



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

TECHNICAL DATASHEET

date 12/02/23

1.0 PRODUCT DESIGNATION: SPAGHETTATA LIGURE (DRESSING FOR PASTA OR SPREADABLE PASTE)

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

Dried Tomato, Extra Virgin Olive Oil, Taggiasca Olives, **Anchovies**, Oregano, Garlic, Salt

5.0 QUALITATIVE CHARACTERISTICS

5.1 ORGANOLEPTIC PROPERTIES

- COLOUR *Typical of the product*
- TEXTURE *Typical of the product*
- SMELL FLAVOUR *Typical of the product*
- SHELF LIFE *18 months*

5.2 CHEMICAL-PHYSICAL CHARACTERISTICS

Parameter	Unit of measurement	Average Normal Value	Tolerance
pH	pH unit	< 4,2	± 0,3
Aw (25°C)	%	< 0,90	+ 0,01

Parameter	Per 100 g	Unit of measurement
Total Protein	1.9	g
Fat	11.8	g
Saturated Fat	0.9	g
Carbohydrates	8.4	g
Carbohydrates of which sugars	6.1	g
Salt	3.7	mg
Energy	159	Kcal
	665	kJ

5.3 MICROBIOLOGICAL CHARACTERISTICS

Parameter	Unit of measurement	Normal Value	Tolerance
Total Mesophilic Microorganism	ufc/g	< 100	< 300000
Moulds	ufc/g	< 100	< 3000
Yeasts	ufc/g	< 100	< 7000
Coliform Bacteria	ufc/g	< 100	< 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
Total Aflatoxins	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	P	Lupin bean	A
Peanuts and derivatives	A	Shellfish	A
Soy and derivatives	A	Milk and derivatives (including lactose)	A
Nuts (almonds, hazelnuts, common nuts, cashews, pecans, Brazil nuts, pistachio nuts, Queensland nuts) and derivatives	A	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 8015744001116