



TECHNICAL DATA SHEET

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|-----------------------------------|--|----------------------------------|
| PRODUCT | medium-fine green Peas processed from fresh Italian raw materials | |
| FORMAT | 3 x 212ml BPA-nia tinplate cans shrink-wrapped (transparent film) | |
| WEIGHT OF THE SELLING UNIT | Net weight: 3 x 160 g e | Drained weight: 3 x 140 g |
| BRAND NAME (LABEL) | BELFIORE | |
| MAIN FEATURES | processed from fresh Italian raw materials and vacuum steamed | |
| OTHER FEATURES | with no added sugars, high fibre, high protein, ready to consumption | |

QUALITATIVE CHARACTERISTICS

| | |
|--------------------------------|---|
| ORIGIN OF RAW MATERIALS | ITALY |
| PROCESSING PLANT | AGRI D.A.F. s.s.a, Via Milano 3, S. Giorgio Piacentino (PC), Italia |
| CERTIFICATES | UNI EN ISO 22005:2008, IFS Food (Higher level) |
| INGREDIENTS | medium-fine green Peas 87,5%, water 12,19%, salt 0,31% |

| NUTRITION DECLARATION | For 100 g of drained product | RI | For 140 g of drained product | RI |
|------------------------------|-------------------------------------|-----------|-------------------------------------|-----------|
| Energy kJ | 252 | 3,0% | 353 | 4,2% |
| Energy kcal | 60 | 3,0% | 84 | 4,2% |
| FAT | 0,4 | 0,6% | 0,6 | 0,8% |
| SATURATED FAT | 0,1 | 0,5% | 0,1 | 0,7% |
| CARBOHYDRATE | 8,5 | 3,3% | 11,9 | 4,6% |
| OF WHICH SUGARS | 2,5 | 2,8% | 3,5 | 3,9% |
| FIBRE | 2,7 | 0,0% | 3,8 | 0,0% |
| PROTEIN | 4,2 | 8,4% | 5,9 | 11,8% |
| SALT | 0,40 | 6,7% | 0,56 | 9,3% |

RI: Percent daily values are based on a 2,000 calorie diet

ANALYTICAL CHARACTERISTICS

| | |
|-----------------|-------------|
| pH OF THE BRINE | 6 - 6,8 |
| VACUUM VALUE | 500 mbar |
| DAMAGED GRAINS | < 1 % |
| COLOR DEFECTS | < 1 % |
| PEELS | < 5 % |
| PART OF PLANT | < 1 % |
| FOREIGN BODIES | Absent |
| CALIBER | Medium-fine |



TECHNICAL DATA SHEET

SENSORIAL CHARACTERISTICS

| | |
|---------|---|
| TEXTURE | Tender |
| SMELL | Natural, typical of the product, without any foreign smell |
| TASTE | Natural, typical of the product, without any foreign taste |
| COLOR | Green, typical of the product realized processing fresh raw materials |

MICROBIOLOGICAL CHARACTERISTICS

The commercial stability of the product is guaranteed. The product is declared commercially stable if the can, the pH and the content of microorganisms are not affected after the incubation of the product at 30 ° C and 55 ° C for 21 and 7 days respectively

| | | |
|---|---------------|-------------------------|
| GMO (REG.CE 1829/03 & 1830/03) | Absent | |
| CONTAMINANTS | Heavy metals | Within the legal limits |
| | Agrochemicals | Within the legal limits |
| | Mycotoxins | Within the legal limits |
| ALLERGENS | Absent | |

LOGISTIC DATA

| | |
|-------------------------------------|---------------|
| DAF-AL s.r.l. PRODUCT NUMBER | AV24083BEVA |
| EAN CODE | 8001450093545 |
| ITF CODE | To be defined |
| TARIC CODE | 20 05 4000 |

SELLING UNIT

3 x 212ml BPA-nia tinplate cans shrink-wrapped (transparent film)

| | | |
|---------------------|-------------------|-----------------------|
| Gross weight: 587 g | Net weight: 480 g | Drained weight: 420 g |
| Height: 7,2 cm | Width: 6,8 cm | Length: 20,4 cm |

LOGISTIC UNIT

Cardboard tray of 8 selling units

| | | |
|----------------|----------------|-----------------|
| Weight: 4,8 Kg | | |
| Height: 7,2 cm | Width: 27,2 cm | Length: 40,8 cm |

PALLETIZING

| | | |
|----------------------------|--------------|----------------|
| TYPE OF PALLET: Epal | | |
| Height: 102,3 cm | Width: 80 cm | Length: 120 cm |
| Logistic units each pallet | 168 | |
| Logistic units each layer | 12 | |
| Number of layers | 14 | |
| Pallet weight | 822 Kg | |

STORAGE CONDITIONS

Store in a cool, dry place. Promptly refrigerate unused portion in a separate container and consume it in a few days

SHELF-LIFE

4 years starting from the production date