TECHNICAL DATA SHEET TAGGIASCA OLIVE PATE' IN EXTRA VIRGIN OLIVE OIL

DEFINITION: Cream coming from the crushing of the fruits of the Olea europea, Taggiasca cultivar in extra virgin olive oil. Pitted product with an automatic cycle, it could exceptionally contain stones and/or olive stalks. INGREDIENTS : Taggiasca variety olives (60%), extra virgin olive oil (39%), salt, acidity regulator: citric acid ORGANOLEPTIC CHARACTERISTICS Odour: characteristic of the product Colour: from brown to purple flavour: tasty, characteristic of the product appearance/ consistency: creamy and soft CHEMICAL-PHYSICAL-MICROBIOLOGICAL CHARACTERISTICS (after pasteurisation) Ph: < 1000 Molds and yeasts: < 1000 Salmonella spp: absent in 25 g Listeria m.: absent in 25 g PESTAL PRODUCTS: Phytosanitary residues within the limits of Ministerial Decree 27/ 08/04 and subsequent amendments. ENVIRONMENTAL CONTAMINANTS: within the limits of EC Reg. 1881/2006 and subsequent amendments. NUTRITIONAL VALUES per 100 g of product (from internal analyses) Energy: 171 kcal/704 kj Fats: 31 Of which saturated fatty acids: 6 Carbohydrates: 0.1 Of which sugars: 0.1 Proteins: 1.6 Salt: 3.5 ALLERGENS: According to EC Reg. 1169/11: None PACKAGING: glass jars (pasteurized), drums for wholesalers (unpasteurized) CAPACITY: different (upon customer request), generally 170 or 180 g jar ORIGIN: Italy (Province of Imperia and Savona) GMO: free (according to Reg. . CE 1829/03 and 1830/03) TMC: 18/20 months from the date of packaging STORAGE METHOD: Store in a cool place away from heat sources TRACEABILITY: EC Reg. 178/02: batch and tmc on package/doc. commercial Imperia, 19/03/2024

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Produced at the facility in reg. Piani, Pieve di Teco (IM)