



*Frantoio Oleario
Lucchi e Guastalli
Santo Stefano di Magra - SP*

TECHNICAL DATASHEET

date 12/02/23

1.0 PRODUCT DESIGNATION: GENOESE PESTO

2.0 LABEL: FRANTOIO LUCCHI E GUASTALLI

3.0 DESCRIPTION OF THE MANUFACTURING PROCESS

The product derives from a cold grinding and homogenization process of its ingredients. The product is packed cold in glass packaging and closed with semiautomatic capper. The product is pasteurized.

4.0 COMPOSITION

Genoese D.O.P. Basil 39%, Extra Virgin Olive Oil, Parmigiano Reggiano Cheese, Walnuts, Pecorino sheep Cheese, Pine nuts, Garlic, Salt, Acidity Regulator: Citric Acid, Ascorbic Acid, Sorbic Acid.

5.0 QUALITATIVE CHARACTERISTICS

5.1 ORGANOLEPTIC PROPERTIES

- COLOUR *Green*
- TEXTURE *Creamy*
- SMELL FLAVOUR *Typical of the Ligurian Basil*
- SHELF LIFE *24 months*

5.2 CHEMICAL-PHYSICAL CHARACTERISTICS

| Parameter | Unit of measurement | Average Normal Value | Tolerance |
|-----------|---------------------|----------------------|-----------|
| pH | pH unit | < 4,6 | ± 0,3 |
| Aw (25°C) | % | < 0,85 | + 0,01 |

| Parameter | Per 100 g | Unit of measurement |
|-------------------------------|-----------|---------------------|
| Total Protein | 6 | g |
| Fat | 46 | g |
| Saturated Fat | 9 | g |
| Carbohydrates | 11 | g |
| Carbohydrates of which sugars | 9 | g |
| Salt | 3,8 | g |
| Energy Value | 482 | Kcal |
| | 1991 | kJ |

5.3 MICROBIOLOGICAL CHARACTERISTICS

| Parameter | Unit of measurement | Normal Value | Tolerance |
|--------------------------------|---------------------|--------------|-----------|
| Total Mesophilic Microorganism | ufc/g | < 1900 | < 300000 |
| Moulds | ufc/g | < 100 | < 3000 |
| Yeasts | ufc/g | < 100 | < 7000 |
| Coliform Bacteria | ufc/g | < 500 | < 1000 |
| Listeria Monocytogenes | ufc/g | < 100 | < 100 |
| Salmonella | ufc/25g | Absent | Absent |
| Staphylococcus Aureus + | ufc/g | < 50 | < 100 |
| Clostridium s.r | ufc/g | < 10 | < 100 |
| Bacillus Cereus | ufc/g | < 100 | < 500 |

5.4 CONTAMINANTS

| Parameter | Unit of measurement | Normal Value |
|---------------------|---------------------|---------------------|
| Pesticides residues | µg/kg | Within legal limits |
| Lead | µg/kg | Within legal limits |
| Cadmium | µg/kg | Within legal limits |

6.0 GENETICALLY MODIFIED ORGANISMS

The product does not contain genetically modified organisms or ingredients produced by genetically modified organisms in accordance with the directive 2001/18/EC.

7.0 ALLERGENS (Directive 2003/89/EC)

The manufacturer has accomplished an analysis of the Allergen risk (including an evaluation of the sub-suppliers and the transport phase) and it attests the presence of the following allergens :

P: present A: Absent

| Allergen | P/A | Allergen | P/A |
|---|-----|---|-----|
| Cereals containing gluten | A | Celery and derivatives | A |
| Shellfish and derivatives | A | Mustard and derivatives | A |
| Eggs and derivatives | A | Sesame seeds and derivatives | A |
| Fish and derivatives | A | Lupin bean | A |
| Peanuts and derivatives | A | Shellfish | A |
| Soy and derivatives | A | Milk and derivatives (including lactose) | P |
| Nuts (almonds, hazelnuts, common nuts, cashews, pecans, Brazil nuts, pistachio nuts, Queensland nuts) and derivatives | P | Sulphur dioxide and sulphites in concentrations > 10 mg/kg expressed in SO ² | A |

8.0 IRRADIATED PRODUCTS

The finished product and raw materials are not subjected to ionizing radiations.

9.0 PACKAGING AND LABELLING

TECHNICAL CHARACTERISTICS

| | |
|------------------------|--------|
| GROSS WEIGHT | 212 ml |
| NET WEIGHT | 180 g |
| GLASS JARS PER BOX | 15 n. |
| BOXES PER LAYER | 10 n. |
| LAYERS PER PALLET | 9 n. |
| TOTAL BOXES PER PALLET | 90 n. |

10.0 PRESERVATION

Store in a cool, dry and well-ventilated place.

Do not store less than -10°C and more than + 30°C

11.0 BARCODE 8015744000256