| LA CORTE <br> dUfiaflid | Product sheet | Attached 14 according to Plan <br> haccp |
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Product sheet $N^{\circ}$
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| 1. | Name of the product | VIOLET WINE SALT - TUBE 250 gr |
| :---: | :---: | :---: |
| 2. | Description of the characteristics of the product | Description: flavoured salt |
| 3. | Ingredients | - Coarse salt <br> - Black carrot extract |
| 4. | Productive process | 1. Preparation of blend of Ingredients <br> 2. Manual bag packaging <br> 3. Bag closure through Electro-welder by heat <br> 4. Positioning of the bow with the tricolour tape; positioning of the two labels, one in the front and one in the back <br> 5. Positioning inside the cardboard (20 packaging) |
| 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 | $\begin{aligned} & \text { Selling size: } 250 \mathrm{gr} \\ & \text { Primary packaging 50gr: bag pvc } 50 \times 330 \mathrm{CS} \mathrm{~mm} \\ & \hline \text { Secondary packaging 50gr: boxes containing } 24 \text { bags in various flavours } \end{aligned}$ |


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| 8. | Shelf-life and requirements for the conservation | Expiration date: 18 months <br> Temperature of transportation and storage: it is transported at room temperature by courier. It does not require special care during the transportation. |  |  |
| :---: | :---: | :---: | :---: | :---: |
| 9. | Label instructions |  |  |  |
| 10. | Specific measures required for the distribution | Distribution at room temperature by courier. |  |  |
| 11. | $\begin{array}{\|l} \hline \text { Allergens (Dir. CE } \\ 2003 / 89 \text { of } \\ 10 / 11 / 03 \text { ) } \end{array}$ | Absent |  |  |
|  |  | Allergy causing substances | Presence | Where (In which phase) |
|  |  | Cereals containing gluten and derived products | No | 1 |
|  |  | Fish and fish-based products | No | 1 |
|  |  | Peanuts and peanuts-based products | No | 1 |
|  |  | Soy and soy products | NO | 1 |
|  |  | Milk and milk products (lactose included) | No | 1 |
|  |  | Nuts (almonds, hazelnuts, walnuts, pistachios) and derived products | No | 1 |
|  |  | Celery and celery products | NO | 1 |
|  |  | Mustard and mustard products | No | 1 |
|  |  | Sesame seeds and sesame seeds products | NO | 1 |
|  |  | Sulphur dioxide and sulphites with concentration superior than $10 \mathrm{mg} / \mathrm{kg}$ or 10 $\mathrm{mg} / \mathrm{l}$ expressed as SO 2 | No | 1 |
|  |  | Lupin and lupin products | NO | 1 |
|  |  | Molluscs and molluscs products | NO | 1 |
|  |  | Eggs and egss products | NO | 1 |
|  |  | Crustaceans and crustaceans products | NO | 1 |
| 12. | Ingredients OGM (Reg.CE 1829 e 1830/2003 | Absent |  |  |


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Signature $\qquad$ Date

