

Enrico article nr:	143110	Date:	29-09-2020
Article name:	Enrico® Lemon Pesto		
Supplier:	Enrico BV		Provide the second
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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 Limone
Legal product name	Lemon Pesto

2. Product characteristics

Appearance	Typical of pesto
Taste	Typical of basil and lemon
Smell	Typical of basil and lemon
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.

	405
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:	8712247230028
EAN-13 CODE on trade unit:	8712247230035
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
Turkey, Ukraine, Hungary, Rep. Ceca, Sl		Italy, Bulgaria, Georgia, Romania, the Russian Federation, Turkey, Ukraine, Hungary, Rep. Ceca, Slovacchia, Austria, Slovenia, Croazia, Serbia, Uruguay
Concentrated basil		Italy
Cashew nuts		Vietnam, India
Salt		Austria
Matured and Parmesan cheese		Italy
Milk		Italy
Salt		Italy
rennet		Italy
Lemon rinds		Spain
Fructose		Italy
Wine vinegar		Italy
Garlic		China
Lemon natural flavour		Italy
Pine nuts		China
Acidity corrector: citric ac.		Austria
Acidity corrector: lactic ac.		Belgium



7. Ingredient declaration (as on pack)

Sunflower oil, concentrated basil 19% (Italy), **cashew nuts**, salt, **matured and Parmesan cheese** (**milk**, salt, rennet) (Italy), lemon rinds (EU, Spain) 1,5%, fructose, wine vinegar, garlic, lemon natural flavour, pine nuts, acidity correctors: citric ac., lactic ac.

May contain traces of **pea nuts**

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	Gluten	-	-
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	Nuts	-	-
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	Сосоа	-	-
22.0	Glutamates (E620-E625)	-	-
23.0	Chicken meat	-	-
24.0	Coriander	-	-
25.0	Corn/maize	-	-

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



26.0	Legumes	-	-
27.0	Beef	-	-
28.0	Pork	-	-
29.0	Carrot	-	-

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	Ν
Halal	Ν
Organic	N
Vegetarian	N
Vegan	Ν
Protected Geographical Status (PGI,PDO,TSG)	N

11. Nutritional value based on 100 g product

Nutritional information	Value per 100 g	analyzed
Energy	kJ	2727
	kcal	652
Fat	g	67
of which saturates	g	7,7
of which mono-unsaturates	g	
of which poly-unsaturates	g	
Carbohydrate	g	1,9
of which sugars	g	1,9
Fibre	g	5,2
Protein	g	8,0
Salt	g	3,5

12. Chemical specifications

Parameter	Value	Tolerance
рН	4,2	0,2
Aw	0,84	0,02

13. Microbiology

Parameter	At best before date	
Bacillus cereus	<1500 CFU/g	
Campylobacter jejuni	Absent in 25 g	
Clostridium botulinum	Absent in 25 g	
Clostridium perfringens	<1000 CFU/g	
Escherichia - <i>coli</i>	<100 CFU/g	
Listeria monocytogenes	Absent in 25 g	
Salmonella	Absent in 25 g	
Staphylococcus aureus	<100 CFU/g	
Yeasts	<5000 CFU/g	
Moulds	<5000 CFU/g	

cfu/g = colony forming unit per gram



14. Other

The product is free from foreign bodies (glass, metal, wood, plastic):	
Metal detection:	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:	