

## DATASHEET

### SALSA DI NOCI ALLA GENOVESE

#### **INGREDIENTS:**

Corn oil, 20% nuts, Butter, Grana Padano. (Milk, rennet, salt, preservative Lysozyme: protein egg extracted) Extra Virgin Olive Oil, Cream,, Pine nuts, Pecorino Romano, Garlic, Salt, Antioxidant: E300 , Preservative: E200.

#### **Character organoleptic:**

homogeneous product creamy beige color  
Punctuation with dark ,flavour typical of nuts  
And pleasant odor

#### **Character physical chemical:**

pH 5.5-6.0  
Aw 0.87

#### **Character microbiological**

Total bacterial 30°C	<10 <sup>6</sup> UFC/gr
Total coliforms	<300 “
Faecal coliforms	Absent“
Stafilococchi coag.+	<500 “
Listeria	Absent /25 gr
Salmonella	Absent /25 gr
Sulphite reducing clostridia	<10 UFC/gr
Molds	<1.000 “
Yeast	<5.000 “

#### **Nutrizional Values:**

Average values for 100 gr.	
Fat	72,67
Protein	10,23
Carbohydrates	1,87
Calories	684 Kcal-2889 Kj

#### **END PRODUCT:**

120 days from the date of production

#### **STORAGE:**

refrigerated between 0°C to +4°C

#### **TRANSPORT:**

maximum temperature +7°C

#### **UNIT SALES CARTON**

4 BOWL GR 1500 FOR CARTON

#### **METHOD OF USE**

*The classic method of using the sauce for the pasta sauce is as follows: Take the desired amount of sauce, (recommended dose: 50 gr for two people), it dissolved in a tablespoon of hot water, after which season the pasta and serve without adding other.*