

Cara Cucina

TECHNICAL SHEET

PRODUCT INFORMATION

Name of the food: Tomato pesto sauce (*Pesto al pomodoro*)

Item code: B297 (F/500)

Product category: Condiment

Ingredients list: tomato 50% (pulp, puree, concentrates), olive oil, **cashews**, basil, pine nuts, sea salt, onion. Acidity regulator: lactic acid.

Directions of use: good seasoning for pasta, also enhancing vegetable soups and boiled meat. Ideal with boiled potatoes, fresh tomatoes or salads.

Category of consumers who require special instructions: categories of people who are allergic/intolerant to: nuts and products thereof.

Shelf-life: 18 months

Preservation rules: To be preserved in cool and dry place, away from heat sources. After opening the product must be preserved in refrigerator and consumed in as short a time as possible.

PACKAGE SPECIFICATIONS

Product

Packaging	Net Weight (g)	Package material specifications	Volumetric capacity (ml)	Height (cm)	Depth (cm)
Jar 500 g	500	glass	580	14,4	8,1 Ø

Container

Product	Pcs per Container	Container Type	Gross Weight (kg)	Height (cm)	Depth (cm)	Width (cm)
Jar 500 g	6	Thermosealed Tray	4,8	15	17	27
	6	Carton	5,1	24	19	29

Pallet

Product	Container Type	Pallet size & type (cm)	Products per pallet	Containers per layer	Layers per pallet
Jar 500 g	Thermosealed Tray	Euro pallet 120x80	816	17	8
	Carton	Euro pallet 120x80	576	16	6

Packaging disposal

Jar:	separate glass collection
Caps:	separate aluminium/ ferrous metal collection
Shrink-wrap:	separate plastic collection
Tray:	separate paper collection
Carton:	separate paper collection

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Via Vecchia di Cuneo 41/A – 12011 Borgo San Dalmazzo (CN) – Italia

Tel. +39.0171.601808/601855 – Fax +39.0171.436049

Capitale sociale Euro 10.400,00 i.v. - Reg. Imprese di Cuneo/C.F./P.IVA: 02259630040 - REA n. 164801

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TECHNICAL CHARACTERISTICS

Chemical-physical parameters:

pH	4.27
Aw	0.93

Microbiological characteristics:

Total Plate Count 30°C	< 10 ³ CFU/g
Sulphite red. clostridia	< 10 CFU/g
Yeasts	< 10 CFU/g
Moulds	< 10 CFU/g
Salmonellas	ABSENT/25g
Listeria m.	ABSENT/25g
Total coliforms	< 10 CFU/g
Staphylococcus aureus	< 10 ² CFU/g

Organoleptic characteristics:

Texture	Dense and granular texture
Colour	Brown-green colour
Smell	Typical of fresh tomato and basil
Taste	Delicate and intense taste.

Nutritional facts (av. value/100g):

Energy	824 kJ
	197 kcal
Fat	19 g
	- of which saturates 3,5 g
Carbohydrate	4,6 g
	- of which sugars 3,3 g
Protein	1,5 g
Salt	2,23 g

STATEMENT OF COMPLIANCE WITH THE LAW

HACCP hygienic-sanitary self-monitoring plan

La Favorita Live S.r.l. operates following a self-control plan based on HACCP system.

We guarantee the safety and the stability of our product in its entire life.

EC Regulation 852/2004 and the following modifications.

Traceability

La Favorita Live S.r.l. declares to apply a traceability system to ensure raw materials source and finished product destination. EC Regulation 178/2002 Chapter II art. 18

GMO

The used raw materials are free of G.M.O. in compliance with 1829 -1830 /2003 EC Reg. and subsequent amendments.

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ALLERGENS (Reg UE 1169/2011 annex 2)

	Y	N	P
1. Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof, except: a) wheat based glucose syrups including dextrose (1); b) wheat based maltodextrins (1); c) glucose syrups based on barley; d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
2. Crustaceans and products thereof.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3. Eggs and products thereof.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
4. Fish and products thereof, except: a) fish gelatine used as carrier for vitamin or carotenoid preparations; b) fish gelatine or Isinglass used as fining agent in beer and wine.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
5. Peanuts and products thereof.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
6. Soybeans and products thereof, except: a) fully refined soybean oil and fat (1); b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources; c) vegetable oils derived phytosterols and phytosterol esters from soybean sources; d) plant stanol ester produced from vegetable oil sterols from soybean sources.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
7. Milk and products thereof (including lactose), except: a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin; b) lactitol.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
8. Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoinensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9. Celery and products thereof.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
10. Mustard and products thereof.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
11. Sesame seeds and products thereof.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
13. Lupin and products thereof.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
14. Molluscs and products thereof.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>

(1) And the products thereof, in so far as the process that they have undergone is not likely to increase the level of allergenicity assessed by the Authority for the relevant product from which they originated.

Y= present

N= absent

P= possible contamination

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