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| **PRODUCT NAME** | CARBONARA SAUCE - 170 gby Chef Luciano Monosilio |
| **PRODUCT DESCRIPTION** | CARBONARA SAUCE |
| **ARTICLE CODE:** BT03SU005 | **CODICE EAN:** 8010939619749 | **CUSTOMS CODE:** 21039090 |
| **SHELF LIFE** | 30 months | **Guaranteed SHELF LIFE at delivery**  | 20 months |
| SHELF LIFE, DESCRIPTION**USE TIPPS , STORAGE** | Serve directly on top of the pasta, without adding cooking water.After opening, keep in the fridge (+4°C) and use within 7 days. |
| **INGREDIENTS** | pork meat (pork meat, salt, spices, natural flavors, antioxidant: sodium ascorbate; preservatives: sodium nitrite, potassium nitrate) 30%, water, **egg** yolk 20%, PDO Parmigiano Reggiano cheese (**milk**, salt, rennet), PDO Pecorino Romano cheese (sheep's **milk**, salt, rennet), corn starch, black pepper, salt, natural flavors. |
| **ALLERGENS** | Contains eggs 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 | 5.80 |
| Aw | 0.97 |
| **ORGANOLEPTIC** **CHARACTERISTICS** | Aspect | Creamy  |
| Colour | Dark yellow with highlighted pork meat  |
| Consistency | Spreadable product with highlighted pork meat |
| Smell and taste | Typical of all ingredients |
| **NUTRITIONAL** **VALUES** **(for 100 g of product)** | Energy | 1339 kJ / 324 kcal |
| Fat | 31 |
| Of which saturated | 12 |
| Carbohydrates | 0,3 |
| Of which sugar | 0 |
| Proteins | 11 |
| Salt | 1,5 |
| PACKAGING |
| **FIRST PACKAGING** | Glass jar + cap |
| Height / Diameter | 7x8,5cm |
| **SECOND PACKAGING** | Type  | honeycomb cardboard  |
| Units / Case | 12 |
| Weight  | 4,394 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 | 447 kg |
| Pallet height | 161 cm |

 **FLOWCHART**

Raw material supply

Ingredients mixing

Ingredients homogenization

Product transfer

into the jar filling machine

Jars filling

Transit through metal detector

Caps application

Sterilization

Labelling