



Product specification of Pomodorini a strappo - 0,4kgx24

COMPANY DETAILS

| | | | |
|----------------------------|--|--|--|
| Company Name | F. DIVELLA S.P.A. | | |
| Address | LARGO DOMENICO DIVELLA 1, 70018 RUTIGLIANO (BA) | | |
| Place of production | VIA ADELFA, Z.I. RUTIGLIANO, 70018 RUTIGLIANO (BA) | | |
| Contacts | Tel: 0804779111 | e-mail: divella@divella.it | www.divella.it |
| Certifications | ISO 9001:2008; ISO 14001:2004; ISO 22000; FSSC 22000; BRC; IFS | | |

PRODUCT INFORMATION

| | |
|------------------------------------|----------------------|
| Divella article code | 905240 |
| Sales name of the product | Pomodorini a strappo |
| Shape number | N/A |
| Legal sales name of product | Cherry tomatoes |
| Brand | Divella |
| Range | Tomato Product |
| Invoicing unit | piece |

LOGISTIC INFORMATION

| | |
|---------------------------------|----------------|
| Unit EAN code | 8005121006315 |
| Unit net weight (kg) | 0,4 |
| Metrological control (e) | Yes |
| Number of units per case | 24 |
| Case net weight (kg) | 9,6 |
| Case gross weight (kg) | 10,5 |
| Case EAN code | 08005121730807 |

BATCH CODE

| | |
|------------------|--|
| Structure | Production plant (alphanumeric code), year (letter), day (3 numbers) |
| Position | On the bottom of the can |

PACKAGING DETAILS

| | |
|----------------------------|---------------------------------|
| Primary packaging | Can |
| Secondary packaging | Cardboard tray with shrink film |
| Tertiary packaging | N/A |

PALLET INFORMATION

| | |
|------------------------------------|----|
| Number of cases per layer | 6 |
| Number of layers per pallet | 14 |
| Number of cases per pallet | 84 |

SPECIFIC CHARACTERISTICS

| | |
|----------------------------|---|
| Shelf life | 36 months |
| Storage instruction | Store in a cool and dry place away from sources of heat |
| Cooking time | N/A |

STATEMENT

| | |
|--------------------------------|-----------------------------|
| Nutritional Information | All. XV Rif. Reg.Ce 1169/11 |
| Allergen | Reg. UE 1169/2011, All. II |

INGREDIENT LIST ON THE LABEL IN DESCENDING ORDER (For allergens see ingredients in capital letters)

Cherry tomatoes with skin, tomato juice, acidity regulator: citric acid, salt



| ALLERGEN STATEMENT | | |
|---|-----------------------------------|-----------------------|
| Substances or products causing allergies or intolerances. Allergens as listed in Annex II to Regulation (EU) No.1169/2011 | Intentional addition (Ingredient) | May contain traces of |
| Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof. | | |
| Crustaceans and products thereof. | | |
| Eggs and products thereof. | | |
| Fish and products thereof. | | |
| Peanuts and products thereof. | | |
| Soybeans and products thereof. | | |
| Milk and products thereof (including lactose). | | |
| Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof. | | |
| Celery and products thereof. | | |
| Mustard and products thereof. | | |
| Sesame seeds and products thereof. | | |
| Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ . | | |
| Lupin and products thereof. | | |
| Molluscs and products thereof. | | |

| NUTRITIONAL INFORMATION | | |
|-------------------------------------|----------------------------|------|
| Average Nutritional Values per 100g | Energy (kJ) | 104 |
| | Energy (kcal) | 25 |
| | Fat (g) | 0,2 |
| | of which saturated fat (g) | 0 |
| | Carbohydrate (g) | 3,9 |
| | of which sugar (g) | 3,9 |
| | Fiber (g) | 0 |
| | Protein (g) | 1,1 |
| | Salt (g) | 0,25 |

| CHEMICAL, PHYSICAL AND HYGIENIC-SANITARY PARAMETERS | |
|---|---|
| Color a/b | ≥ 1.85 |
| Optical residue (°Brix). | ≥ 6.50 |
| pH | 4,20-4,40 |
| Microbial Stability | Incubation at 37 ° C x 14 days |
| Pesticide Residues | Reg.396/2005 and subsequent amendments |
| Mycotoxins | Reg.1881/2006 and subsequent amendments |
| Heavy Metals | Reg.1881/2006 and subsequent amendments |

| DECLARATIONS | |
|--|--|
| HACCP | F. Divella S.p.A. has a self-control manual prepared following Reg. Ce 178 of 28/01/2002; 852 of 29/04/2004; 882 of 29/04/2004 and 15/11/2005 n.2073 and subsequent amendments. No. Registration IT-BA-037-29. The HACCP was implemented following all the available Sector Guidelines approved by the Ministry of Health. |
| Characteristics of packaging materials | Material in compliance with current regulations on materials intended to come into contact with foodstuffs (Reg Ce 1935/2004, 10/2001); D.M. 21/03/1973 and subsequent amendments. |
| Declaration No GMO | F. Divella S.p.A. operates in full compliance with the no GMO criteria and the pasta produced is therefore guaranteed 100% GMO free. |