



PRODUCT

TECHNICAL SHEET

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Filled up and approved byQM

ICEBERG CON NOCI

Trading name	Iceberg con Noci
Legal name	Iceberg Salad with Nuts
Ingredients	Iceberg lettuce, Carrot, Corn, Nuts
Scientific name	Lactuca sativa L., Daucus carota L., Zea mais L. Juglaus regia L.
Average composition variable proportion, expressed as % by weight	Lactuca sativa L. 65%, Daucus carota L. 14%, Zea mais L. 14%, Juglaus regia L. 7%
Producer	ORTOMAD Società Agricola srl Via Lago Carezza, 16 – 84095 Pontecagnano Faiano (SA)
Distributor	I.D.AL. srl Italiana Distribuzione Alimenti Zona Industriale Pezzapiana - 82100 Benevento
Item code	IDA0555
Allergens	Nuts. May contain traces of cereals containing gluten, milk, fish, sulfites, eggs, etc.
GMO	Absent
Pesticides	Maximum permitted residues as per the Production Specifications and regulations in force (enrichment)
Minimum Shelf life guaranteed	6 days from production date
Storage	In the refrigerator at temperatures below +8°C Consume within two days of opening the package and in any case no later than the expiry date.
Transport	Performed by qualified suppliers, through suitable and refrigerated vehicles, exclusively or with compatible goods
EAN Code	8011192003375
Net weight	200g
Production process description	The salads, coming from Certified Integrated Struggle Farming, are inspected, selected and approved by the incoming Q.C. and stored in cells at +2°C/+6°C in order to be quickly sent to processing. The processing cycle includes: the cleaning, sorting, cutting, a series of washing and rinsing in cold, bacteriologically controlled drinking water and drying by physical means, dosing the packages, checking the weight of the finished product, checking the integrity of the package, preparation of packages and rapid storage in cells at +2°C/+8°C for distribution.

-General information

Category	IV range Washed and ready to eat salad
Packaging type	Ciotola in OPS termosaldada con film neutro in polipropilene (PP-05), bicomparto in OPS per guarniture ed etichetta a marchio IDAL
Food suitability	Primary packaging suitable for food contact in accordance with mandatory regulations
Protective atmosphere	YES
Batch coding	GGG cod HHMM c CC (day, time, packaging machine)
Pieces per package	6 pieces per package 60x40x9
Palettization	Pallet 80x120; 4 packages per layer; max 92 packages per pallet

- Product/organoleptic characteristics when packaged (expressed as % by weight)-

Raw materials size	Iceberg lettuce 5cm, julienne carrots 2mm, Mais, Nuts pieces
Oxidations	Max 1%
Colour alterations (darkening)	Max 3%
Foreign objects	Absent
Taste	Characteristic of fresh raw material, without alterations

- Microbiological characteristics at production (i.e. within 24 hours of production)-

Escherichia coli	<100 ufc/g (tolerance Reg. CE n. 2073/2005)
Salmonella spp.	Absent / 25g (Reg. CE n. 2073/2005)
Listeria monocytogenes	Absent/ 25g (tolerance Reg. CE n. 2073/2005)

- Average nutritional values per 100g of product (without seasoning)-

Energy value	kJ	343
	kcal	82
Fats	g	5,0
of which saturated fatty acids	g	0,46
Carbohydrates	g	6,1
Of which sugars	g	3,2
Fiber	g	1,8
Proteins	g	2,2
Salt	g	0,23