

	PRODUCT DESCRIPTION	MOD 15. 04
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PRODUCT	PAPRIKA HOT –jar 500 g
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Name of product	PAPRIKA HOT
Origin	As per lot
Ingredients	Paprika hot
TMC (minimum durability)	24/36 months after packaging.
Storage conditions	Store at room temperature in a cool, dry place.
Packaging description	plastic jar
Packaging materials	According to our suppliers declarations, all the packaging materials used are suitable for food contact and comply with Reg. CE 1935/2004, Reg. CE 10/2011 and following modifications and integrations.
Labelling	Batch, minimum durability, net weight, storage conditions.
Allergens present in the product (Reg 1169/2011)	Not present
Allergens present in the manufacturing plant (Reg 1169/2011)	Cereals containing gluten, soy, tree nuts, peanuts, milk derivatives, celery, mustard, sesame seeds, crustaceans, sulphur dioxide/sulphites present in some products).
Allergens present in the packing line/area (potential cross-contaminations) (Reg 1169/2011)	Procedures were implemented to reduce the risk of cross contaminations.
OGM (Regg 1829-1830/03 CE)	The ingredients do not consist of GMOs and are not produced from GMOs.
Micotoxins	Product complies to Reg CE 1881/2005 and f.m.i.
Pesticides residulas	Product complies to Reg CE 396/ 2005 and f.m.i.
aW	< 0,80

Quality controls

Weight control	Weight control on package
Metal detector	Metal detector (td.2.5mm inox, d.1,8mm iron, d.2,5mm non iron)
Analysis	Accredited laboratories according to UNI EN ISO 17025:07

MICROBIOLOGICAL PARAMETERS(*)

PARAMETER	MEASURE UNIT	TARGET	UNACCEPTABLE RESULTS
E. coli	Ufc/g	<10	>100
Sulphite reducing bacteria	Ufc/g	<10	>500
B. cereus	Ufc/g	<10	>500
Salmonella	25/g	Assence	Presence
Listeria M.	25/g	Assence	Presence

(*)Le specifiche microbiologiche fanno riferimento a valori medi e indicativi, e non hanno validità di certificato di analisi.

Redatto AQ	Approvato	Rev 01
Dr. C. Antonini	Dr A. Borghini	Data 21/07/2020