

SCHEDA TECNICA

GIARDINIERA ALL'ACETO DI VINO V300





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TS-MPT-QU-00050

Vers. **01**

In vigore dal: 13.02.2019

PRODUCT DENOMINATION Vegetable mix in wine vinegar

SIZE 314ml glass jar

TRADEMARK Ponti

CATEGORY Preserved vegetables in liquid cover

PRODUCT DESCRIPTION

Acidified preserved vegetables consisting of vegetable mix, wine vinegar, sugar, salt; pasteurized product.

ORGANOLEPTIC CHARACTERISTICS

Appearance: vegetable mix in wine vinegar (carrots, turnip, cucumbers and celery cut into sticks,

peppers cut into cubes and cauliflowers)

Colour: typical of the product
Smell: typical of the product
Taste: typical without off-flavours.

CHEMICAL CHARACTERISTICS

Parameter	UM	Value	Method of analysis
pH	/	≤ 4,2	Potentiometric
Total acidity	%	1,0 – 1,6	Potentiometric

MICROBIOLOGIC CHARACTERISTICS

Stability test: no alteration after incubation for 14 days at 30°C.

SALE NAME

Vegetable mix in wine vinegar

METHOD OF USE / STORAGE CONDITIONS

This product is ready to be used. It may cause trouble to consumers which has developed intolerance or allergies to the here below mentioned substances.

Keep the product cool and dry at ambient temperature. Please handle the product carefully as to avoid any damages that might compromise the seal.

Do not expose the product to direct sunlight, to temperatures higher than 50 $^{\circ}$ C and to sources of heat that could alter its original characteristics.

The product must not be frozen, or in any case be exposed to freezing temperatures, as to avoid the alteration of the organoleptic characteristics.

After opening keep refrigerated and consume within few days

INGREDIENTS LIST

Vegetables in different sizes (carrots, turnip*, cucumbers, cauliflowers*, peppers*, celery*, onions*), wine vinegar, salt, sugar. (*) **Sulphites**.



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ACHILLEA AZIENDA MONTANA

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ALLERGENS

The product contain celery-turnip and may contains sulphite dioxide >10 ppm according to Reg. EU 1169/2011 and subsequent updates.

O.G.M.

In the preparation and production of the product no ingredients are used that may derive from genetic modification processes; all the ingredients used are declared by suppliers that comply with the provisions in force (EC regulation 1829/2003).

N.B.: the minimum conservation term refers to the product in intact packaging, correctly stored.

PACKAGING

Net weight (g)

total nominal quantity declared on the label ⇒ 290g

Drained weight (g)

total nominal quantity declared on the label ⇒ 180g