

Data Sheet

Rev.00

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Date:02-04-2022

Genovese Vegetariana

Item Code: 210312

Brand



Photo



Expiry date: 24 months from date of production

Product name: Genovese Vegetariana

Category: Sauces – Regional sauces

Description: Product obtained with onion stewed in a mix of carrots and celery, cooked over low heat, enriched with tomato purée, blended and spiced.

Ingredients: Onion, Extra Virgin Olive Oil, White Wine, **CELERY**, carrots, salt, chilli pepper, white sugar, bay leaf

Allergens: **CELERY**, may contain traces of soy, nuts, sesame, gluten.

Number of servings: 4

How to use: in combination with Pasta, meat, and more

Cooking time: ready to use

Display box	Package weight	Number of packs	Net Weight	Gros weight	EAN Code
NO	315g	12	3,780kg	6,600kg	805711210312

The packaging system ensures that hygiene requirements are maintained; the substances used for the packaging comply with current legislation and are suitable for contact with food, under the normal conditions of use foreseen by the consumer. The labeling complies with the legal requirements (EU Reg. 1169/2011). The label shows the mandatory information in the following languages: ITALIAN, ENGLISH, FRENCH.

Packaging	Material	Dimension	Registration mode	Reported information	Decoding
Primary	Glass jar	mm75x110	Label	Expiry date Production batch	gg/mm/aaaa L aa ddd n year days Line number
Secondary	cardbord	mm310x240x125	Label application	Product description batch PPPDDDT expiry gg/mm/aa ITF14	Product name Date of production
Pallet	Wood	mm 800x1200			

Pallettizzazione

Box					Pallet			Container		
N. Pacchi	Base mm	Altezza mm	Profondità mm	Volume	Strati	N. Cartoni	Totale	20' Box	40' Box	40' HC
12	310	240	125	0,0089	9	14	126	-	-	-

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Additional product information

Customs code	21.03.90.90
Transport conditions	It does not require a refrigerated vehicle for transport. Check the transport document for more information on this matter.
Storage	24 months in conditions of relative humidity <65%. Keep in a cold and dry place. Once the jar is opened, keep it in the fridge
How to prepare	In a saucepan, heat the contents of the jar in a pan and then stir in the heated pasta. Complete with a sprinkling of Parmigiano of your choice.
Color	Rosé due to the presence of tomato puree
Smells	Typical onion scent
Taste	Decided
Aspect	healthy food

Nutritional Properties

Portion for 1 person 50g

Parameters	AVERAGE VAULE /100 g	AR	GDA*
Energy	412 Kj 99 Kcal	206 Kj/49Kcal	9%
Fat	7,3g	3,65 g	3%
Of wich saturates	1,8 g	0,9 g	4%
Carbohydrates	7,2g	3,6 g	10%
of which sugars	3,9g	1,95g	8%
Fiber	0,8g	0,4 g	88%
Protein	0,9g	0,45 g	13%
Salt	0,30 g	0,15g	3%

*Reference intake of an average adult (8400kj/2000Kcal).

Symbol				

Physico-chemical characteristics

Thermal treatments	Sterilization at 121°
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microbiological characteristics

Microorganisms	Sample		Limit	
	N	C	m	M
Total coliforms	5	2	0,0 ufc/g	1.000 ufc/g
Escherichia coli	5	2	0,0 ufc/g	10 ufc/g
Clostridia Sulphite	5	2	0,0 ufc/g	100 ufc/g
Bacillus Cereus	5	2	0,0 ufc/g	10.000 ufc/g
Molds and yeasts	5	2	0,0 ufc/g	≤ 10 ⁴ ufc/g
Salmonella	5	0	Assenza in 25g	
Listeria	5	0	Assenza in 25g	