

PIANO DI AUTOCONTROLLO Frantoio Venturino Bartolomeo srl –Diano San Pietro (IM)	REV. 07 DATA 21.01.19	H.4 PESTO ALLA GENOVESE english	Fogliol di 1
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FRANTOIO

Venturino Bartolomeo dal 1946

PRODUCT : **PESTO ALLA GENOVESE with Genovese Basil P.D.O.**

Ingredients :

Extra virgin olive oil (40%), Genovese Basil P.D.O (28%), **cashews** , **milk** whey powder, cheese powder (**cheese**, **whey** powder, salt, emulsifier (E339 sodium phosphates)), salt, garlic, vegetable fibre (bamboo), Grana Padano cheese (**milk**, salt, rennet, lysozyme: natural protein extracted from the **egg**), pine nuts, acidity regulator: citric acid

Capacity glass column jar in ml.	Net weight in g.	Capacity glass jar in ml.	Units per carton
212 small	180	Ø63	12
156	130	Ø63	12

Production informations:

Pasteurization:

NO.

Best before date:

Max 18 months after manufacturing date.

GMO:

GMO FREE – NO GMO or derived from it, is used as an ingredient of this product

Allergens:

Cashews and walnuts (**nuts**), Cheese and milk whey (**dairy products**), lysozyme from the egg (**egg**).

How to use: to season pasta (it is recommended to dilute pesto with some cooking water), to prepare appetizers, to accompany dishes of meat. It can be used both raw and cooked.

Storage conditions : store in a cool dry place away from sources of heat. Once opened fill with oil and store in refrigerator maximum for 10 days.

Organoleptic characteristics:

Smell: delicate but persistent of fresh basil and garlic

Colour: intense green

Taste: fresh and fragrant basil

Microbiological ,chemical and physical parameters:

Total Plate Count: <100.000 ufc/g;

Yeast and Mould <5000 ufc/g;

Enterobacteriaceae< 500 ufc/g

Salmonella spp absent in 25g

Listeria m. absent in 25g

Aw: ≤0,85

pH: ≤4.5

Nutrition values:

Energetic value kcal/100g: 640

Energetic value kJ/100g: 2631

Fats: 64.5g

-of wich saturated :9,5 g

Carbohydrates: 12g

-of which sugars: 2,5 g

Proteins: 3.7 g

Salt:2.67g