

Novellini Giovanni srl	PRODUCT DATA SHEET ARRABBIATA SAUCE	editing no. 02 editing date 25/05/2012 Page 1 of 3
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Brand:

CondiBio

Packaging type:

Technical details tray:

round tray
made of PP – polypropylene
Weight: 11 g.
made of: PET 12 micron
LDPE 60 micron

Peelable film:

Net Weight:

120 g

Product description:

Pasta sauce on tomato basis, with chilli peppers.

Packed and conserved in a PP tray, thermosealed with peelable film (PET 12 micron + LDP 60 micron), non-toxic and suitable for food packaging. Both tray and film are in accordance with regulations 'DM 21.03.1973' and 'Reg. 1953/2004' (27/10/2004) and all successive modifications to these regulations.

Ingredients:

Tomato pulp* (87%), sunflower oil*, onion*, butter*, salt, garlic*, chilli peppers* (0,1%).

***certified organic ingredients.**

Allergies: In accordance with the current regulations ('Allegato III bis Direttiva 2003/89/CE' and 'D. Lgs n.114 dell'8/2/2006 sezione III') it is declared that the semi-finished foodproducts are prepared in an establishment that uses milk, milk derivatives (including lactose), fish, shellfish, soy, nuts, cereals containing gluten, celery, lysozyme (egg proteins) and egg-based products.

TYPE OF ALLERGY	PRESENT	ABSENT
Cereals containing gluten (that is wheat, rye, barley, oat, spelt, kamut or their hybrid strains) and derivatives.		X
Crustaceans and products thereof		X
Eggs and products thereof		X
Fish and products thereof		X
Peanuts and products thereof		X
Soy and products thereof		X
Milk and milk derivatives (including lactose)	X	
Nuts, that is: almonds (<i>Amigdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecans (<i>Carya illinoiesis</i> (Wangenh) K.Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachios (<i>Pistacia vera</i>), macademia nuts (<i>Macadamia ternifolia</i>) and all derivatives.		X
Celery and products thereof		
Sesame seeds and products thereof		X
Mustard and products thereof		X
Sulphur dioxide and sulphites, content > 10 mg/Kg or 10 mg/l, defined as SO2		X
Lupine and products thereof		X
Molluscs and products thereof		X

GMO: the product does not contain GMO or ingredients from GMO, in accordance with labelling regulations 'CE 19829/2003' and '1830/2003'.

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Organoleptic properties of the finished product:

Appearance: Heterogeneous but well-blended sauce, without separation into coagulate and liquid surface layer.
Colour: uniform red.
Scent: characteristic, typical of the recipe, slightly aromatic, no improper or abnormal scents.
Taste: characteristic of the product, spiced, pleasant, no abnormal and unpleasant after-taste.

Physical and chemical properties of the finished product:

pH: 4,00 – 5,00

Microbiological properties of the finished product:

Total bacterial count	< 200.000 cfu / g
Total coliform bacteria	< 100 cfu / g
Enterobacteria	< 10 cfu / g
Coagulase positive staphylococcus	< 10 cfu / g
Sulphite-reducing anaerobes	< 10 cfu / g
Bacillus cereus	< 50 cfu / g
Yeasts	< 100 cfu / g
Moulds	< 100 cfu / g
Salmonella spp	absent in 25 g
Listeria monocytogenes	absent in 25 g

Nutritional values (averages per 100 g of finished product)

Total energy value	82 kcal / 341 kJ
Proteins	0,96 g
Fats	7,3 g
Carbohydrates	2,9 g

Storage time:

70 days from the production date.

The product must be stored refrigerated at +4°C. After opening, consume within two days.

How to use the product:

Remove the protective film from the tray and heat the product either in a bain-marie or in a small pan on low heat for about 2-3 minutes. Then use the sauce to flavour already cooked pasta.

Microwave usage: remove the protective film from the tray and heat the product in its original packaging for about one minute. Then use the sauce to flavour already cooked pasta.

The product can also be used as such: remove the product from the refrigerator 10-15 minutes before use, so that it may reach room temperature, and pour on the warm pasta directly.

One tray contains 2 – 3 servings.

Packaging:

Cardboard boxes containing 12 trays.

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Summary of the production process:

- 1 – mixing of ingredients
- 2 – cooking process in bowl
- 3 – filling the trays with warm product
- 4 – sealing top of the trays with peelable film
- 5 – check metal count
- 6 – cooling down
- 7 – closing trays with lid
- 8 – labelling
- 9 – packaging in cardboard boxes
- 10 – refrigerated storage
- 11 – refrigerated transportation

Food security:

It is guaranteed that:

- ⌘ the product is in accordance with current hygiene regulations and with 'D. Lgs 193', dated 6/11/2007;
- ⌘ the product is in accordance with regulations 'CE settore 852/2004'; '853/2004' including all successive modifications;
- ⌘ the company controls and meets the standards regarding refrigerated transport temperatures, both of ingredients and of the finished product;
- ⌘ the product is in accordance with the traceability regulation 'Reg.CE no. 178/2002';
- ⌘ the packaging is in compliance with current food packaging regulations;
- ⌘ the company controls allergenic properties according to 'all. III bis della direttiva 2003/89/CE';
- ⌘ the product does not contain GMO (Genetically Modified Organisms) and derivatives thereof, according to 'Reg.CE n°1829' and '1830', year 2003).

Company certificates:

UNI EN ISO 22005:2008.

GSFS and IFS.

Certification for organic products.

Identification of the production establishment:

'IT 729 S CE', dated 12/07/2006

To whom do we recommend the product:

All sauces are suitable for the entire population. Usage is not recommended for children in breastfeeding/weaning age, for persons with specific health problems, which may be identified and treated by a doctor only, for persons suffering from allergies to one or more of the labelled ingredients.

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