



TECHNICAL INFORMATION

SK 5SG1911

Revision 10
date 17-Oct-2018

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Product description	TOMATO SAUCE WITH BEEF AND PORK			
Product	5SG1911	RAGU' ALLA BOLOGNESE 400 GR		
EAN code pack	8001250219114			
Net weight	400 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
	6	24	10	240
Retail unit	400 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

FOREIGN BODIES

absent

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

10	17-Oct-2018			Legal update
REV.	DATE	PREPARATION	APPROVAL	MODIFICATION