



PRODUCT

TECHNICAL SHEET

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Filled up and approved by QM

INSALATA MISTA TENERA

Trading name	Insalata mista tenera
Legal name	Soft mixed salad
Ingredients	Curly endive, endive escarole, carrots, sugar loaf chicory, red radicchio, rocket
Scientific name	Cichorium endivia L., Cichorium endivia L., Daucus carota L., Cichorium intybus L., Cichorium intybus L., Diplotaxis spp.
Average composition variable proportion, expressed as % by weight	Cichorium endivia L. 20%, Cichorium endivia L. 20%, Daucus carota L. 20%, Cichorium intybus L. 15%, Cichorium intybus L. 15%, Diplotaxis spp. 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	IDA0454
Allergens	Absent
GMO	Absent
Pesticides	Maximum permitted residues as per Production Specifications
Minimum Shelf life guaranteed	6 giorni 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	8011192002545
VAT	4%
Net weight	165g
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	Flow pack tray in polypropylene (PP-05) neutral polypropylene film (PP-05) and IDAL branded label
Food suitability	Primary packaging suitable for food contact in accordance with mandatory regulations
Protective atmosphere	NO
Batch coding	GGG cod HHMM c CC (day, time, packaging machine)
Pieces per packaging	8 pieces per packaging 60x40x9
Palettization	Pallet 80x120; 4 packages per layer; max 92 packages per pallet

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

Raw material size	Curly endive 4cm, endive escarole 4cm, julienne carrots 2mm, chicory sugar loaf 4cm, red radicchio 4cm, arugula whole leaf 8cm
Oxidations	Max 1%
Colour alterations (darkening)	Max 3%
Foreign objects	Absent
Taste	Characteristic of fresh raw material, without alterations

-Microbiological characteristic at production (or within 24 hours of it)-

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	107
	kcal	25
Fats of which saturated fatty acids	g	0,2
	g	0,06
Carbohydrates Of which sugars	g	3,5
	g	3,5
Fiber	g	2,4
Proteins	g	1,2
Salt	g	0,07