



PRODUCT
PTECHNICAL SHEET

MOD: ST	
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Filled up and approved by QM	

MIX ORIENTALE

Trading name	Mix Orientale
Legal name	Oriental mix salad
Ingredients	Green lettuce, Red lettuce, Red chard, Tatsoj, Mizuna
Scientific name	Lactuca sativa L., Lactuca sativa L., Beta vulgaris L., Brassica rapa var. rosularis, Brassica rapa var. nipossinica
Average composition proporzione variabile, espressa come % in peso	Lactuca sativa L. 50%, Lactuca sativa L. 13%, Beta vulgaris L. 13%, Brassica rapa var. rosularis 13%, Brassica rapa var. nipossinica 11%
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	IDA0530
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	8011192003245
VAT	4%
Net weight	70g
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 layer	6 pieces per layer 60x40x9
Palettization	Pallet 80x120; 4 packages per layer; max 92 packages per pallet

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

Raw materials size	Whole leaf
Oxidations	Max 1%
Colour alterations (darkening)	Max 3%
Foreign objects	Absent
Salt	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	104
	kcal	25
Fats of which saturated fatty acids	g	0,1
	g	0,02
Carbohydrates Of which sugars	g	3,9
	g	3,2
Fiber	g	1,9
Protein	g	1,1
Salt	g	0,07