

# PRODUCT DATA SHEET

<b>PRODUCT NAME</b>	<b>SUN-DRIED TOMATOES IN EXTRA VIRGIN OLIVE OIL</b>
<b>INGREDIENTS</b>	Sun-dried tomatoes 63%, extra virgin olive oil 34%, salt, capers, garlic, chilli pepper, mint, wine vinegar, acidity regulator: citric acid.
<b>PACKAGING DATA AND NET QUANTITY</b>	<b>JAR:</b> 212 ml Ergo jar / <b>NET WEIGHT:</b> 200 g
<b>PACKAGING DATA</b>	<b>No. of jars per cardboard box:</b> 12 <b>Gross box weight:</b> approx. 5760 g <b>No. of boxes per pallet layer:</b> 10 <b>No. of boxes per pallet:</b> 120 <b>Primary packaging:</b> Jar GL 70 – Glass recycling, Cap C/FE 91 – Metal recycling.
<b>SHELF LIFE AND BATCH</b>	<b>Best before:</b> see cap <b>BATCH NUMBER:</b> see cap <b>INKJET PRINTED ON CAP RIM</b>
<b>STORAGE CONDITIONS</b>	<b>UNOPENED PACK:</b> 36 months if stored in a cool place away from direct sunlight <b>AFTER OPENING:</b> refrigerate and consume within 7 days
<b>ORGANOLEPTIC CHARACTERISTICS</b>	Sun-dried tomatoes seasoned with typical Mediterranean spices to give them an even more intense flavour. <b>Colour:</b> dark red/almost black, matt, intensified by olive oil. <b>Odour:</b> very intense and concentrated, with dried tomato notes, pungent hints of garlic, briny caper notes and fresh mint. <b>Taste:</b> strongly savoury, sweet and concentrated (umami). Complex flavour with notes of mint and a distinct spicy tingle, balanced by acidity. <b>Texture:</b> firm, chewy yet soft (rehydrated sun-dried tomato), with pieces immersed in oil.
<b>Serving suggestions</b>	Excellent as an appetiser, side dish, and topping for pasta and pizza.
<b>Chemical/physical requirements</b>	pH ≤ 4.3
<b>NUTRITION DECLARATION</b> Average values per 100 g of drained net product	<b>ENERGY:</b> 706 kJ / 169 kcal <b>TOTAL FAT:</b> 9.3 g of which saturates 1.3 g <b>CARBOHYDRATES:</b> 16 g of which sugars 10 g <b>PROTEIN:</b> 3.5 g <b>SALT:</b> 3.2 g
<b>MICROBIOLOGICAL REQUIREMENTS</b> (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. <b>Moulds:</b> Absent/g <b>Escherichia coli:</b> Absent/g <b>Salmonella spp.:</b> Absent/25 g <b>Listeria monocytogenes:</b> Absent/25 g <b>Clostridium botulinum and spores:</b> Absent/g
<b>ALLERGEN INFORMATION</b> (Annex II Reg. EU 1169/2011)	<b>THE PRODUCT IS FREE FROM:</b> <ul style="list-style-type: none"> <li>● Crustaceans and products thereof</li> <li>● Eggs and products thereof</li> <li>● Peanuts and products thereof</li> <li>● Soybeans and products thereof</li> <li>● Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecans [<i>Carya illinoensis</i> (Wangenh.) K. Koch], Brazil nuts (<i>Bertholletia excelsa</i>), pistachios (<i>Pistacia vera</i>), macadamia nuts or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof</li> <li>● Mustard and products thereof</li> <li>● Sesame seeds and products thereof</li> <li>● Sulphur dioxide and sulphites at concentrations above 10 mg/kg or 10 mg/litre, expressed as total SO<sub>2</sub>, in ready-to-eat or reconstituted products according to the manufacturer's instructions</li> <li>● Molluscs and products thereof</li> </ul> <b>SUBSTANCES CAUSING ALLERGIES OR INTOLERANCES USED IN THE PLANT:</b> <ul style="list-style-type: none"> <li>● Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof</li> <li>● Celery and products thereof</li> <li>● Fish and products thereof</li> <li>● Milk and products thereof (including lactose)</li> </ul> <p>Sanitation and management procedures are implemented within the plant to prevent allergen cross-contamination.</p>