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| **PRODUCT NAME** | CARBONARA SAUCE - 170 g  by 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