

# **SPECIFICATION SHEET**

**Review: 4**

**Date: 28/12/2021**

**Item:** Mediterranean style Risotto

**Format:** 280g Bag

**Number of servings:** 3

**EAN 13:** 8410770910256

**Customs Tariff Code:** 10.06.30.94



## **Description and Intended Use**

Product obtained by mixing rice with dehydrated vegetables. Cook for 20-25 minutes.

## **Ingredients and Presentation**

|                     |              |
|---------------------|--------------|
| Rice                | Whole, Extra |
| Tomato              | 10x10mm      |
| Courgette/ Zucchini | Slices       |
| Olives              | Slices       |
| Onion               | Strips       |
| Garlic              | Granules     |
| Oregano             | Leaf         |

## **Allergens**

May contain traces of celery, mustard, sesame seeds and hazelnuts.

## **Packaging**

Polypropylene bag with cardboard label and metal eyelet.  
Modified atmosphere packaging.

## **Shelf-life and Storage Conditions**

18 Months in relative humidity conditions of <65%.  
Store in a cool, dry place.

## **Transport Conditions**

Does not require refrigerated vehicle for transport.  
Check the "Logistics" document for more information on this matter.

### Organoleptic Characteristics

|            |   |
|------------|---|
| Color      | Mixture of white, red, cream and green. |
| Smell      | Mainly tomato, oregano and olives.      |
| Flavor     | Mainly tomato, oregano and olives.      |
| Appearance | Healthy Food.                           |

### Physical-Chemical Characteristics

|          |   |
|----------|---|
| Dampness | Max 15% (in vacuum stove 70°C 6 hours). |
|----------|---|

### Microbiological Characteristics

| Microorganisms           | Samples |   | Limits            |                   |
|--------------------------|---------|---|-------------------|-------------------|
|                          | n       | C | m                 | M                 |
| Bacillus cereus          | 5       | 2 | $\leq 10^2$ cfu/g | $\leq 10^3$ cfu/g |
| Clostridium perfringens  | 5       | 2 | $\leq 10^2$ cfu/g | $\leq 10^3$ cfu/g |
| Escherichia coli         | 5       | 2 | $\leq 10^2$ cfu/g | $\leq 10^3$ cfu/g |
| Staphylococcus coagulasa | 5       | 2 | $\leq 10^2$ cfu/g | $\leq 10^3$ cfu/g |
| Molds and yeasts         | 5       | 2 | $\leq 10^3$ cfu/g | $\leq 10^4$ cfu/g |
| Salmonella a.s.p.p.      | 5       | 0 | Absence in 25g    |                   |

### Nutritional Information

|                    | Value expressed in | Per 100 g | Per serving 93 g | GDA* |
|--------------------|--------------------|-----------|------------------|------|
| Energy value       | kJ                 | 1462      | 1360             | 16%  |
|                    | Kcal               | 345       | 321              | 16%  |
| Fat                | g                  | 2,3       | 2,1              | 3%   |
| of which Saturated | g                  | 1,4       | 1,3              | 7%   |
| Carbohydrates      | g                  | 71        | 66               | 26%  |
| of which Sugars    | g                  | 2,0       | 1,9              | 2%   |
| Fibre              | g                  | 2,8       | 2,6              | 10%  |
| Proteins           | g                  | 8,4       | 7,8              | 16%  |
| Salt               | g                  | 0,29      | 0,27             | 8%   |

\*Reference intake of an average adult (8400kJ/2000Kcal).

### Labelling Information

|                                   |                          |
|-----------------------------------|--------------------------|
| Product denomination              | Manufacturer information |
| List of ingredients               | Net weight               |
| Allergens and traces if contained | EAN13                    |
| How to use                        | Lot and Best Before Date |
| Storage conditions                | Nutritional Information  |

According to REGULATION (EU) n° 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 25 October 2011 on the provision of food information to consumers.

## Legal Requirements

Allergens: REGULATION (EU) n° 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 25 October 2011 on the provision of Food information to consumers and its subsequent modifications.

Microbiology: COMMISSION REGULATION (EC) n° 1441/2007 of 5 December 2007 on microbiological criteria for foodstuffs and its subsequent modifications.

Food packing: COMMISSION REGULATION (EU) 2018/79 of 18 January 2018 amending Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with Food and its subsequent modifications.

Hygiene of Food products (HACCP).

Toxins and heavy metals: COMMISSION REGULATION (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs and its subsequent modifications.

Pesticides: REGULATION (EC) No 396/2005 of the European Parliament and of the council of 23 February 2005 on maximum residue levels of pesticides in or on Food and feed of plant and origin and its subsequent modifications.

Ionizing radiation: RD 348-2001 of 04/4 on ionizing radiations and subsequent modifications.

OGM: REGULATION (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 Concerning the traceability and labeling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and its subsequent modifications.