



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

TECHNICAL DATASHEET

date 12/02/23

1.0 PRODUCT DESIGNATION: BRUSCHETTA MONTEROSSO (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

Taggiasca Olives 83%, extra virgin olive oil, lemon juice and lemon peel

Acidity regulator: Citric Acid

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	1.1	g
Fat	52.5	g
Saturated Fat	9	g
Carbohydrates	12.4	g
Carbohydrates of which sugars	< 0.2	g
Salt	1.1	mg
Energy	527	Kcal
	2172	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
<i>Cereals containing gluten</i>	A	<i>Celery and derivatives</i>	A
<i>Shellfish and derivatives</i>	A	<i>Mustard and derivatives</i>	A
<i>Eggs and derivatives</i>	A	<i>Sesame seeds and derivatives</i>	A
<i>Fish and derivatives</i>	A	<i>Lupin bean</i>	A
<i>Peanuts and derivatives</i>	A	<i>Shellfish</i>	A
<i>Soy and derivatives</i>	A	<i>Milk and derivatives (including lactose)</i>	A
<i>Nuts (almonds, hazelnuts, common nuts, cashews, pecans, Brazil nuts, pistachio nuts, Queensland nuts) and derivatives</i>	A	<i>Sulphur dioxide and sulphites in concentrations > 10 mg/kg expressed in SO²</i>	A

8.0 IRRADIATED PRODUCTS

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

9.0 PACKAGING AND LABELLING

TECHNICAL CHARACTERISTICS

<i>GROSS WEIGHT</i>	<i>212 ml</i>
<i>NET WEIGHT</i>	<i>180 g</i>
<i>GLASS JARS PER BOX</i>	<i>15 n.</i>
<i>BOXES PER LAYER</i>	<i>10 n.</i>
<i>LAYERS PER PALLET</i>	<i>9 n.</i>
<i>TOTAL BOXES PER PALLET</i>	<i>90 n.</i>

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 8015744003615