


Enrico article nr:	143112	Date:	29-09-2020
Article name:	Enrico® Tartufo pesto		
Supplier:	Enrico BV		
Quality contact:	quality@enrico.nl		
Telephone nr:	+31 (0)20 462 27 24		
Certification:	BRC S&D		

The supplier hereby undertakes to notify Enrico of any and all changes in the product specification.
The supplier hereby states that all products, ingredients and packaging are used according to the European food law.

1. Name of the product

Marketing name	Pesto Tartufo
Legal product name	Tartufo Pesto

2. Product characteristics

Appearance	Typical of pesto
Taste	Typical of basil and truffle
Smell	Typical of basil and truffle
Consistency/texture	Typical of pesto
Color	Green

3. Product and packaging information

Country of production:	Italy
Production site (company name and address):	Sancon costa Ligure srl Regione Prati pescine 18018 Taggia (IM) Italy
Explanation of the composition of production code/lot number:	Lxx dd/mm/yy
Minimum shelf life at delivery (in days):	235
Shelf life after opening (in days):	15
Notation of expiry date (e.g. dd-mm-yyyy):	dd/mm/yy
Location of expiry date (e.g. on label, backside, etc.):	On the label, on the jar, on the rim of the lid

Temperature at delivery:	Room temperature
Storage advice (e.g. temperature, dark, cool, etc.):	No advice
Storage advice after opening (e.g. temperature, dark, cool, etc.):	Keep refrigerated and topped by oil.

Net weight:	135 g
Drained weight:	n/a
Gross weight:	244 g

Product pasteurized:	no
Product sterilized:	no
Product vacuum packed:	yes
Product packaged in a protective atmosphere:	no
Product irradiated:	no
Product GMO free:	yes

e-sign (estimate sign):	yes
EG-admission number (for dairy, meat and fish products):	n/a

Size of consumer packaging (depth x width x height) in mm:	55x55x85
Size of trade unit (depth x width x height) in mm:	170x115X90
Kind of consumer packaging (e.g. glass jar, plastic bag):	Glass Jar

Colour of lid	black
Kind of trade unit (e.g. plastic foil and tray, cardboard box):	Tray
EAN-13 CODE on consumer packaging:	8712247230066
EAN-13 CODE on trade unit:	8712247230073
Intrastat number:	21039090

4. Information regarding packaging tax

Consumer packaging		
Name of packaging (e.g. jar, lid, label)	Kind of material (e.g. glass, paper)	Weight of material gram
Jar	glass	101,46
Lid	metal	6,820
Label	paper	0,990

Packaging trade unit		
Name of packaging (e.g. tape, seal)	Kind of material (e.g. cardboard, plastic)	Weight of material gram
Tray	Cardboard	99
Label	Paper	1,19
Film	Plastic	5

5. Logistic information

Number of products per trade unit:	6
Number of trade units per pallet layer:	38
Number of layers per pallet:	11
Number of trade units per pallet:	418
Pallet type (Euro/CHEP-euro):	EURO
Pallet size (cm x cm x cm)	80 x 120 x 15
Total height of pallet:	1,14 m
Is the pallet double-stacked? Yes/no	no
Total weight of trade unit:	1,56 kg
Total weight of pallet:	667 kg

6. Ingredients in final product (according to European regulation).

Ingredients and sub ingredients	%	Country of origin
Basil		Italy
Sunflower oil		Italy, Bulgaria, Georgia, Romania, the Russian Federation, Turkey, Ukraine, Hungary, Rep. Ceca, Slovachia, Austria, Slovenia, Croazia, Serbia, Uruguay
Cashew nuts		Vietnam, India
Whey		Portugal
Salt		Austria
Truffle Aestivum Vitt. (Tuber aestivum vitt.)		Italy
Truffle natural flavour		Italy
Garlic		China
Matured and Parmesan cheese		Italy
milk		Italy
salt		Italy
rennet		Italy
Wine vinegar		Italy
Fructose		Italy
Porcini natural flavour		Italy
Pecorino natural flavour		Italy

Acidity corrector: citric acid		Italy
Acidity corrector: lactic acid		Italy

7. Ingredient declaration (as on pack)

Basil 42% (EU, Italy), sunflower oil, **cashew nuts, whey**, salt, truffle 1% (*Tuber Aestivum vitt*) (EU, Italy), truffle natural flavour, **matured and Parmesan cheese** (milk, salt, rennet), wine vinegar, fructose, porcini natural flavour, pecorino natural flavour, acidity correctors: citric ac., lactic ac.

May contain traces of **pea nuts**

8. Allergens ('+' present / '-' absent)

LeDa nr.	Allergen	Recipe contains	May contain
	Legal allergens	-	-
1.1	Wheat	-	-
1.2	Rye	-	-
1.3	Barley	-	-
1.4	Oats	-	-
1.5	Spelt	-	-
1.6	Kamut	-	-
1	<i>Gluten</i>	-	-
2.0	Crustaceans	-	-
3.0	Egg	-	-
4.0	Fish	-	-
5.0	Peanuts	-	+
6.0	Soy	-	-
7.0	Milk	+	
8.1	Almonds	-	-
8.2	Hazelnuts	-	-
8.3	Walnuts	-	-
8.4	Cashews	+	
8.5	Pecan nuts	-	-
8.6	Brazil nuts	-	-
8.7	Pistachio nuts	-	-
8.8	Macademia/Queensland nuts	-	-
8	<i>Nuts</i>	-	-
9.0	Celery	-	-
10.0	Mustard	-	-
11.0	Sesame	-	-
12.0	Sulphur dioxide and sulphites (E220-E228) > 10 mg/kg	-	-
13.0	Lupin	-	-
14.0	Molluscs	-	-
	Additional allergens	-	-
20.0	Lactose	+	
21.0	Cocoa	-	-
22.0	Glutamates (E620-E625)	-	-
23.0	Chicken meat	-	-
24.0	Coriander	-	-
25.0	Corn/maize	-	-
26.0	Legumes	-	-
27.0	Beef	-	-
28.0	Pork	-	-

29.0	Carrot	-	-
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9. Method of preparation (e.g. ready to eat, pasta/rice cooking time etc.)

Ready to eat

10. Logo's and certificates

	Y/N
Kosher	N
Halal	N
Organic	N
Vegetarian	N
Vegan	N
Protected Geographical Status (PGI,PDO,TSG)	N

11. Nutritional value based on 100 g product

Nutritional information	Value per 100 g	analyzed
Energy	kJ	1782
	kcal	425
Fat	g	42
of which saturates	g	5
Carbohydrate	g	4,9
of which sugars	g	3,6
Fibre	g	5,2
Protein	g	4,0
Salt	g	3,9

12. Chemical specifications

Parameter	Value	Tolerance
pH	4,2	0,2
Aw	0,90	0,02

13. Microbiology

Parameter	At best before date
<i>Bacillus cereus</i>	<1500 CFU/g
<i>Campylobacter jejuni</i>	Absent in 25 g
<i>Clostridium botulinum</i>	Absent in 25 g
<i>Clostridium perfringens</i>	<1000 CFU/g
<i>Escherichia - coli</i>	<100 CFU/g
<i>Listeria monocytogenes</i>	Absent in 25 g
Salmonella	Absent in 25 g
<i>Staphylococcus aureus</i>	<100 CFU/g
Yeasts	<3000 CFU/g
Moulds	<3000 CFU/g

cfu/g = colony forming unit per gram

14. Other

The product is free from foreign bodies (glass, metal, wood, plastic):							
Metal detection:	<table border="1"> <tr> <td>1,5 mm</td> <td>Fe</td> </tr> <tr> <td>2,5 mm</td> <td>Non Fe</td> </tr> <tr> <td>3,5 mm</td> <td>Stainless steel</td> </tr> </table>	1,5 mm	Fe	2,5 mm	Non Fe	3,5 mm	Stainless steel
1,5 mm	Fe						
2,5 mm	Non Fe						
3,5 mm	Stainless steel						
Where in the production process is the metal detector installed?	After the filling machine, before the capping machine.						
Testing frequency:	Not less than every 4 hours and every change of product						
Sieves:	1 mm						
Where in the production process is the sieve installed?	Between the tanks where is the product and the filling machine						
Testing frequency:	Every morning the sieves are checked before using and every change of product						
X-ray:	Not yet (installation is scheduled for June 2020) mm						
Where in the production process is the x-ray installed?							
Testing frequency:							
Magnets:	mm						
Where in the production process is the magnets installed?							
Testing frequency:							
Other comments/warnings:							