

POF2501GC

TECHNICAL PRODUCT SPECIFICATION

- ◆ Product name: Hot cherry peppers stuffed with goat's cheese
- ◆ Description : Hot cherry peppers stuffed with goat's cheese in sunflower oil
- ◆ Intend to use: Gastronomic conserve product ready to use, fit for human consumption

- ◆ List of ingredients:

➤ <i>Ingredient name</i>	<i>%</i>	<i>Country of origin</i>
HOT CHERRY PEPPERS	42	ITALY
SUNFLOWER OIL	32	ITALY/ EU/ EXTRA EU
GOAT'S CHEESE*	24	ITALY
SALT	1.3	ITALY
SUGAR	0.52	MAURITIUS/ EU/ SERBIA/ SWAZILAND/ REUNION
WHITE WINE VINEGAR	0.1	ITALY
LACTIC ACID	0.08	SPAIN

*Allergen

- ◆ Shelf-life information
- ◆ Storage condition: Ambient T° (max T° 25°C) far from heat and direct light
- ◆ B.B.: 24 months from shipment date

- ◆ Shelf-life after Opening

- ◆ Place: Refrigerated at 4-7°C
- ◆ B.B.: For 1 week (covered with oil)

- ◆ Packaging:

- Primary: Glass Jar
- Capacity: 1700 mL
- Cap: Green/Flip/Written
- Net weight: 1500 g E
- Secondary: White corrugated cardboard (x 6 jars)
- Palletisation: 9 cardboards per layer / 6 layers
- Pallet type: standard, 80 x 120

◆ Production process

The fresh chilli peppers, after selection and calibration, are washed, removed the core and putted in syrup. Therefore they are drained, stuffed with goat cheese, packed in jar with oil, checked by metal detector and pasteurized. The finish product is stored in cool ambient far from heat and direct light (max T° 25°C).

◆ Nutritional values calculated x 100 g of Drained Product

Energy	737.9 kJ 176.7 kcal
Fat	8.57 g
<i>of which Saturates</i>	1.30 g
Carbohydrate	17.54 g
<i>of which Sugars</i>	12.87 g
Fibre	4.88 g
Protein	4.92 g
NaCl	1.50 g
Na	0.60 g

◆ Organoleptic specification

Texture	Chewy textures of pepper, and smooth cheese
Colour	Ferrari red colour of peppers
Smell	Typical
Flavour	Typical

◆ Chemical specification

Allergen cross contamination	Absent as per EU legislation No. 2003/89/CE annex III
Allergens	Present (see the ingredient list) as per EU legislation No. 2003/89/CE annex III
OGM	Absent
pH	< 4.3
Aflatossine tot. (B1,B2,G1,G2)	/
Aflatossina B1	/
Metal residual	Reg. UE 1881/2006 and amendments
Pesticides	Reg. UE 396/2005 and amendments

♦ Physical specification

Aspect	Cherry peppers with cheese in oil
Infestation	Absent
Foreign body	Absent
Heat Treatment	Pasteurization $F_{85} \geq 5$ min

♦ Microbiological details:

	Unit	Max Value	Method
TVC	Ufc/g	10^3 ufc	Plate
Yeast and Mould	Ufc/g	10^2 ufc	Plate
Total Coliform:	Ufc/g	10 ufc	Plate
Escherichia coli:	Ufc/g	10 ufc	Plate
Stafilococcus Aureus:	Ufc/g	10 ufc	Plate
Bacillus Cereus:	Ufc/g	10 ufc	Plate
Salmonella:	Ufc/g	Absent in 25 g	Plate
Lysteria	Ufc/g	Absent in 25 g	Plate
Sulphite-Reducing Clostridia:	Ufc/g	10 ufc	Plate

Quality Control

FIORDELISI s.r.l.
 S.P.88 Stornarella, 400 m s.l.m. km 0+600
 71048 STORNARELLA (FG)