
	<i>Product sheet</i>	Attached 14 according to Plan haccp
		Rev. 1 of 03/08/2017
		Pag 1 of 2

Product sheet N°


131

Rev. N° 1 of 25/10/17

1.	Name of the product	RECTANGULAR CAN 250ML Chili pepper 
2.	Description of the characteristics of the product	<u>Description: Extra virgin olive oil flavoured with garlic and chili pepper taste</u>
3.	Ingredients	<ul style="list-style-type: none"> • Extra virgin olive oil 98% • Natural chili pepper aroma 2%
4.	Productive process	<ol style="list-style-type: none"> 1. Preparation of blend in steel drum from 15 to 30 LT 2. Bottling 3. Capping 4. Labelling 5. Positioning of the cans into the package to be delivered 6. Packaging inside cardboard composed by 6 single cans of various flavours
5.	How to use:	THE PACKAGED PRODUCT IS INTENDED FOR FOOD RETAILERS, WINE SHOPS...
6.	Expected intended use	Food wholesaler, wine shop, restaurant and food retailer
7.	Packaging	<p><u>Selling size:</u> 250 ML</p> <p><u>Primary packaging 50gr:</u> Rectangular can 250 ml, plastic cap; internal pourer</p> <p><u>Secondary packaging 50gr:</u> boxes containing 16 cans in various flavours</p>
8.	Shelf-life and requirements for the conservation	<p><u>Expiration date:</u> 18 months</p> <p><u>Temperature of transportation and storage:</u> it is transported at room temperature by courier. It does not require special care during the transportation.</p>

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9.	Label instructions																																														
10.	Specific measures required for the distribution	<p>Distribution at room temperature by courier.</p>																																													
11.	Allergens (Dir. CE 2003/89 of 10/11/03)	<p>Absent</p> <table border="1" data-bbox="549 909 1426 1451"> <thead> <tr> <th>Allergy causing substances</th> <th>Presence</th> <th>Where (In which phase)</th> </tr> </thead> <tbody> <tr><td>Cereals containing gluten and derived products</td><td>NO</td><td>/</td></tr> <tr><td>Fish and fish-based products</td><td>NO</td><td>/</td></tr> <tr><td>Peanuts and peanuts-based products</td><td>NO</td><td>/</td></tr> <tr><td>Soy and soy products</td><td>NO</td><td>/</td></tr> <tr><td>Milk and milk products (lactose included)</td><td>NO</td><td>/</td></tr> <tr><td>Nuts (almonds, hazelnuts, walnuts, pistachios) and derived products</td><td>NO</td><td>/</td></tr> <tr><td>Celery and celery products</td><td>NO</td><td>/</td></tr> <tr><td>Mustard and mustard products</td><td>NO</td><td>/</td></tr> <tr><td>Sesame seeds and sesame seeds products</td><td>NO</td><td>/</td></tr> <tr><td>Sulphur dioxide and sulphites with concentration superior than 10 mg/kg or 10 mg/l expressed as SO2</td><td>NO</td><td>/</td></tr> <tr><td>Lupin and lupin products</td><td>NO</td><td>/</td></tr> <tr><td>Molluscs and molluscs products</td><td>NO</td><td>/</td></tr> <tr><td>Eggs and eggs products</td><td>NO</td><td>/</td></tr> <tr><td>Crustaceans and crustaceans products</td><td>NO</td><td>/</td></tr> </tbody> </table>	Allergy causing substances	Presence	Where (In which phase)	Cereals containing gluten and derived products	NO	/	Fish and fish-based products	NO	/	Peanuts and peanuts-based products	NO	/	Soy and soy products	NO	/	Milk and milk products (lactose included)	NO	/	Nuts (almonds, hazelnuts, walnuts, pistachios) and derived products	NO	/	Celery and celery products	NO	/	Mustard and mustard products	NO	/	Sesame seeds and sesame seeds products	NO	/	Sulphur dioxide and sulphites with concentration superior than 10 mg/kg or 10 mg/l expressed as SO2	NO	/	Lupin and lupin products	NO	/	Molluscs and molluscs products	NO	/	Eggs and eggs products	NO	/	Crustaceans and crustaceans products	NO	/
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12.	Ingredients OGM (Reg.CE 1829 e 1830/2003)	<p>Absent</p>																																													

Signature _____ Date _____