

<b>Name of sale</b>	Preserved roasted peppers at filleted and seasoned		
<b>Format</b>	370 gr		
<b>Definition</b>	Roasted peppers, stripped of the peel and stabilized by heat treatment		
<b>Type</b>	From conventional agriculture		
<b>Brand</b>	ConserveGiaquinto		
<b>Intended Use</b>	Ready for consumption. Ideal sautéed in a pan or as ingredient for other dishes		
<b>Produced by</b>	Conserve Giaquinto s.a.s.		
<b>Recipe Ref.</b>	P01	<b>Customer Ref.</b>	

PRODUCT	
<b>Botanical classification</b>	Capsicum Annum
<b>Rated capacity</b>	370
<b>Container material type</b>	Glass vase
<b>Type of opening</b>	Screw capsule
<b>External appearance</b>	Clean, flawless
<b>Internal appearance</b>	Without defects and/or corrosion points
<b>Encoding</b>	Inkjet-On the cover- Readable-Exact
<b>Labeling</b>	Compliant with current regulations
<b>Deadline (shelf-life)</b>	Month and Year by which it is preferable to consume the product shown on bottom of lid
<b>M.S.L.</b>	36 months
<b>Mode of storage</b>	Keep in a cool, dry place. Once opened, store in a food container, refrigerate (0- 4°C) for up to 2 days.
<b>Ingredients</b>	Peppers, salt,sugar,capers, garlic, olives, sunflower oil, citric acid.
<b>Origin</b>	Italy
<b>Allergens</b>	Does not contain allergens (ref. Directive 2003/89/CE)
<b>GMO</b>	Does not contain GMOs

CHEMICAL AND PHYSICAL CHARACTERISTICS	
Ph	< 4.0
Vacuum (cm Hg)	≥ 6
Net weight (g)	≥ 340
Drained weight (g)	≥ 240

MICROBIOLOGICAL CHARACTERISTICS	
<b>Commercial sterility testing</b>	Stable after incubation at 37 °C for 14 days. Stable after incubation at 55 °C for 7 days

SENSORY CHARACTERISTICS	
<b>Color</b>	Natural, typical of the product
<b>Smell/Flavour</b>	Characteristic of the fruit
<b>Consistency</b>	Soft

LOGISTICAL INFORMATION		
Single unit container		
Size	Net weight	Gross weight
(cm) 7 Ø x 10.5 h	340 gr	~ 0.580 kg
Package		
Size	Volume	Gross weight
(cm) 15.5 x 23 x 11 h	3921 cm <sup>3</sup>	~ 3.5 kg
Single EAN code product container	Bar code of the package	No. of pieces per package
8002148000906	-	12
Pallet		
No. of containers per platform	1200	
No. of packages per layer	10	
No. of layers for EPAL	10	
No. of packages per EPAL	100	
Dimensions (platform+product)	(cm) 80x120x125h	
Weight (platform+product)	~ 328 kg	
Volume (platform+product)	1.2 m <sup>3</sup>	
Size (EPAL platform only)	(cm) 80x120x~ 16 h	
Weight (EPAL platform only)	~ 16 kg	
Volume (EPAL platform only)	0.1536 m <sup>3</sup>	

NUTRITIONAL VALUES PER 100 G OF PRODUCT	
Energy value	713,8kj/ 173,1 kcal
Fat	16,3 g Of which saturated fat 2,2 g
Carbohydrates	1,8 g Of which sugars 0,1 g
Fibers	3 g
Proteins	3,3 g
Salt	0,65 g