

## SCHEDA TECNICA / Technical Product Specifications



| PRODOTTO<br>PRODUCT NAME  | CODICE EAN<br>EAN CODE | CODICE DOGANALE<br>CUSTOMS TARIFF CODE | DATA<br>DATE | REVISIONE N°<br>REVISION N° | N°SCHEDA<br>N°SHEET |
|---------------------------|------------------------|----------------------------------------|--------------|-----------------------------|---------------------|
| Chili pepper powder 10 kg |                        |                                        |              |                             |                     |

| INFORMAZIONI LOGISTICA   |                   |                        |                     |                | ITALIANO | CONSERVAZIONE                                                          |
|--------------------------|-------------------|------------------------|---------------------|----------------|----------|------------------------------------------------------------------------|
| Peso in Kg/g             | Unità per cartone | Unità per bancale      | Cartoni per bancale | Kg per bancale |          | Conservare in un luogo fresco e asciutto, lontano dalla luce del sole. |
| 10                       | 1                 | 64                     | 64                  | 640            |          |                                                                        |
| CONTENITORE PRIMARIO     |                   | CONTENITORE SECONDARIO |                     |                |          | SCADENZA                                                               |
| Sacchetto di plastica    |                   | Cartone                |                     |                |          | 12 mesi                                                                |
| DESCRIZIONE DEL PRODOTTO |                   |                        |                     |                |          | METODO DI CONSUMO                                                      |
|                          |                   |                        |                     |                |          |                                                                        |

| INGREDIENTI       |  |  |  |  |  |  |  |  |  |  |
|-------------------|--|--|--|--|--|--|--|--|--|--|
| peperoncini, sale |  |  |  |  |  |  |  |  |  |  |

| VALORI NUTRIZIONALI<br>Valori medi espressi per 100 g di prodotto |          |  |  | ITALIANO | CARATTERISTICHE MICROBIOLOGICHE |            |       |  |  |
|-------------------------------------------------------------------|----------|--|--|----------|---------------------------------|------------|-------|--|--|
| UMIDITA'                                                          | 20 ± 5 % |  |  |          | CARICA MICROBICA TOTALE         |            |       |  |  |
| SOSTANZA SECCA                                                    |          |  |  |          | COLIFORMI TOTALI                | 102ufc     | Ufc/g |  |  |
| GRASSI                                                            | 3.12 g   |  |  |          | COLIFORMI FECALI                | 102ufc     | Ufc/g |  |  |
| PROTEINE                                                          | 13.27 g  |  |  |          | ESCHERICHIA COLI                | 10 ufc     | Ufc/g |  |  |
| CARBOIDRATI                                                       | 62.51 g  |  |  |          | STAFILOCOCCO AUREUS             | 100 ufc    | Ufc/g |  |  |
| SALE (equivalente di sodio)                                       |          |  |  | ENGLISH  | SALMONELLA                      | Absent/25g | Ufc/g |  |  |
| Kcal                                                              | 325      |  |  |          | LISTERIA MONOCYTOGENES          | Absent/25g | Ufc/g |  |  |
| KJOULE                                                            | 1488     |  |  |          | MUFFE E LIEVITI                 | 104ufc     | Ufc/g |  |  |
| CENERI                                                            | 0.56 g   |  |  |          | BACILLUS CEREUS                 | 100 ufc    | Ufc/g |  |  |
| PH                                                                |          |  |  |          | MICROBICA PLATE COUNT           |            |       |  |  |
| NaCl                                                              | 1.40 g   |  |  |          | NOTE TECNICHE                   |            |       |  |  |
| MINERALI                                                          |          |  |  |          |                                 |            |       |  |  |
| FIBRE ALIMENTARI                                                  | 10.64 g  |  |  |          |                                 |            |       |  |  |

| LOGISTIC INFORMATION   |                |                  |                  |               | ENGLISH | STORAGE AND PRESERVATION CONDITIONS                   |
|------------------------|----------------|------------------|------------------|---------------|---------|-------------------------------------------------------|
| Size in Kg/g           | Units per case | Units per pallet | Cases per pallet | Kg per pallet |         | Keep in a cool dry place away from daylight and heat. |
| 10                     | 1              | 64               | 64               | 640           |         |                                                       |
| PRIMARY PACK           |                | SECONDARY PACK   |                  |               |         | SHELF LIFE                                            |
| Plastic bag            |                | Carton box       |                  |               |         | 12 months                                             |
| DESCRIPTION OF PRODUCT |                |                  |                  |               |         | TO CONSUME                                            |
|                        |                |                  |                  |               |         |                                                       |

| INGREDIENTS          |  |  |  |  |  |  |  |  |  |  |
|----------------------|--|--|--|--|--|--|--|--|--|--|
| Chili peppers, salt. |  |  |  |  |  |  |  |  |  |  |

| NUTRITIONAL VALUES<br>Average values expressed in 100 g of product |          |  |  | ENGLISH | BIOLOGICAL PARAMETERS  |            |       |  |  |
|--------------------------------------------------------------------|----------|--|--|---------|------------------------|------------|-------|--|--|
| MOISTURE                                                           | 20 ± 5 % |  |  |         | TOTAL MICROBIC CHARGE  |            |       |  |  |
| DRY MATTER                                                         |          |  |  |         | TOTAL COLIFORM         | 102ufc     | Ufc/g |  |  |
| FAT                                                                | 3.12 g   |  |  |         | FECAL COLIFORM         | 102ufc     | Ufc/g |  |  |
| PROTEIN                                                            | 13.27 g  |  |  |         | ESCHERICHIA COLI       | 10 ufc     | Ufc/g |  |  |
| CARBOHIDRATE                                                       | 62.51 g  |  |  |         | STAFILOCOCCUS AUREUS   | 100 ufc    | Ufc/g |  |  |
| SALT (equivalent of SODIUM)                                        |          |  |  | ENGLISH | SALMONELLA             | Absent/25g | Ufc/g |  |  |
| Kcal                                                               | 325      |  |  |         | LISTERIA MONOCYTOGENES | Absent/25g | Ufc/g |  |  |
| KJOULE                                                             | 1488     |  |  |         | MOULD AND YEAST        | 104ufc     | Ufc/g |  |  |
| ASH CONTENT                                                        | 0.56 g   |  |  |         | BACILLUS CEREUS        | 100 ufc    | Ufc/g |  |  |
| PH                                                                 |          |  |  |         | MICROBICA PLATE COUNT  |            |       |  |  |
| NaCl                                                               | 1.40 g   |  |  |         | TECHNICAL NOTES        |            |       |  |  |
| MINERALS                                                           |          |  |  |         |                        |            |       |  |  |
| FIBRE                                                              | 10.64 g  |  |  |         |                        |            |       |  |  |