



TECHNICAL SHEET

PRODUCT

Sale Denomination: **Arrabbiata tomato sauce** (*Sugo all'Arrabbiata*)

Item code: A252 (F/180) - A253 (F/500)

Product Category: Tomato sauces and condiments.

Ingredients: Tomato pulp, olive oil, chilli pepper 15%, onion, sea salt.

Direction of use: Ideal seasoning for the famous dish "Penne all'Arrabbiata", great to taste with fresh pasta (gnocchi, tagliatelle, etc..) It can be used also to enrich meat, fish and egg.

Category of consumers who require special instructions: no category

Shelf-life: 18 months

Preservation rules: To be preserved in cool and dry place, away from heat sources.

After opening the product must be preserved in refrigerator and consumed in as short a time as possible.



PACKAGE SPECIFICATIONS

Product

Packaging	Net Weight (g)	Package material specifications	Volumetric capacity (ml)	Height (cm)	Depth (cm)
Jar 180 g	180	glass	212	11	5,6 Ø
Jar 500 g	500	glass	580	14,4	8,1 Ø

Container

Product	Pcs per Container	Container Type	Gross Weight (kg)	Height (cm)	Depth (cm)	Width (cm)
Jar 180 g	12	Thermosealed Tray	4,1	11,5	15	27
	24	Carton	8,4	24	19	29
Jar 500 g	6	Thermosealed Tray	4,8	15	17	27
	6	Carton	5,1	24	19	29

Pallet

Product	Container Type	Pallet size & type (cm)	Products per pallet	Containers per layer	Layers per pallet
Jar 180 g	Thermosealed Tray	Euro pallet 120x80	2280	19	10
	Carton	Euro pallet 120x80	2304	16	6
Jar 500 g	Thermosealed Tray	Euro pallet 120x80	816	17	8
	Carton	Euro pallet 120x80	576	16	6

◆ ◆ La Favorita Live S.r.l. ◆ ◆



Via Vecchia di Cuneo 41/A – 12011 Borgo San Dalmazzo (CN) – Italia

Tel. +39.0171.601808/601855 – Fax +39.0171.436049 - info@lafavoritalive.com - <http://www.lafavoritalive.com>

Capitale sociale Euro 10.400,00 i.v. - Reg. Imprese di Cuneo/C.F./P.IVA: 02259630040 - REA n. 164801



Disposal

Jar:	separate glass collection
Caps:	separate aluminium/ ferrous metal collection
Shrink-wrap:	separate plastic collection
Tray:	separate paper collection
Carton:	separate paper collection

TECHNICAL CHARACTERISTICS

Chemical-physical parameters:

pH	4.05
Aw	0.94

Microbiological characteristics:

Total Plate Count 30°C	< 10 ³ CFU/g
Sulphite red. clostridia	< 10 CFU/g
Yeasts	< 10 CFU/g
Moulds	< 10 CFU/g
Salmonellas	ABSENT/25g
Listeria m.	ABSENT/25g
Total coliforms	< 10 CFU/g
Staphylococcus aureus	< 10 ² CFU/g

Organoleptic characteristics:

Texture	Dense texture
Colour	Bright red colour
Smell	Fresh typical of tomato and piquancy characteristic of chilli
Taste	The balance between the ingredients enhances the intense taste of fresh chilli giving a palatable and delicate taste

Nutritional facts (av. value/100g):

Energy	145 Kcal
	600 Kj
Protein	1.6 g
Total Fat	13 g
	- saturates 1.9 g
Carbohydrate	3 g
	- sugars 3 g
Sodium	410 mg
Fibre	2 g

◆ ◆ La Favorita Live S.r.l. ◆ ◆



Via Vecchia di Cuneo 41/A – 12011 Borgo San Dalmazzo (CN) – Italia

Tel. +39.0171.601808/601855 – Fax +39.0171.436049 - info@lafavoritalive.com - <http://www.lafavoritalive.com>

Capitale sociale Euro 10.400,00 i.v. - Reg. Imprese di Cuneo/C.F./P.IVA: 02259630040 - REA n. 164801



SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES (Dir. 2003/89/EC)

List	Y	N
1. Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
2. Crustaceans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
3. Eggs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
4. Fish and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
5. Peanuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
6. Soybeans and products thereof.	<input type="checkbox"/>	<input checked="" type="checkbox"/>
7. Milk and products thereof (including lactose)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
8. Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
9. Celery and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
10. Mustard and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
11. Sesame seeds and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers	<input type="checkbox"/>	<input checked="" type="checkbox"/>
13. Lupin and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
14. Molluscs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>

Y = presents
N = absents

STATEMENT OF COMPLIANCE WITH THE LAW

HACCP self-monitoring plan

La Favorita Live S.r.l. operates following a self-control plan based on HACCP system.
We guarantee the safety and the stability of our product in its entire life.
EC Regulation 852/2004

Traceability

La Favorita Live S.r.l. declares to apply a traceability system to ensure raw materials source and finished product destination. EC Regulation 178/2002 art. 18

GMO

The used raw materials are free of G.M.O. in compliance with 1829 -1830 /2003 EC Reg. and subsequent amendments.

QUALITY MANAGER
Adolfo Bruno

◆ ◆ La Favorita Live S.r.l. ◆ ◆

Via Vecchia di Cuneo 41/A – 12011 Borgo San Dalmazzo (CN) – Italia

Tel. +39.0171.601808/601855 – Fax +39.0171.436049 - info@lafavoritalive.com - <http://www.lafavoritalive.com>

Capitale sociale Euro 10.400,00 i.v. - Reg. Imprese di Cuneo/C.F./P.IVA: 02259630040 - REA n. 164801