



PRODUCT SPECIFICATION

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

Mod. 033

Product

ALFREDO SAUCE PIZZA



Code:

CSC706

Ean Code:

Net Weight:

260g

Drained Weight:

Gross Weight:

(packaging included)

400g

Jar details

glass jar ml 250
Twist Off

Product description

CHEESE CREAM with tomato

How to use

To season pasta and rice. To spread on bread and make bruschetta.

Allergens in the product

Milk and dairy products
May contain: eggs, fish, celery, soy, nuts, mustard

GLUTEN FREE

INGREDIENTS

water, tomato pulp 20%, **cheese** 15% (contains **milk**), **provola cheese** (contains **milk**) 10%, sunflower oil, melting salt: sodium citrate, modified starch, salt, capers 0.5%, oregano, thickener: guar seed flour and xanthan gum, garlic, chilli, pepper.

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

PHYSICAL AND CHEMICAL PARAMETERS

pH: > 5

BACTERIOLOGICAL CHARACTERISTICS

Total bacteria: < 1000 ufc/g

Total coliforms: absent/g

Stafilococcus p.p.: absent/g

Salmonella: absent/25g

Product stabilized by sterilization heat treatment.

ORGANOLEPTIC CHARACTERISTICS

Colour: typical

Smell: pleasant

Taste: typical

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

01/04/2022



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Selling unit

CARTON (CRT) cm 26x20x9h

	Wooden pallet cm 120x80	Plastic pallet cm 120x80	
Pieces x CRT	12	12	
CRT x pallet	105	105	
CRT x layer	15	15	
Layers x pallet	7	7	
Gross weight of the pallet	1030	1015	

Nutritional values

TABLE EUROPEAN VERSION

TABLE AMERICAN
VERSION

TABLE CANADIAN VERSION

NUTRITIONAL VALUES
FOR 100g OF PRODUCT

Energy	kJ	kcal
	570	137
Fat	11	g
of which saturates	4,3	g
Carbohydrate	2,6	g
of which sugars	1	g
Fibre	0	g
Proteins	7,6	g
Salt	0,7	g

AUTHORIZED PERSON Sarotto Paola (RGQ)

aggiornamento del 01/04/2022