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| **PRODUCT NAME** | CREAMY CODFISH WITH TAGGIASCA OLIVES – 180 g | | | | |
| **PRODUCT DESCRIPTION** | CREAMY CODFISH WITH TAGGIASCA OLIVES | | | | |
| **ARTICLE CODE:** BT03AN001 | | **CODICE EAN:** 8010939619817 | | **CUSTOMS CODE:** 16042090 | |
| **SHELF LIFE** | 24 months | **Guaranteed SHELF LIFE**  **at delivery** | | 15 months | |
| SHELF LIFE, DESCRIPTION **USE TIPPS , STORAGE** | As a spread, or as a sauce for short pasta, risotto, gnocchi, polenta.  Keep in a cool and dry place. After opening, keep in the fridge (+4°C) and use within 7 days. | | | | |
| **INGREDIENTS** | Atlantic **codfish** fillet 42%, potatoes, extra virgin olive oil, **milk**, **cream**, onion, corn starch, Taggiasca olives 1,2%, shallot, garlic, salt, pepper.  May contain fishbones. | | | | |
| **ALLERGENS** | Contains fish and milk. | | | | |
| **GMO** | The product does not contain GMO | | | | |
| PRODUCT CARACHTERISTICS | | | | | |
| **BACTERIOLOGICAL**  **CHARACTERISTICS** | CBT | | | | < 100 UFC/g |
| Mesophilic anaerobic spores | | | | < 100 UFC/g |
| Thermophilic aerobic after incubation at 55°C for 7 days | | | | < 100 UFC/g |
| Thermophilic anaerobic spores after incubation at 55°C for 7 days | | | | < 100 UFC/g |
| Mesophilic aerobic after incubation at 32°C for 14 days | | | | < 100 UFC/g |
| Mesophilic anaerobic spores after incubation at 32°C for 14 days | | | | < 100 UFC/g |
| Stability test (32°C for 14 days and 55°C for 7 days) | | | | No swelling |
| **PHYSICOCHEMICAL**  **CHARACTERISTICS** | pH | | 6,40 | | |
| Aw | | 0,98 | | |
| **ORGANOLEPTIC**  **CHARACTERISTICS** | Aspect | | Creamy | | |
| Colour | | Beige | | |
| Consistency | | Spreadable | | |
| Smell and taste | | Typical of all ingredients | | |
| **NUTRITIONAL**  **VALUES**  **(for 100 g of product)** | Energy | | 1199 kJ / 287 kcal | | |
| Fat | | 18 | | |
| Of which saturated | | 4,0 | | |
| Carbohydrates | | 18 | | |
| Of which sugar | | 2,1 | | |
| Proteins | | 13 | | |
| Salt | | 0,59 | | |
| PACKAGING | | | | | |
| **FIRST PACKAGING** | Glass jar + cap | | | | |
| Height / Diameter | | 7x8,5 cm | | |
| **SECOND PACKAGING** | Type | | honeycomb cardboard | | |
| Units / Case | | 12 | | |
| Weight | | 4,514 kg | | |
| Height / Depht / Width | | 11,7 x 36 x 29 cm | | |
| **PALLET SPECIFICATIONS** | Pallet type | | 80 x 120 | | |
| Cases / Layer | | 8 | | |
| Layers / Pallet | | 12 | | |
| Cases / Pallet | | 96 | | |
| Pallet weight | | 458 kg | | |
| Pallet height | | 161 cm | | |

**FLOWCHART**

Raw material supply

Cod fish cutting

Ingredients adding

Cooking

Product transfer into

the jar filling machine

Jars filling

Transit through metal detector

Lids application

Sterilization

Labelling