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PRODUCT CODE:	SGO0101
EAN 13 BOX CODE:	8033622371724
EAN 13 BAG CODE:	8033622370505
PRODUCT NAME:	ASCOLANA OLIVES
CHARACTERISTICS:	RAW AND FROZEN SAVORY SNACK STUFFED WITH THREE DIFFERENT KIND OF MEAT.
DECLARETED WEIGHT:	18 g
MIDDLEWEIGHT:	19 g
EXTERNAL COMPOSITION WEIGHT (breadcrumb and olive):	83%
STUFFING MIDDLEWEIGHT:	17%
GUARANTEED STUFFING MINIMUM WHEIGHT:	16%
SIZE:	Diameter: $3 \text{ cm} \pm 0.5$

	Breadcrumbs (WHEAT flour; water; salt; yeast; spices extracts:
	turmeric and paprika <2%), olives 31% (green olives*, water, salt, lactic acid, citric acid), water, vegetables (carrots, onions, CELERY in
	The state of the s
	variable proportion), meat (bovine, pork, turkey), corn flour,
INGREDIENTS:	mortadella (pork meat (91%); pork tripe; salt, PISTACHIOS (0,4%);
INGREDIENTS:	sugar, spices, natural flavors, antioxidants: (E300 - E301), preservative
	(E250)], grana padano cheese P.D.O. (MILK; salt; calf rennet,
	preservative: lysozyme EGG protein), extra virgin olive oil, wine
	(SULFITES), WHEAT flour, rice starch, salt, raising agents: (E450
	diphosphate, E500 sodium carbonate), spices. * May contain kernels.

	Defrost the product and fry in hot oil at a temperature of 180°C until
COOKING	the browning of breading. To obtain an excellent result and to prevent
COOKING INSTRUCTIONS:	the leakage of the stuffing and the oil absorption in the product, before
INSTRUCTIONS:	frying the Ascolana olives, the oil must reach the indicated
	temperature. Wait for some minutes before serving.

	Presence		
ALLERGENS (EU regulation n.1169/2011):		In the production line	In the factory
Cereals containing gluten and various cereals with gluten (e. g.wheat, rye, barley, oats, spelt, kamut or their hybrid varieties) and thereof products.	YES	YES	YES

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Soy and thereof products.	NO	YES	YES
Mixed nuts in shell (e. g. almonds, hazelnuts, nuts, cashews,			
pecan nuts, Brazilian nuts, pistachio, macadamia nuts) and	YES	YES	YES
thereof products.			1
Peanuts and thereof products.	NO	NO	NO
Sesame seeds and thereof products.	NO	NO	YES
Milk and thereof products (including lactose).	YES	YES	YES
Eggs and thereof products.	YES	YES	YES
Fish and thereof products.		NO	YES
Crostaceans and thereof products.		NO	NO
Celery (including celeriac) and thereof products.		YES	YES
Mustard and thereof products.		NO	NO
Sulphur dioxide and sulphites at concentrations of more than 10	YES	MEG	MEC
mg/kg or 10 mg/l expressed as SO ₂		YES	YES
Shellfish and thereof products	NO	NO	NO
Lupine and thereof products.		NO	NO
It may contain traces of: Soy and other nuts.			

NUTRITION DECLARATION (EU Regulation n. 1169/11)				
Average values Per 100 g Per piece 1				
Energy (kJ)	753,7	135,6		
(kcal)	177,5	31,9		
Fat (g)	0,62	0,11		
Of which saturates (g)	0,35	0,06		
Carbohydrate (g)	38,0	6,8		
Of which sugars (g)	0,53	0,10		
Fibre (g)	0,11	0,02		
Protein (g)	4,9	0,88		
Salt (g)	1,8	0,32		

	SENSORY INFORMATION:	
Aspect	Spherical shape	
Color	Golden yellow	
Smell	Smell Typical of the savory breadcrumbs products	
Taste	Taste Savory with olives, meet and vegetables flavors	
Touch	Crispy outside and creamy inside	

MICROBIOLOGICAL SPECIFICATIONS:	
Parameters	Limits
Total mesophilic count	5 x 10 ⁶ UFC/g
Total coliforms	$3 \times 10^2 \text{ UFC/g}$
E.coli	10 UFC/g
St.Aureus	10 UFC/g

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Enterobacteria at 37°C	$3 \times 10^2 \text{UFC/g}$	
Listeria Monocytogenes	Absent in 1 g	
Salmonella	Absent in 25 g	

GENETIC
MODIFICATIONS –
GMOs:

The product "Ascolana olives 18g", doesn't contain any genetically modified organisms derived with biotechnology, according to the statement of our raw materials suppliers (G.M.O./Free).

SHELF-LIFE:

730 days from production date, provided that unbroken cold chain and normal packaging conditions are respected.

STORAGE Store at temperature not higher than -18°C.

INSTRUCTIONS: Do not refreeze after thawing and use within 24 hours.

	Pieces for bag	/
	Bags per box	3
PACKAGING:	Pieces per box	/
	Net weight per bag	1000 g
	Net weight per box	3000 g

PRIMARY PACKAGING :	Thermo sealed clear plastic food bag (LDPE)	
	Bag measurements (260x300 mm)	
	Label stamped on the bag	
SECONDARY PACKAGING:	Box n° 23 San Giorgio	
	Outside box measurements (250x250x135 mm)	
	<i>Box weight (167 g)</i>	
	White tape	
	Sticker label on the box	

BAG LABEL:	 Product code Weight and product name Product characteristics Net weight per box Lot Expiry date Ingredients
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	Info producer
	EAN 13 barcode
	Product code
	Weight and product name
	Product characteristics
	Net weight per box
	• Lot
	Expiry date
INFO BOX:	Ingredients
	• Allergens
	Cooking instructions
	Storage instructions
	Nutritional value
	Info producer
	EAN 128 barcode

PALLETIZING:			
Pallet types	Wooden Euro pallet	Boxes per pallet	150
Dimensions (WxL)	80 x 120 cm	Peaces per pallet	/
Boxes envelopment	Stretch film	Net weight per pallet	450 Kg
Boxes per layer	15	Gross weight per pallet	496 Kg
Layers per pallet	10	Pallet height	150 cm



The photo is for illustration only

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	UNI EN ISO 9001:2008 SYSTEM QUALITY CERTIFICATION	
CERTIFICATIONS:	Company certified according with international standards of food	
	safety	
	HACCP self-monitoring system as specified by Italian Law.	
COMPLIANCE	Registration under EC regulation n°852/2004.	
WITH EXISTING	Food chain traceability in accordance with EC regulation n°178/2002.	
LEGISLATION:	Transportation under controlled temperature in accordance with	
	Italian Law.	
	San Giorgio S.p.A. via G.Petti, 10/II – 84083 Castel San Giorgio (SA)	
PRODUCER/ SUPPLIER:	Italy	
	Tel: 081/9535125 - Fax: 081/9535099	
	e-mail: info@sangiorgiospa.eu	
	www.sangiorgiospa.eu	

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