



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

TECHNICAL DATASHEET

date 12/02/23

1.0 PRODUCT DESIGNATION: LIGURIAN TAPENADE

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

Black olives 49%, Extra Virgin Olive Oil, **Anchovy paste 6%**, capers, wine vinegar, lemon juice, salt, aromatic herbs (oregano, white pepper).

5.0 QUALITATIVE CHARACTERISTICS

5.1 ORGANOLEPTIC PROPERTIES

- COLOUR *Typical of the product*
- TEXTURE *Creamy*
- SMELL FLAVOUR *Typical of the product*
- 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	3.2	g
Fat	56.3	g
Saturated Fat	8.1	g
Carbohydrates	2.8	g
Carbohydrates of which sugars	0.2	g
Salt	2.1	g
Energy Value	535	Kcal
	2202	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	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 8015744001529