

BONTA' ITALIA LIMITED FOOD SPECIFICATION



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PRODUCT LABEL

Product Title:	GOMO PESTO ALLA GENOVESE (2 X 950g)
Secondary Description:	N/A
Pack & Size:	2 x 950 g e
Outers Per Pallet:	420 (60 cases per layer)
Drained Weight:	N/A
Country of Origin:	ITALY
Ingredients:	Basil (44%), Sunflower Oil, Cashew NUTS, Pecorino Cheese (MILK), Parmesan Cheese (MILK), Pine Nuts, Salt, Sugar, Lactic Acid, Spinach, Garlic, Maize Starch.
Instructions for Use:	For better results stir well before use.
Cooking Instructions:	N/A
Storage Instructions:	Store in a cool, dry place away from direct light. Once opened keep refrigerated and use within one week.
Date Marking:	Best Before end. In the blank unvarnished space.
Allergens:	For allergens, see ingredients in bold.
May Contain Allergens:	N/A
Modified Atmosphere Pack:	No

NUTRITION INFORMATION

AS SOLD INFORMATION

Portion Size g/ml	
Per 100g or ml	
Energy kJ	1854
Energy kcal	450
Fat	46.2
of which saturates	5.3
Carbohydrates	4.4
of which sugars	1.0
Fibre	0.8
Protein	3.7
Salt	1.2

TECHNICAL DETAILS

Shelf Life:	12 Months			
Shelf Life on Delivery:	Minimum 7 Months			
Shelf Life Once Opened:	One week			
Temperature on Delivery:	MINIMUM	Cool place (7°C)	MAXIMUM	Cool place (25°C)
Coding: Inner	5060140283003			
Coding: Outer	05060140283027			
Coding: Explanation	Letter followed 4 numbers e.g.: T4059 T is the letter for acidified conserve; 4 is the last number of the year 2014; 059: refers to the 59 th day of the year, that means Feb 28, 2014			

ORGANOLEPTICAL

Appearance:	Green cream with small pieces of pine nuts and cashew nuts in oil
Colour:	Green color
Flavour:	Delicate basil taste with slight garlic flavours and cheese
Odour:	Basil aroma with slight garlic flavours
Texture:	Liquid and grainy
Is the product packed to a known standard, e.g. Campden Grade?	N/A

SUITABLE FOR

Vegetarians	Yes	Halal (Certified)	No
Vegans	No	Low Salt Diet	Yes
Coeliacs (Gluten Free)	Yes	Nut Allergy Sufferer	No
Kosher (Certified)	No	Lactose Intolerant Diet	No

PHYSICAL STANDARDS

Parameter	Tolerance	Frequency	Method

CHEMICAL

Parameter	Tolerance	Frequency	Method
pH	< 4,3	2 tub per hour	Analytical
Salinity	< 3 %	per batch	Titolation
Water activity	0,940 - 0,970	per batch	Analytical

MICROBIOLOGICAL

Organism	Tolerance	Frequency	Method
Bacillus Cereus	< 10 ufc/ /g	2 times per year	Plate count
Clostridium species	< 10 ufc/ /g	2 times per year	Plate count
Coliforms	< 10 e2 ufc/g	per batch	Plate count
E. coli	< 10 ufc/ /g	per batch	Plate count
S. aureus	< 10 ufc/ /g	2 times per year	Plate count
Salmonella species	Absent	2 times per year	Plate count
PESTICIDE RESIDUES	As per EU Regulations.		

PACKAGING

Type	Type	Dimensions	Weight
Primary Packaging (Inner)	Plastic Tub, PP - EVOH - PP; Alluminium film (tamper evidence type) 80mm and 1.2g	Height 153,78 mm External diameter top: 80 mm External diameter bottom: 96 mm	55 g
Secondary Packaging (Outer)	Plastic balck scre-cup; Thermo srink film, PE	80 mm	12 g
Tertiary Packaging (shrinkwrap etc.)	Shrink wrap, PE	Will be confirm	Will be confirm

PRODUCT CONTAINS INFORMATION

Wheat & Wheat Derivatives	No	Beef Products	No	Poultry	No
Gluten >20ppm	No	Poultry Products	No	Rennet	Yes
Soya/ Soya Products	No	Caffeine	No	Sesame	No
Rye	No	Casien	No	Other Seeds	No
Barley	No	Celery	No	Whey	No
Oats	No	Cocoa	No	Yeast and derivatives	No
Garlic	Yes	Crustaceans / Shellfish	No	Sulphites	No
Meat & Meat Products	No	Molluscs	No	Benzoates	No
Pork Products	No	Lupin	No	Irradiated Material	No
Lamb Products	No	Peanuts	No	Hydrolysed Vegetable Protein	No
Egg/Egg Products	No	Nuts	Yes	Added Natural Colour	No
Cows Milk & Milk Products	Yes	Unrefined Nut Oils	No	Artificial Preservatives	No
Cheese	Yes	MRM	No	BHA / BHT	No
Lactose	Yes	Additives	Yes	Lecithin	No
Added Sugar	Yes	Azo Dyes	No	MSG	No
Added Salt	Yes	Artificial Colour	No	Hydrogenated / Trans Fats	No
Animal Fat	No	Maize	Yes	Alcohol	No
Fish Products	No	Mustard	No	Artificial Sweeteners	No

TECHNICAL APPROVAL

Name	Seady Van der Graaf	Position	Technical Assistant	Date	09/11/2016
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