



**PRODUCT**  
**TECHNICAL SHEET**

|                              |             |
|------------------------------|-------------|
| MOD: ST                      |             |
| Ed. 01                       | Rev. 00     |
| Date: 08/01/2020             | Pag. 1 di 1 |
| Filled up and approved by QM |             |

**INSALATA MISTA CON NOCI**

|  |   |
|--|---|
| Trading name   | Insalata Mista con Noci   |
| Legal name   | Mixed salad with Nuts   |
| Ingredients  | Curly Endive, Sugar Loaf Chicory, Red Radicchio, Carrots, Corn, Walnuts   |
| Scientific name  | Cichorium endivie L., Cichorium intybus L., Cichorium intybus L., Daucus carota L., Zea mais L., Juglaus regia L.   |
| Average composition<br>variable proportion, expressed as % by weight | Cichorium endivie L. 21%, Cichorium intybus L. 21%, Cichorium intybus L. 18%, Daucus carota L. 16%, Zea mais L. 16%, Juglaus regia L. 8%  |
| Producer   | ORTOMAD Società Agricola srl<br>Via Lago Carezza, 16 – 84095 Pontecagnano Faiano (SA)   |
| Distributor  | I.D.AL. srl Italiana Distribuzione Alimenti<br>Zona Industriale Pezzapiana - 82100 Benevento  |
| Item code  | IDA0556   |
| Allergens  | Nuts.<br>May contain traces of cereals containing gluten, milk, fish, sulphites, eggs.  |
| GMO  | Absent  |
| Pesticides   | Maximum permitted residues as per the Production Specifications and regulations in force (enrichment)   |
| Minimum Shelf life guaranteed  | 6 days from production date   |
| Storage  | In the refrigerator at temperatures below +8°C<br>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   | 8011192003382   |
| Net weight   | 180g  |
| Production process description                                       | The salads, coming from Certified Integrated Struggle Farming, are inspected, selected and approved by the incoming Q.C. and stored in cells at +2°C/+6°C in order to be quickly sent to processing. The 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 package, the preparation of the packages and rapid storage in the cell at +2°C/+8°C for distribution. |

**-General information-**

|                       |   |
|-----------------------|---|
| Category              | IV range<br>Washed and ready to eat salad   |
| Packaging type        | Bowl in heat-sealed OPS with neutral polypropylene film (PP-05), two compartments in OPS for cranksets 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 package    | 6 pieces per package 60x40x9  |
| Palettization         | Pallet 80x120; 4 packages per layer; max 92 packages per pallet   |

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

|                                |  |
|--------------------------------|--|
| Raw material size              | Rich Endive, Sugar Loaf Chicory, Red Radicchio 4cm, Julienne<br>Carrots 2mm, Corn in grains, Walnuts in pieces |
| Oxidations                     | Max 1%   |
| Colour alterations (darkening) | Max 3%   |
| Foreign objects                | Assenti  |
| 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 (without seasoning)-**

|  |      |      |
|--|------|------|
| Energy value                           | kJ   | 425  |
|  | kcal | 102  |
| Fats<br>of which saturated fatty acids | g    | 6,5  |
|  | g    | 0,60 |
| Carbohydrates<br>Of which sugars       | g    | 6,7  |
|  | g    | 3,6  |
| Fiber                                  | g    | 2,9  |
| Proteins                               | g    | 2,7  |
| Salt                                   | g    | 0,25 |