



**PRODUCT**  
**TECHINICAL SHEET**  
**CIOTOLA ITACA**

MOD: ST	
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Filled up and approved by QM	

Trading Name	Ciotola Itaca
Commercial Name	Mixed salad with corn and tuna fish
Ingredients	Corn 38%, Green Lettuce, Tuna 19% (tuna meat, sunflower oil, salt), Red Lettuce, Rocket, Spinach
Scientific name	Zea mais L., Lactuca sativa L., Tonno, Lactuca sativa L., Diplotaxis spp., Spinacia oleracea L.
Average composition variable proportion, expressed as % by weight	Zea mais L. 38%, Lactuca sativa L. 21%, Tonno 19%, Lactuca sativa L. 12%, Diplotaxis spp. 6%, Spinacia oleracea L. 4%
Seasoning Kit	Extra virgin olive oil, white wine vinegar (contains sulphites), salt, napkin, fork
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	IDA0517
Allergens	Fish and fish products. May contain traces of cereals containing gluten, nuts, milk, egg.
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 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	8011192003191
Net weight	120g
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 characteristics -**

Category	IV range Washed and ready to eat salad
Package 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, package machine)
Pieces per package	6 pieces in package 60x40x9
Palettization	Pallet 80x120; 4 packages per layer; max 92 packages per pallet

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

Raw material size	Corn grains, Green whole leaf lettuce, Pieces of tuna, Red whole leaf lettuce, Whole rocket, Whole leaf spinach
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 (toleranza Reg. CE n. 2073/2005)

**-Average nutritional values per 100g of products (without seasoning)-**

Energy value	kJ	761
	kcal	180
Fat	g	2,1
Of which saturated fatty acids	g	1,4
Carbohydrates	g	29,7
Of which sugar	g	1,9
Fiber	g	1,4
Proteins	g	8,5
Salt	g	0,07