



<b>PRODUCT SPECIFICATION</b>	Mod POQ 02-24
<b>CODE 6012</b>	Rev 01 del 03/07
<b>COOKED PEPPER IN TOMATO JUICE 800 G</b>	Page 1 of 4

#### **PRODUCT DESCRIPTION**

Red and yellow peppers cut into pieces with fresh onion and seasoned with oil and tomato.

#### **USE**

Excellent as a second course dish, to prepare pasta and rice, as a side dish for boiled meat, steaks, omelettes.

#### **INGREDIENTS**

Peppers (64%), onion (11%), triple concentrated tomato paste (8%), sunflower seed oil (7%), sugar, water, salt, pepper, acidity regulator: citric acid.

May contain traces of MILK AND DERIVATIVES, CELERY, NUTS.

#### **ORGANOLEPTIC CHARACTERISTICS**

Colour: red and yellow, typical of the raw material and the tomato seasoning

Odour: typical of pepper and onion

Flavour: intense of pepper

Consistency: fleshy.

#### **MICROBIOLOGICAL CHARACTERISTICS**

Total Mesophilic microbic load	<100 ufc/g
Lactic bacteria	<1 ufc/g
Yeast	<1 ufc/g
Moulds	<1 ufc/g
Salmonella	<1 ufc/g
Listeria monocytogenes	<1 ufc/g
S. Aureus	<1 ufc/g
Bacillus Cereus	<10 ufc/g
Bacilli ssp	<100 ufc/g
E. Coli	<1 ufc/g
Total coliforms	<1 ufc/g

#### **GMO**

This product does not contain genetically modified organisms.

#### **PROCESSING**

The peppers are washed and cored, then selected, blanched and cut into pieces. They are then dosed into tinfoil cans, mixed with onion and the cans are finally filled with the other ingredients. They are de-aerated and sealed, then undergo thermal treatment which guarantees the stability of the product over time at room

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Approved: RAQ



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temperature.

**GRECI INDUSTRIA ALIMENTARE SPA**

Via Traversante 58, Ravadese, 43122, Parma, Italy.

**PRODUCTS DATA**

Pack: TIN 1/1.  
Net Weight: 0,800 kg  
Capacity: 850 ml  
Sales Unit: 6 TINS.  
Available in pack of 24: YES

**STORAGE DATA**

Shelf life: 36 Month  
Storage closed product: IN A COOL AND DRY PLACE  
Storage open product: REFRIGERATED TEMPERATURE  
Life of the open product: CONSUME WITHIN 2-3 DAYS  
Storage during transport: AT ROOM TEMPERATURE

**PRIMARY PACKAGING DESCRIPTION**

Primary package description: BPA NI TIN  
Height: 118,0 mm  
Diameter: 99,0 mm  
Package weight: 83,76 g

**SECONDARY PACKAGING DESCRIPTION**

Ext. primary pack. description: CARDBOARD  
Secondary package length: 310,0 mm  
Secondary package width: 208,0 mm  
Secondary package height: 2,0 mm  
Packing dimensions in mm: 310\*208\*118  
Cardboard layer weight: 23,00 g  
Film Weight: 19,00 g

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Page 3 of 4

### PALLET COMPOSITION

Standard pallet 80X120  
Boxes per layer: 12  
Layers per pallet: 11  
Boxes per pallet: 132

Standard pallet 100X120  
Boxes per layer: 16  
Number of layers per pallet: 10  
Boxes per pallet: 160

Container pallet 112X112  
Boxes per layer: 16  
Number of layers per pallet: 16  
Boxes per pallet: 256

### EAN CODE

EAN13: 8004980000120  
ITF14: 08004980160121

### NUTRITIONAL VALUE X 100 G

Energetic value (KJ): 508 kJ  
Energetic value (KCAL): 121 kcal  
Fat: 7,3 g  
Saturated fats: 0,8 g  
Carbohydrates: 11,7 g  
of which sugars: 11,7 g  
Protein: 1,5 g  
Salt: 1,70 g

### OTHER CHARACTERISTICS

Suitable for vegetarian: YES  
Suitable for vegan: YES  
Suitable for celiac: YES  
Contains alcohol: NO  
Contains pork: NO

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Page 4 of 4

### PHYSICO-CHEMICAL DATA

ph: 4,00 - 4,35

Refractometric residue (°Brix): 13,0 - 17,0

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