

**DE ROSA SRL - BONAPTI**

Via Caimi, 27 - 26019 Vailate (CR) [ITALIA]

TEL: 0363.340456

EMAIL: info@bonaptiderosa.it

TECHNICAL SPECIFICATIONS QUARTERED ARTICHOKE HEARTS CHOICE**APPROVAL DATE: 07.11.2011****EDITING: 13.03.2023****EDITING: 04****NAME:** Quartered artichoke hearts in brine.**INGREDIENTS:** Artichoke, water, salt, acidulant: citric acid and antioxidant: ascorbic acid.**PACKAGE FEATURE**

FORMAT	3 KG.
NOMINAL CAPACITY	2.650 ml.
MATERIAL	Tinplate/White polyester BPA-NI

PHYSICAL- HEMICAL PARAMETERS

VACCUUM (Cm; Hg)	Minimum 10 cm Hg
NET WEIGHT (g.)	Minimum 2.500
DRAINED NET WEIGHT (g)	Minimum 1.200
pH	3,80 – 4,20
NUMBER OF PIECES	125 – 145
TEXTURE DEFECTS	≤ 2
VIOLET LEAVES OR STAINED	≤ 10
CUT DEFECTS	≤ 10
DETACHED LEAVES	≤ 10
GREEN LEAVES	≤ 10
HEAT TREATMENT	Pasteurization

MICROBIOLOGY

Aerobic mesophilic	< 10 ufc/g
Enterobacteriaceae	< 10 ufc/g
Listeria monocytogenes	Absence /25g

INCUBATION

7 DAYS AT 37°C	Without alteration
7 DAYS AT 55°C.	Without alteration
NF V08-408	Without alteration

- Without modification of physical-chemical and organoleptic characteristics after incubation.
- Commercially sterile product.



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- The product is suitable for pesticide and contaminant legislation.

NUTRITION DECLARATION PER 100g

ENERGY	92 KJ / 22 Kcal
FAT (g.)	0,5
Of which: SATURATES (g)	0,3
CARBOHYDRATE (g.)	4,7
Of which: SUGARS (g)	2,3
PROTEIN (g.)	1,9
SALT	0,68

ORGANOLEPTIC

COLOUR	Yellowish-white
FLAVOUR	Normal
OLOR	Normal

HEAVY METALS

Tin	< 200 ppm
Mercury	< 0,01 ppm
Lead	< 0,1 ppm
Chlorate	< 0,25 ppm
Cadmium	< 0,05 ppm
Perchlorate	< 0,05 ppm

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BEST BEFORE

The conditions defined above are those that ensure a best before period of 3 years from the date of manufacture.

STORAGE CONDITIONS

It is recommended to keep the product in a cool and dry place (relative humidity maximum 80%) and a temperature maximum 30°C, without sudden temperature fluctuations, throughout the period of consumption of the product preferred.

INTENDED USE

This product may be intended for industry or consumer. If the product is for industry the most common uses are: canned packaging or for the preparation of other dishes in hotels or restaurants. If the product is for consumer the most common uses are direct consumption or for the preparation of other dishes..

STATEMENTS

The product does not contain allergens, gluten or is made from GMOs (Genetically modified organisms) and has no limitations for any consumer group.