



PRODUCT
TECHNICAL SHEET

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Filled up and approved by QM	

ICEBERG

Trading name	Iceberg
Legal name	Iceberg Salad
Ingredients	Iceberg Lattuce
Scientific name	Lactuca sativa L.
Average composition variable proportion, expressed as % by weight	100%
Producer	ORTOMAD Società Agricola srl Via Lago Carezza, 16 – 84095 Pontecagnano Faiano (SA)
Distributor	I.D.AL. srl Italiana Distribuzione Alimenti Zona Industriale Pezzapiana - 82100 Benevento
Item code	IDA0150
Allergens	Absent
GMO	Absent
Pesticides	Maximum permitted residues as per Production Specifications
Shelf life minima garantita	6 days from production date
Storage	In the refrigerator at temperatures below +8°C Consume within two days of opening the package and in any case no later than the expiry date.
Transport	Performed by qualified suppliers, through suitable and refrigerated vehicles, exclusively or with compatible goods
EAN Code	8011192000602
VAT	4%
Net weight	250g
Production process description	The raw material, coming from Integrated Production Farming, is inspected, selected and approved by the incoming Q.C., and stored in the cell at +2°C/+6°C in order to be quickly sent to processing. The salad processing cycle includes: the preparation, sorting, cutting, a series of washing and rinsing in cold, bacteriologically controlled drinking water and drying by physical means, dosing of the packages, weight control of the finished product, checking the integrity of the packaging, preparation of the packages and rapid storage in cells at +2°C/+6°C for distribution.

-General information-

Category	IV range Washed and ready to eat salad
Packaging type	Polypropylene envelope (PP-05) printed with IDAL trademark Primary packaging suitable for food contact in accordance with mandatory regulations
Food suitability	
Protective atmosphere	YES
Batch coding	GGG cod HHMM c CC (day, time, package machine)
Pieces per package	6 pieces per package 30x40x17
Palettization	Pallet 80x120; 8 package per layer; max 98 packages per pallet

- Organoleptic characteristics at packaging (expressed as % by weight)-

Raw material size	Hand-rolled
Oxidations	Max 1%
Colour alterations (darkening)	Max 3%
Foreign objects	Absent
Taste	Characteristic of fresh raw material, without alterations

- Microbiological characteristics at production (i.e. within 24 hours of production)-

Escherichia coli	<100 ufc/g (tolerance Reg. CE n. 2073/2005)
Salmonella spp.	Absent / 25g (Reg. CE n. 2073/2005)
Listeria monocytogenes	Absent / 25g (tolerance Reg. CE n. 2073/2005)

- Average nutritional values per 100g of product-

Energy value	kJ	80
	kcal	19
Fats of which saturated fatty acids	g	0,1
	g	0,02
Carbohydrates Of which sugars	g	3,0
	g	2,0
Fiber	g	1,2
Proteins	g	0,9
Salt	g	0,03