



PRODUCT

TECHNICAL SHEET

CIOTOLA CREMONA

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

Trading name	Ciotola Cremona
Legal name	Mixed salad with Provolone and Ham
Ingredients	Vegetables in varying proportions (green lettuce, red lettuce, rocket, spinach), 28% provolone (milk, salt, rennet, lactic ferments), 24% cooked ham (pork, salt, dextrose, flavorings, antioxidant E301, preservative E250)
Scientific name	Lactuca sativa L., Lactuca sativa L., Diplotaxis spp., Spinacia oleracea L.
Average composition	Lactuca sativa L. 24%, Lactuca sativa L. 12%, Diplotaxis spp. 7%, Spinacia oleracea L. 5%
variable proportion, expressed as % by weight	Extra virgin olive oil, white wine vinegar (contains sulphites), salt, napkin, fork
Producer	LA LINEA VERDE Società Agricola SpA Via Artigianale, 49 – 25025 Manerbio (BS)
Distributor	I.D.AL. srl Italiana Distribuzione Alimenti Zona Industriale Pezzapiana - 82100 Benevento
Item code	IDA0547
Allergens	Milk and milk-based products (including lactose). May contain traces of cereals containing gluten, nuts, fish, 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
Transport	Consume within two days of opening the package and in any case no later than the expiry date.
EAN code	8011192003306
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 information -

Category	IV range 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	Provolone and diced cooked ham, green lettuce, red lettuce, 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 (tolerance Reg. CE n. 2073/2005)

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

Energy value	kJ	566
	kcal	136
Fats	g	8,4
	of which saturated fatty acids	0,02
Carbohydrates	g	2,2
	Of which sugars	1,3
Fiber	g	0,7
Proteins	g	12,5
Salt	g	0,04