



Antica valle d'Ofanto sanferdinandese srl

TECHNICAL DATA SHEET OF THE PRODUCT: ARTICHOKE HEARTS IN LIGHT BRINE 30/40

FAMILY CODE PRODUCT: ARTICHOKE

CODE PRODUCT: CAR.NAT 30/40

COUNTRY OF ORIGIN OF THE PRODUCT: ITALY

Production process:

The process begins from the raw material. The artichokes are calibrated and washed carefully. Then there is the "mechanical" processing and cooking after which the product is acidified in an aqueous solution containing salt, citric acid and ascorbic acid. Extracted from the solution the process continues with the tins, which are filled with the whole artichokes, and with addition of light brine. Following the pasteurization, labeling and palletization processes.

Ingredients: Artichokes (50%), water and salt.

Acidity regulator: citric acid.

Antioxidant: ascorbic acid.

Organoleptic characteristics:

CONSISTENCY:	SOFT AND NOT FIBROUS
ASPECT:	TYPICAL OF PRODUCT
COLOR:	TYPICAL - LIGHT YELLOW
SMELL:	TYPICAL OF PRODUCT
TASTE:	CHARACTERISTIC AND EXEMPT FROM EXTRANEUS AFTER TASTES

DEFECTS: Possible presence of dark/brown spots, especially in the leaf part, caused by stress climatic conditions in the pre-harvest period.

**Nutritional Value:
(per 100 g. of product)**

ENERGY VALUE	34 Kcal - 143 Kj
CARBOHYDRATES: 6,9 g.	SUGAR - 0,8 g.
TOTAL FAT: 0 g	SATURATES FAT - 0 g.
PROTEIN:	1,5 g.
FIBRE:	2,3 g.
SALT:	1,2 g.



Microbiological characteristics:

MICROORGANISMS AT 30°C:	< 10 ufc/g
ESCHERICHIA COLI:	< 10 ufc/g
SALMONELLA SPP:	ABSENTS/ 25g
LISTERIA MONOCYTOGENES:	ABSENTS/ 25g
AEROBIC SPORES:	< 10 ufc/g
ANAEROBIC SPORES:	< 10 ufc/g

Physical and chemical properties:

PH	≤ 4.40
SALT	< 3%
VACUUM	> 0,3 bar

**OGM Reg CE 1829/2003
1830/2003:**

**NOT DERIVATED
ABSENTS**

**Allergens:
(Dir.2003/89/CE -
Dir.2006/142/CE)**

ABSENTS



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TECHNICAL DATA SHEET OF THE PRODUCT

Revisione 0.1

Data 14.05.2020

Edizione 01

**ARTICHOKE HEARTS
IN LIGHT BRINE 30/40
TIN 2650 ML**

Packaging

	Article Code	Format	Volume	Net Weight	Drained Weight
Primary: tin	CAR.NAT 30/40-L3/1	FORMAT OF 3/1 KG.	2650 ml	2600 g.	1300 g.

Secondary: packaged with cardboard base and covered with thermal reduced plastic	TIN	PACKAGE	
		FORMAT OF 3/1 KG.	CASE OF 6 TINS

			Number of cases for each pallet	Dimension of pallet (L x L x H)	Gross Weight
Tertiary: on Europallet (80 x 120 cm)					
	TIN	FORMAT OF 3/1 KG.	50 CASES	120 x 80 x 150	900 Kg.
		FORMAT OF 3/1 KG.	60 CASES	120 x 80 x 180	1050 Kg.

N.B. - Variations on the parameters "FORMAT" and "PACKAGING" are possible at the request of the customer.

Shelf - Life of product and storage conditions: Max. 3 years (from the production date) in a covered, cool (< 20 °C) and dry place. Once opened, transfer into non-metallic container, refrigerate and use within 3 days.

Transport: Room temperature