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PRODUCT TECHNICAL SHEET

COMPANY DETAILS

Name	Borrelli Lavorazione prodotti alimentari s.r.l.
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Certificates



SEAFOOD SALAD WITH VEGETABLES

Product category	Preserve
Brief description	Pasteurized product
Custom Code	16055900



INGREDIENTS

Ingredients	Shellfish and crustaceans (45%): [squid, baby octopus, cuttlefish, mussel, shrimp], sunflower oil, vegetables (15%): [peppers, carrot, celeriac], wine vinegar, salt, dried parsley, dried garlic, acidity regulator: citric acid E330. May contain traces of: sulphites, fish, eggs and egg products, gluten (grain), soy and soy products		
Fish products origin	FAO Zone: 27, 51, 57, 87.		
Covering liquid	sun flower oil	Preservation liquid	sun flower oil
Heat treatment	✓ Marinade	✓ Cooking	✓ Pasteurization
State of raw materials	✓ Frozen	Deep frozen	In a marinade

ALLERGENS

Materials or products that cause allergy or intolerance (Reg. CE 1169/2011, Appendix II)	Presence (P) - Absence (A)	Possible traces from cross contamination
Cereals containing gluten, i.e.: grain, rye, barley, oat, spelt, kamut or their hybrid families and derivatives		X
Crustacean and crustacean products	P	
Egg and egg products		X
Fish and fish products		X
Peanut and peanut products	A	
Soy and soy products		X
Milk and milk products (milk sugar included)	A	
Nuts, i.e.: almond (<i>Amygdalus communis</i> L.), hazelnut (<i>Corylus avellana</i>), walnut (<i>Juglans regia</i>), acaciù walnut (<i>Anacardium occidentale</i>), pecan walnut [<i>Carya illinoensis</i> (Wangenh.) K. Koch], Brasil walnut (<i>Bertholletia excelsa</i>), pistachio (<i>Pistacia vera</i>), macadamia walnut or Queensland walnut (<i>Macadamia ternifolia</i>), and derivatives	A	
Celery and celery products	P	
Mustard and mustard products	A	
Sesame and sesame products	A	
Sulphur dioxide and sulphites concentrates more than 10 mg/kg or 10 mg/liter in terms of total SO ₂		X <10mg/kg
Lupin e lupin products	A	
Mollusc and mollusc products	P	



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SHELF LIFE, INTENDED USE AND TRANSPORT

Shelf life	24 months - After the opening keep in the fridge and use within 3 days		
Intended use	✓ As it comes	After cooking	As dressing
Storage method	Room temperature and always < 25±2 °C		
Transport temperature	Room temperature and always < 25±2 °C		
Warning on misuse	Consumption is not recommended if the product is exposed to direct sources of light and heat. The lack of click-clack of the cap ensures the integrity of the packaging.		

NUTRITIONAL AND ORGANOLEPTIC CHARACTERISTICS

Nutritional facts (x100g)	Nutritional values on 100g of drained product: Energy KJ 558 - 133 Kcal / Total fat 7,4 g / Saturated fats 0,75 g / Total Carbohydrate 1,8 g / of which sugar < 0,1 g / Protein 15 g / Salt 1,5 g			
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Strong Firm Delicate Normal Aromatic

Organoleptic Characteristics	Odour	✓
	Consistency	✓
	Flavour	✓

Microbiological details	pH	Salinity	Aw	Peroxides
	4± 0,2	4± 0,5%	0,93	<15 meq/O2

SANITATION CHARACTERISTICS AND CONFORMITY DECLARATIONS

The product complies with the criteria of food safety and hygiene process (Reg. CE 2073/2005 and s.m.i.) and has not residual contaminants (Reg. CE 1881/2006 and s.m.i.). Borrelli Srl uses an Analysis Laboratory accredited according to the standard UNI EN ISO 17025:05

Food Safety	CBT < 100 ufc/g	Salmonella : absent in 25g
	TOTAL COLI < 100 ufc/g	Listeria absent in 25g
	E.COLI < 10 ufc/g	Yeasts < 100 ufc/g
	Staphylococcus aureus <10 ufc/g	Moulds < 100 ufc/g

HACCP	The Company implements a quality assurance system according to Reg. CE 852/04 and s.m.i.
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Packaging	All materials used for packaging , primary and secondary, of the product comply with current regulation concerning materials in contact with food (more info below).
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Irradiation	The product and its ingredients have not been treated with ionizing irradiation in accordance with the provisions of the CE Directive 1999/2, 1999/3 and the D.lgs 94/01 and s.m.i.
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OGM	The product does not contain and does not come from OGM and it has not indication on the label in accordance with Reg. CE 1829/2003 and Reg. CE 1830/2003 on the presence and traceability of GMOs.
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PACKAGING E PALLET SYSTEM

Primary Packaging Glass jar with metal lid suitable for food contact (mastic food grade)

	212ml Standard	314ml Quadro	314ml Orcio	580ml Orcio	314 ml America	1062 ml Standard	3100ml Standard
SEAL	LID	LID	LID	LID	LID	LID	LID
JAR DIMENSION H x W x L(mm)	89,5 x Ø 62,3	73,5 x 73,5 x 94	102 x Ø 80	120 x Ø 100	90 x 78 x 78	160 x 105 x 105	255 x 138 x 138
LID DIMENSION (mm)	Ø 66	Ø 63	Ø 63	Ø 82	Ø 70	Ø 82	Ø 110
NET WEIGHT (g)	200	280	280	550	280	1000	2900
GROSS WEIGHT (g)	400	500	500	880	500	1500	4000
DRAINED WEIGHT (g)	120	170	170	330	170	600	1800
Volume (cc)	348	508	686	1270	548	1764	4857

Primary packaging complies with current regulation concerning material and objects in contact with food and in particular to:

Conformity

- Regulation (CE) n.1935/2004 and ss.mm.ii.
- Regulation (CE) n.2023/2006 and ss.mm.ii.
- DPR 23 august 1982 n.777 and ss.mm.ii.
- DM 21/03/1973 and ss.mm.ii.
- Regulation (CE) n.10/2011 and ss.mm.ii.

Secondary

	Carton	Termopack	Termopack	Termopack	Termopack	Termopack	Termopack
DIMENSIONS H x W x L (mm)	154x213x97	94 x 147 x 221	105 x 165 x 250	125 x 205 x 310	95 x 156 x 235	165 x 210 x 310	260 x 140 x 280
N. JARS X TERMOPACK	6	6	6	6	6	6	2
GROSS WEIGHT (kg)	2,2	3	3	5,5	3	9	8
VOLUME (cc)	3182	3090	4330	7945	3483	10914	10192
N. TERMOPACK X LAYER	24	21	21	16	21	10	20
N. LAYERS	13	12	12	9	12	8	5
N. TERMOPACK X PALLET	312	252	252	144	252	80	100
N. JARS X PALLET	1872	1512	1512	864	1512	480	200
GROSS WEIGHT PALLET (kg)	780	756	756	763	756	720	800
PALLET LENGHT(cm)	120	120	120	120	120	120	120
LARGHEZZA WIDTH (cm)	80	80	80	80	80	80	80
PALLET TOTAL HEIGHT (cm)	1,45	1,4	1,35	1,4	1,35	1,55	1,7
PALLET VOLUME (m³)	1,34	1,296	1,35	1,35	1,296	1,44	1,44

