



PRODUCT

TECHNICAL SHEET

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Pag. 1 di 1

Filled up and approved by QM

INSALATA MISTA CON CAROTE

Trading name	Insalata mista con carote
Legal name	Mixed salad with carrots
Ingredients	Endive, curly endive, chicory sugar loaf, red radicchio, carrots 10%.
Scientific name	Cichorium endivia L., Cichorium endivia L., Cichorium intybus L., Cichorium intybus L., Daucus Carota L.
Average composition variable proportion, expressed as % by weight	Cichorium endivia L. 40%, Cichorium endivia L. 20%, Cichorium intybus L. 20%, Cichorium intybus L. 10%, Daucus Carota L. 10%
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	IDA0185
Allergens	Absent
GMO	Absent
Pesticides	Maximum permitted residues as per Production Specifications
Minimu Shelf life minima guaranteed	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	8011192000954
VAT	4%
Net weight	400g
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 processing cycle includes: the cleaning, sorting, cutting, a series of washing and rinsing in cold, bacteriologically controlled drinking water and drying by physical means, dosing the packages, checking the weight of the finished product, checking the integrity of the package, preparation of the packages and rapid storage in the cell 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
Food suitability	Primary packaging suitable for food contact in accordance with mandatory regulations
Protective atmosphere	SI
Batch coding	GGG cod HHMM c CC (day, time, packaging machine)
Pieces per package	6 pieces per package 60x40x21
Palettization	Pallet 80x120; 4 packages per layer; max 44 packages per pallet

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

Raw material size	endive 4cm, curly endive 4cm, chicory sugar loaf 4cm, red radicchio 4cm, julienne carrots 2mm
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	92
	kcal	22
Fats of which saturated fatty acids	g	0,2
	g	0,05
Carbohydrates Of which sugars	g	2,9
	g	2,9
Fiber	g	2,4
Proteins	g	1,0
Salt	g	0,02