

	TECHNICAL CENTER	
	PESTO ALLA GENOVESE F/500 Pesto alla genovese with extra virgin olive oil 1,5%	
Doc name: 11971FTPA EU-v06	FP Code : 52071- 35200	Formula Code:
	Edition: v06	Approved by: A.Colombo

FINISHED PRODUCT

TECHNICAL SHEET

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1. PRODUCT INFORMATION

- 1.a. **Product name:** PESTO ALLA GENOVESE - Pesto alla Genovese with extra virgin olive oil 1,5%
- 1.b. **Destination market:** GDI and EU
- 1.c. **Brand:**
- 1.d. **Legal Address:**
- 1.e. **Net Quantity:** 500 g
- 1.f. **Weight control symbol** E :
- 1.g. **Conservation:** Store in a dry cool place. Once opened, keep refrigerated and consume within 5 days
- 1.h. **Technology:** Pasteurized product
- 1.i. **How to use:** Stir trough freshly cooked pasta and serve.
- 1.j. **BBF expression:**
- 1.k. **Legal name:** Pesto alla Genovese with extra virgin olive oil 1,5%
- 1.l. **Ingredient Statement:**
Sunflower oil (34%), basil (29,8%), potatoes, glucose syrup, **cashew nuts**, grana Padano **cheese** (4,5%) (with **egg** proteins), pecorino romano **cheese** (4,5%), salt, extra virgin olive oil (1,5%), pine kernels (1%), acidity regulator: lactic acid; garlic.
- 1.m. **May contain traces of:**
- 1.n. **Sanitary Mark:**
- 1.o. **Custom claims:**

GB FOODS	TECHNICAL CENTER	
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2 NUTRITIONAL INFORMATION

Nutritional Values

Per 100 g

1766 kJ
428 kcal
21 %

Informazioni nutrizionali/Nutritional information		
Valori medi/Typical value	Per 100g	% *
Energia/Energy	1766 kJ 428 kcal	21 %
Grassi/Fat	41 g	59 %
di cui: acidi grassi saturi/of which: saturates	6,9 g	35 %
Carboidrati/Carbohydrate	8,7 g	3 %
di cui: zuccheri/of which: sugars	5,1 g	6 %
Fibre/Fibre	1,2 g	
Proteine/Protein	5,4 g	11 %
Sale/Salt	3,5 g	58 %

* % delle Assunzioni di riferimento di un adulto medio (8400kJ/2000kcal)

*% of Reference intake of an average adult (8400kJ/2000kcal)

- Nutritional claims under existing regulations

- Other information

Sull'etichetta:



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2. LEGAL INFORMATION TO INCLUDE ON EACH PACKAGING LEVEL

	LEVEL 1	LEVEL 2	LEVEL 3	LEVEL 4
Description	Label	Tray	Pallet	
Sale unit (*)	x			
Product name (1.a)	x	x	x	
Legal name (1.k)	x	x		
Net quantity (1.d)	x	x		
Weight control symbol(1.f)	x	x		
Legal address (1.d)	x	x		
Ingredient list (1.l)	x			
Cross contamination info (1.m)				
Nutritional information (0)	x			
Claims (1.o)	x			
How to use (1.i)	x			
Conservation (1.g)	x	x		
Best before expression (1.j)	x	x	x	
Sanitary mark (1.n)				
BB date (5.e)	x	x	x	
Lot number (5.d)	x	x	x	
Manufacturing date (5.c)	x	x	x	
Minimum letter size (mm)	1,2	1,2		

(*) Indicate which of the packaging levels the sales unit is (only one of the levels must be marked)

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4. ALLERGEN DECLARATION

<i>Allergens included in Regulation 1169/2011</i>	Allergens in final product			Ingredient containing the allergen
	NO	YES	MAY CONTAIN (*)	
Cereals containing gluten (A) and products thereof	X			
Crustaceans and products thereof	X			
Eggs and products thereof		X		Grana padano cheese
Fish and products thereof	X			
Peanuts and products thereof	X			
Soybeans and products thereof	X			
Milk and products thereof (including lactose)		X		Cheese
Nuts (B) and products thereof		X		Cashew nut
Celery and products thereof	X			
Mustard and products thereof	X			
Sesame seeds and products thereof	X			
Sulphur dioxide and sulphites (C)	X			
Lupin and products thereof	X			
Mollusc and products thereof	X			
(*): Allergens may be presents in the product unintentionally due to cross-contaminations				
(A): i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains				
(B): i.e. almond (<i>Amigdalus communis L.</i>), hazelnut (<i>Corylus avellana</i>), walnut (<i>Juglans regia</i>), cashew (<i>Anacardium occidentale</i>), pecan nut [<i>Carya illinoiesis (Wangenh)K.Koch</i>], Brazil nut (<i>Bertholletia excelsa</i>), pistachio nut (<i>Pistacia vera</i>), macadamia nut and Queensland nut (<i>Macadamia ternifolia</i>)				
(C): In case of (YES) the concentration expressed as mg/kg o mg/l SO2 will be mentioned.				

Specific part regarding suitability for celiac disease:

Cereals containing gluten (A) and products thereof

Presence on factory		Presence on line		Suitability for celiac disease	
YES	NO	YES	NO	YES	NO
X			X	X	

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5. MANUFACTURING INFORMATION:

- 5.a. **Factory:** Star S.r.l. - Via Matteotti 142 Agrate Brianza (MB) Italy
- 5.b. **Destination market:** EU
- 5.c. **Manufacturing date format:**
- 5.d. **Lot format:** L(lot) X (digit of manufacturing year+ day of the year) - HH.MM
- 5.e. **Best before date format:** DD-MM-YYYY (on the cap)
- 5.f. **Shelf life:** 27 months
- 5.g. **Packaging description:**

Format	Net quantity
F/580 ml	500 g

	Description	Size
Primary packaging	Glass jar	Ø 86,5 x 136 mm

	Description	Unit / Packing	Size
Packing	Wrap around tray	6	270x180x139

	Size	Packing by floor	Packages by height
Palletisation	80x120	19	7

6. PHYSICAL, CHEMICAL AND MICROBIOLOGICAL PARAMETERS

If analytical parameters are required, attach a printed copy of the Finished Product Inspection Plan as an annex. Find instructions to print it in [IT-COHO.001E](#).

7. STATEMENT OF GMO/IRRADIATION STATUS

In accordance with GBfoods Quality Policies, no one of the ingredients used in this product or the finished product itself has been manufactured from Genetically Modified Organisms (GMOs) or suffered any kind of irradiation treatment.