

PRODUCT DATA SHEET

PRODUCT NAME	GRILLED PEPPERS IN EXTRA VIRGIN OLIVE OIL
INGREDIENTS	Peppers 63%, extra virgin olive oil 34%, salt, garlic, chilli pepper, parsley, wine vinegar, acidity regulator: citric acid, antioxidant: ascorbic acid.
PACKAGING DATA AND NET QUANTITY	JAR: 212 ml Ergo jar / NET WEIGHT: 200 g
PACKAGING DATA	No. of jars per cardboard box: 12 Gross box weight: approx. 5760 g No. of boxes per pallet layer: 10 No. of boxes per pallet: 120 Primary packagings: Jar GL 70 – Glass recycling. Cap C/FE 91 – Metal recycling.
SHELF LIFE AND BATCH	Best before: see cap BATCH NUMBER: see cap INKJET PRINTED ON CAP RIM
STORAGE CONDITIONS	UNOPENED PACK: 36 months if stored in a cool place away from direct sunlight AFTER OPENING: refrigerate and consume within 7 days
ORGANOLEPTIC CHARACTERISTICS	Peppers grilled on hot lava stones, seasoned with spices reminiscent of the Mediterranean, and preserved in extra virgin olive oil. Colour: bright red and yellow, with the sheen of extra virgin olive oil. Odour: intense and aromatic, with notes of cooked peppers, parsley, pungent hints of garlic and a slight acidic touch of vinegar. Taste: rich, savoury, sweet and tangy, with an herbaceous note and a spicy finish. Texture: soft and fleshy.
Serving suggestions	Ideal as an appetiser, side dish, or as a filling for sandwiches and focaccia.
Chemical/physical requirements	pH ≤ 4.3
NUTRITION DECLARATION Average values per 100 g of drained product	ENERGY: 238 kJ / 57 kcal TOTAL FAT: 3.8 g of which saturates 0.5 g CARBOHYDRATES: 2.2 g of which sugars 1.3 g PROTEIN: 1.8 g SALT: 0.23 g
MICROBIOLOGICAL REQUIREMENTS (Reg. EC 2073/2005 as amended)	The product shows no signs of alteration following internal checks carried out on production batch samples, in accordance with the Quality System. Moulds: Absent/g Escherichia coli: Absent/g Salmonella spp.: Absent/25 g Listeria monocytogenes: Absent/25 g Clostridium botulinum and spores: Absent/g
ALLERGEN INFORMATION (Annex II Reg. EU 1169/2011)	THE PRODUCT IS FREE FROM: - Crustaceans and products thereof - Eggs and products thereof - Peanuts and products thereof - Soybeans and products thereof - Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecans [Carya illinoensis (Wangenh.) K. Koch], Brazil nuts (Bertholletia excelsa), pistachios (Pistacia vera), macadamia nuts or Queensland nuts (Macadamia ternifolia), and products thereof - Mustard and products thereof - Sesame seeds and products thereof - Sulphur dioxide and sulphites at concentrations above 10 mg/kg or 10 mg/litre, expressed as total SO2, in ready-to-eat or reconstituted products according to the manufacturer's instructions - Molluscs and products thereof SUBSTANCES CAUSING ALLERGIES OR INTOLERANCES USED IN THE PLANT: - Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof - Celery and products thereof - Fish and products thereof - Milk and products thereof (including lactose) Sanitation and management procedures are implemented within the plant to prevent allergen cross-contamination.