



TECHNICAL INFORMATION

SK SG91911Revision 5
date 17-Oct-2018

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Product description	TOMATO SAUCE WITH BEEF AND PORK			
Product	SG91911	RAGU'ALLA BOLOGNESE 190G CEE		
EAN code pack	8001250909114			
Net weight	190 g			
Primary packaging	Glass jar closed by metal cap			
Secondary packaging	Cardboard tray with thermal shrink film			
Pallet structure	Units per case	Cases per layer	Number of layers	Cases per pallet
	12	19	10	190
Retail unit	190 g jar			
Storage	Once opened keep refrigerated at maximum +4°C and use within 3 days.			
Shelf-life	28 months			
Ingredients list	Tomato pulp 50%, beef 14,3%, pork 5,8%, tomato purée 10%, carrot 8%, onion 3%, celery 3%, extra virgin olive oil 1,8%, salt, wheat flour, skimmed milk powder, sugar.			
Manufacturing process:	Ingredients preparation, mixing and cooking, jar filling, holding tunnel, vacuum check, labelling and coding, X-ray inspection, tray forming, palletizing, storage.			

CHEMICAL-PHYSICAL CHARACTERISTICS

Soluble solids (°B)	10,5 - 14,0
pH	4,80 - 5,10
Bostwick sliding (cm/30")	2,0 - 4,5
Pesticide residue	compliant to EC Reg N. 396/2005 and following amendments
Heavy metals	compliant to EC Reg N. 1881/2006 and following amendments

ALLERGENS (From recipe, EU Reg. 1169/2011 and following amendments)

CELERY, WHEAT, MILK
absent

FOREIGN BODIES

MICROBIOLOGICAL CHARACTERISTICS

Incubation test	negative after 14 days at 30°C and after 7 days at 55°C
Total colony count at 30°C	< 1000 CFU/g
Moulds and yeasts	< 10 CFU/g
Lactobacilli	< 10 CFU/g

AVERAGE NUTRITIONAL VALUES PER 100 g

Energy	327 kJ/78 kcal
Fat	3,9 g
of which: saturates	1,2 g
Carbohydrate	4,7 g
of which: sugars	3,7 g
Fibre	1,2 g
Protein	5,5 g
Salt	1,17 g

ORGANOLEPTIC CHARACTERISTICS

Appearance	pulpy
Colour	red-orange
Flavour	typical of cooked tomato and meat
Taste	typical of cooked tomato and meat
Texture	liquid, dense

5	17-Oct-2018			Legal update
REV.	DATE	PREPARATION	APPROVAL	MODIFICATION