

PRODUCT DATA SHEET

PRODUCT NAME	MIXED GRILLED VEGETABLES IN EXTRA VIRGIN OLIVE OIL
INGREDIENTS	Vegetables in varying proportions (peppers, aubergines, courgettes, onions, carrots) 63%, extra virgin olive oil 34%, salt, 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 weight of the box: approx. 5760 g No. of boxes per pallet layer: 10 No. of boxes per pallet: 120 Primary packaging: Jar GL 70 – Glass recycling, Cap C/FE 91 – Metal recycling.
SHELF LIFE AND BATCH	Best before: see cap BATCH: 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	A mix of grilled vegetables seasoned with Mediterranean spices and preserved in olive oil. Colour: variegated green-yellow/orange, due to the vegetable mix (peppers, aubergines, courgettes and carrots). Odour: fresh and vegetal, with an intense aroma of cooked vegetables, enriched by herbaceous parsley notes and hints of olive oil and vinegar. Texture: dense and rustic, typical of mixed vegetable pâtés. The finely milled vegetables (63%) and olive oil give it a structured, paste-like texture that is not perfectly smooth. Taste: balanced and savoury, dominated by the sweetness of peppers and carrots combined with the earthier flavour of aubergines and courgettes. The taste is balanced by the acidity of vinegar and citric acid, which adds a light sweet-and-sour, refreshing note.
Serving suggestions	Excellent as an appetiser, side dish, or filling for sandwiches and focaccia.
Chemical/physical requirements	pH ≤ 4.3
NUTRITION DECLARATION Average values per 100 g of drained product	ENERGY: 234 kJ / 57 kcal TOTAL FAT: 3.7 g of which saturates 0.5 g CARBOHYDRATES: 4.2 g of which sugars 2.8 g PROTEIN: 0.8 g SALT: 1.8 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.