



**PRODUCT**  
**TECHNICAL SHEET**

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Filled up and approved by QM

**LATTUGA**

Trading name	Lattuga
Legal name	Lettuce salad
Ingredients	Cappuccio lettuce
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	IDA0526
Allergens	Absent
GMO	Absent
Pesticides	Maximum permitted residues as per Production Specifications
Minimum Shelf life 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	8011192003238
VAT	4%
Net weight	100g
Production process description	The raw material, coming from Certified Integrated Struggle 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 the packages, checking the weight of the finished product, checking the integrity of the packaging, packing 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	Heat-sealed polypropylene OPS bowl (PP-05) printed with IDAL brand name and IDAL brand label
Food suitability	Primary packaging suitable for food contact in accordance with mandatory regulations
Protective atmosphere	YES
Batch coding	GGG cod HHMM c CC (day, time packaging machine)
Pieces per package	6 pieces per package 60x40x9
Palettization	Pallet 80x120; 4 packages per layer; max 92 packages per pallet

**- Product/organoleptic characteristics when packaged (expressed as % by weight)-**

Raw material size	Whole leaf
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	94
	kcal	22
Fats	g	0,2
of which saturated fatty acids	g	0,03
Carbohydrates	g	3,0
Of which sugars	g	3,0
Fiber	g	1,3
Proteins	g	1,5
Salt	g	0,03