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PRODUCT DEFINITION			
NAME OF SALE	OLIVA ALL'ASCOLANA PRONTOFORNO FROZEN		
PRODUCT DESCRIPTION	STUFFED ASCOLANE OLIVES PRE-FRIED AT ORIGIN IN SUNFLOWER OIL		
NUMBER OF INFECTIONS PER CARTON: 5	NOMINAL PACKAGE WEIGHT: 1000 g e	WEIGHT PER PIECE: g 20 approx.	ITEM NUMBER OLI2064
RISPO FROZEN FOOD SRL VIA LIMA 48 81024 MADDALONI (CE)		HEALTH STAMP NO.: 1915/L	MINIMUM SHELF LIFE: 18 MONTHS AT -18°C
		EAN CODE: 8021092433684 COD. ITF 14: 18021092433681 SKU EAN/UCC128: (01) ITF 14(10) lot(15) tmc	

INGREDIENTS
pitted green olives 33%, WHEAT flour, water, filling 24%: beef, pork, mortadella (pork, pork fat, rind, salt, flavourings, preservative: E250), salt, CHEESE (MILK, salt, rennet, lysozyme from EGG), sunflower oil, corn flour, corn starch, CELERY, carrot, onion, whole EGG powder, -dietary fibre (WHEAT), brewer's yeast, paprika, nutmeg, black pepper, colours: caramelised sugar, annatto, raising agents: diphosphates, sodium carbonates. IT MAY CONTAIN: FISH, SOYBEANS, CRUSTACEANS, MOLLUSCS, MUSTARD AND NUTS. IT MAY CONTAIN OLIVE STONES AND FRAGMENTS.

INFORMATION ON ALLERGENIC COMPONENTS Reg. 1169/2011			
ALLERGEN TYPE	PRESENCE	ABSENCE	CROSS-CONTAMINATION
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridized strains)	X		
Crustaceans and crustacean products			X
Eggs and egg products	X		
Fish and fish products			X
Peanuts and peanut products		X	
Soybeans and soybean products			X
Milk and milk-based products (including lactose)	X		
Nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, Queensland nuts) and products thereof			X
Celery and celery products	X		
Sesame seeds and sesame products		X	
Mustard and mustard products			X
Sulphur dioxide and sulphites in concentrations greater than 10 mg/kg expressed as SO2		X	
Lupin and lupin products		X	
Mollusc and clam products			X

GMO GENETIC MODIFICATIONS
PRODUCT FREE FROM GENETICALLY MODIFIED ORGANISMS ACCORDING TO EC REGULATION 1829/2003 AND 1830/2003

COOKING METHODS
IN A TRADITIONAL OVEN: PLACE THE FROZEN PRODUCT ON A BAKING SHEET AND BAKE IN A PREHEATED OVEN AT 200-210°C FOR 5-6 MINUTES
Product pre-fried at origin in sunflower oil, to be consumed after cooking
WARNING: The product may contain olive stones and their fragments.

STORAGE METHODS	
IN THE FREEZER:	
**** OR *** (-18°C)	SEE RECOMMENDED DATE

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**	(-12°C)	1 MONTH
*	(-6°C)	1 WEEK
IN THE ICE COMPARTMENT		3 DAYS
ONCE THAWED, THE PRODUCT SHOULD NOT BE REFROZEN, STORE IN THE REFRIGERATOR AT + 4°C AND CONSUME WITHIN 24 HOURS PRODUCT FROZEN AT ORIGIN; TO BE CONSUMED AFTER COOKING		

NUTRITIONAL INFORMATION (average values refer to 100 gr of product)	
ENERGY VALUE	kJ 902 / kcal 216
FATS	g 10.4
of which saturates	g 2,6
CARBOHYDRATES	g 19.7
of which sugars	g 2.9
PROTEINS	g 9.4
SALT	g 1.3

MICROBIOLOGICAL PARAMETERS	U.M.	LIMITS OF ACCEPTABILITY
C.M.T.	CFU/g	106
TOTAL COLIFORMS	CFU/g	105
E. COLI	CFU/g	103
YEASTS	CFU/g	106
MOLDS	CFU/g	103
STAPHYLOCOCCUS AUREUS	CFU/g	<100
LISTERIA MONOCYTOGENES	CFU/g	11-110
SALMONELLA	CFU/25g	ABSENT
The parameters reported have been defined on the basis of current regulations, the guidelines of the Frozen Food Institute and the experimental tests carried out on the products in question.		
The microbiological parameters shown are to be considered indicative as the product should be consumed only after cooking.		

QUALITY CONTROL
GLOBAL STANDARD FOR FOOD SAFETY (BRC) CERTIFICATION: CERTIFICATE NO. P1539 ISSUED ON 17/07/2012 BY THE CERTIQUALITY CERTIFICATION INSTITUTE
INTERNATIONAL FOOD STANDARD (IFS) CERTIFICATION: CERTIFICATE NO. P1540 ISSUED ON 17/07/2012 BY THE CERTIQUALITY CERTIFICATION INSTITUTE
ENVIRONMENTAL MANAGEMENT SYSTEM CERTIFICATION: CERTIFICATE NO. D02304-R2 ISSUED ON 15/12/2004 BY THE CERTITALIA INSTITUTE
Production process kept under constant control by means of the H.A.C.C.P. system as required by EC Reg. 852/04
Transport carried out under controlled temperature regime pursuant to EC Reg. 37/05, Ministerial Decree 493 of 25/09/95 and Legislative Decree 110/92 on the transport of frozen food

PRIMARY PACKAGING	
WEIGHT OF EACH PIECE	g 20 approx.
N° PIECES PER PACK	40 approx.
NOMINAL PACKAGE WEIGHT	1000 ge
N° PACKS PER CARTON	5
PACKAGE DIMENSIONS	cm 24,5 x26,0 cm
PACKAGING MATERIAL	POLYETHYLENE (suitable for food contact in accordance with EU REG. 10/2011-REG. EC 1935/04-DM.21/03/73 and subsequent amendments and additions)
N.B. THE INDIVIDUAL PIECES ARE SUBJECT TO WEIGHT FLUCTUATIONS OF +/-10% DUE TO THEIR CRAFTSMANSHIP	

SECONDARY PACKAGING (GRAPES)	
N° PACKS FOR GRAPES	5

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GRAPE SIZE	mm 390 X 260 X 153
EMPTY CARTON WEIGHT	g 340
NET WEIGHT OF GRAPES	Kg 5
EMPTY PACKAGE WEIGHT	g 10
GROSS WEIGHT OF GRAPES	Kg 5,390
PACKAGING MATERIAL	Corrugated cardboard made of material kbFFUSK/22262/EB

PALLETIZING DIAGRAM			
N° OF GRAPES PER LAYER	9	PALLET DIMENSIONS	cm 80x120x198/H approx.
N° LAYERS PER PALLET	12	PALLET GROSS WEIGHT	Approx. 601 kg
N° OF GRAPES PER PALLET	108	PALLET NET WEIGHT	Approx. 540 kg
N° PACKS PER PALLET	540		