			
Fibre	1,3 g			
Proteins	0,8 g			
Salt	0,9 g			
AUTHORIZED PERSON	Sarotto Paola (RGQ)			