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PRODUCT TECHNICAL SHEET

COMPANY DETAILS

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



SEAFOOD SALAD

Brief description	Marinated product not pasteurized
Custom Code	16055900



INGREDIENTS

Ingredients	Ingredients: giant squid , baby octopus , squid , cuttlefish , mussel , sunflower oil, wine vinegar, salt, dried parsley , dried garlic, acidity regulator: citric acid E330. May contain traces of: sulphites , fish , crustaceans , eggs and egg products , cereals containing gluten and derivatives , soy and soy products , celeriac .			
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		X
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 (Amygdalus communis L.), hazelnut (Corylus avellana), walnut (Juglans regia), acaciù walnut (Anacardium occidentale), pecan walnut [Carya illinoensis (Wangenh.) K. Koch], Brasil walnut (Bertholletia excelsa), pistachio (Pistacia vera), macadamia walnut or Queensland walnut (Macadamia ternifolia), and derivatives	A	
Celery and celery products		X
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 SO2		X <10mg/kg
Lupin e lupin products	A	
Mollusc and mollusc products	P	



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SHELF LIFE, INTENDED USE AND TRANSPORT

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Shelf life	4 months - After the opening keep in the fridge and use within 3 days			
Intended use	✓ As it comes	After cooking	As dressing	
Storage method	refrigerated between 0° C. and +4°C.			
Transport temperature	refrigerated between 0° C. and +4°C.			
Warning on misuse	Consumption is not recommended if the product is exposed to direct sources of light and heat. Consumption is not recommended if the product is left for more than 2 hours at room temperature.			
Transport temperature				
Nutritional facts (x100g)	Nutritiona values on 100g of drained product: Energy KJ 592 - 141 Kcal / Total fat 6,4 g / Saturated fats 0,7 g / Total Carbohydrate 0.5 g / of which sugar < 0.1 g / Protein 20.4 g / Salt 1.075 g			

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 < 10.000 ufc/g	Salmonella : absent in 25g
TOTAL COLI < 100 ufc/g	Listeria absent in 25g
E.COLI < 10 ufc/g	Yeasts < 1000 ufc/g
Staphylococcus aureus <10 ufc/g	Moulds < 1000 ufc/g

HACCP

The Company implements a quality assurance system according to Reg. CE 852/04 and s.m.i.

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).

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.

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 Plastic bucket with lid

	1000g BUCKET	3100 ml BUCKET	5000 ml BUCKET	7500 ml BUCKET			
SEAL	Sealed film + lid	Sealed film + lid	Sealed film + lid	lid			
BUCKET DIMENSION H x W x L(mm)	Ø 133 mm H 130,3 mm	120x215x215	200x225x225	240x250x250			
NET WEIGHT (g)	1000	2900	5000	7500			
GROSS WEIGHT (g)	1037	3100	5300	7900			
DRAINED WEIGHT (g)	600	1700	2800	4500			
Volume (cc)	1180	6348	10125	15000			

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	Carton					
DIMENSIONS H x W x L (mm)	41X28X13,5	120x230x460					
N. BUCKETS X CARTON	6	2					
GROSS WEIGHT (kg)	6,44	6,45					
VOLUME (cc)	15500	12696					
N. BOXES X LAYER	6	6	18	13			
N. LAYERS	11	10	6	6			
N. BOXES X PALLET	66	60					
N. BUCKETS X PALLET	393	120	108	78			
GROSS WEIGHT PALLET (kg)	450	387	573	590			
PALLET LENGTH (cm)	120	120	120	120			
LARGHEZZA WIDTH (cm)	80	80	80	80			
PALLET TOTAL HEIGHT (cm)	164	150	135	160			
PALLET VOLUME (m³)	1,6	1,4	1,3	1,54			

