



PRODUCT SPECIFICATION

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

Mod. 033

Product

Chili peppers stuffed with anchovies and capers in olive oil



Code:

CSC704

Ean Code:

Net Weight:

190g

Drained Weight:

Gross Weight:

(packaging included)

340 g

Jar details

glass jar ml 220
Deep Twist Off cap
cm 7x7,8h

Product
description

Hot peppers stuffed with anchovies and capers,

How to use

A perfect starter, side course dish, tasty appetizer and snack idea. To garnish slices of bread.

Allergens
in the product

anchovies.
May contain; milk

GLUTEN FREE

INGREDIENTS

chili pepper 40%, olive oil 30%, anchovies, capers 8%, acidity regulator: acetic acid, sugar, salt.

The product doesn't contain Genetically Modified Organism (GMO free)

PHYSICAL AND CHEMICAL PARAMETERS

pH: < 4,5

BACTERIOLOGICAL CHARACTERISTICS

Total bacteria: < 100/g
Total coliforms: absent/g
Stafilococcus p.p.: absent/g
Salmonella: absent/25g

Product stabilized by pasteurization heat treatment.

ORGANOLEPTIC CHARACTERISTICS

Colour: red
Smell: typical
Taste: typical of pepper

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

03/05/2021



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Selling unit

CARTON (CRT) cm 31x23x10hh

	Wooden pallet cm 120x80	Plastic pallet cm 120x80	Plastic pallet cm 120x100
Pieces x CRT	12	12	12
CRT x pallet	204	204	272
CRT x layer	12	12	17
Layers x pallet	17	17	16
Gross weight of the pallet	895	882	1206

Nutritional values

TABLE EUROPEAN VERSION

TABLE AMERICAN
VERSION

TABLE CANADIAN VERSION

NUTRITIONAL VALUES FOR
100g OF DRAINED PRODUCT

Energy	kJ	kcal
	673	162
Fat	9,87	g
of which saturates	5,03	g
Carbohydrate	6,34	g
of which sugars	4,1	g
Fibre	5,87	g
Proteins	9,01	g
Salt	2,63	g

AUTHORIZED PERSON Sarotto Paola (RGQ)

aggiornamento del 03/05/2021