




TECHNICAL DATA SHEET

Rev. 02 | 23/02/2026

Date of emission | 22/02/2022

1. GENERAL INFORMATIONS

| | | |
|---------------------|--------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|
| Product name | Demeter artichokes in brine |  |
| Product code | CARC11 | |
| Product description | Artichoke of medium size cut into quarters, preserved in brine. | |
| Advice for use | Ideal as an aperitif, appetizer or as a seasoning for salads, pizzas, bruschetta, and first or second courses based on meat or fish. | |
| Storage mode | Store at room temperature and away from heat sources. Once opened, keep refrigerated and consume preferably within 10 days. | |
| TMC and batch code | TMC: 36 months from the date of production, 24 months guaranteed. The production lot and the TMC are indicated on the jar lid. | |
| Nominal capacity | 314 ml | |
| Net weight | 280 g | |
| Drained net weight | 160 g | |

2. PRODUCT CHARACTERISTICS

2.1. GENERAL CHARACTERISTICS

| | | | | | |
|----------------|------------------------------------------------------------------------------------------------------------|--|--|--|--|
| Ingredients | Artichokes* 57% (Italy), water, apple vinegar*, salt, lemon juice*. *Organic and Demeter Agriculture Italy | | | | |
| Foreign bodies | Absent | | | | |
| pH | ≤ 4,3 | | | | |

2.2. ORGANOLEPTIC CHARACTERISTICS

2.3. MEDIUM NUTRITIONAL VALUES calculated for 100g

| | | | | | |
|---------|-----------------------------|---------------------------|-------------------|-----------------------|--------|
| Color | Straw yellow | Energy | 165 kJ 39 kcal | <i>of which sugar</i> | 0,73 g |
| Smell | Typical of the vegetable | Fat | < 0,1 g | Fiber | 4,55 g |
| Taste | Typical, delicate, aromatic | <i>of which saturated</i> | < 0,1 g | Protein | 2,19 g |
| Texture | Compact and firm | Carbohydrates | 5,40 g | Salt | 1,48 g |

| ALLERGENS / Att. II Reg. EU N.1169/11 | Present directly in the supplied product | Presence in the production site | Possible cross contamination? |
|----------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------|----------------------------------------|--------------------------------------|
| Cereals or derivatives containing gluten (wheat, rye, barley, oats, kamut or their hybridized strains) | NO | NO | |
| Crustaceans and products based on crustaceans | NO | NO | |
| Eggs and egg products | NO | NO | |
| Fish and fish products | NO | NO | |
| Peanuts and peanut-based products | NO | NO | |
| Soy and soy products | NO | YES | NO |
| Milk or milk-based products (including lactose) | NO | YES | NO |
| Nuts such as almonds, hazelnuts, common nuts, cashew nuts, pecans, Brazil nuts, pistachios, Queensland nuts and derived products | NO | YES | NO |
| Celery and celery-based products | NO | NO | |
| Mustard and mustard-based products | NO | NO | |
| Sesame seeds and sesame products | NO | NO | |
| Sulfurdioxide and sulphites in concentrations greater than 10 mg / ml or 10 mg / l esprese as SO2 in the finished product | NO | NO | |
| Lupins or products based on lupins | NO | YES | YES |
| Molluscs or products based on molluscs | NO | NO | |

3. MICROBIOLOGICAL CHARACTERISTICS

| PARAMETERS | REFERENCE VALUES | M.U. | METHOD |
|----------------------------------------------|-------------------------|----------------|-------------------------|
| Count of aerobic mesophilic microorganisms | < 10 ³ | UFC/g | UNI EN ISO 4833-1:2013 |
| Count of lactic acid bacteria | < 10 | UFC/g | ISO 15214:1998 |
| Count of <i>Escherichia Coli</i> | < 10 | UFC/g | ISO 16649-2:2001 |
| Search of <i>Listeria monocytogenes</i> | Absent | Absent in 25 g | UNI EN ISO 11290-1:2017 |
| Count of yeast | < 10 | UFC/g | ISO 21527-2:2008 |
| Count of mold | < 10 | UFC/g | ISO 21527-2:2008 |
| Search of <i>Salmonella spp.</i> | Absent | Absent in 25 g | UNI EN ISO 6579-1:2017 |
| Count of anaerobic sulfite reducing bacteria | < 10 | UFC/g | ISO 15213:2003 |

4. PACKAGING

| 4.1. PRIMARY PACKAGING | | 4.2. SECONDARY PACKAGING | |
|----------------------------------|-----------|------------------------------------|---------------------|
| Description of primary packaging | Glass jar | Description of secondary packaging | Shrink plastic film |
| EAN code primary packaging | / | EAN code secondary packaging | / |

| | | | |
|--------------------------------|----------------------|----------------------------------|-----------------------------|
| Primary packaging size | Ø 69 mm x 113 mm (h) | Secondary packaging size | 350 mm x 72 mm x 115 mm (h) |
| Label size | 45 mm x 160 mm | Unit per case | 5 |
| Gross weight primary packaging | 460 g | Gross weight secondary packaging | 2.320 g |

5. PALLET COMPOSITION

| 5.1 EPALPALLET (80 cm x 120 cm) | | 5.2 INDUSTRIALPALLET(100 cm x 120 cm) | |
|---------------------------------|-----|---------------------------------------|---|
| Total cases per layer | 32 | Total cases per layer | - |
| Total layers per pallet | 12 | Total layers per pallet | - |
| Total cases per pallet | 384 | Total cases per pallet | - |

LEGAL REQUIREMENTS

The supplier guarantees:

- that the biological products above designated and intended for human consumption, are in compliance with the EC Reg. 848/2018
- that all products do not contain and are not obtained from GMOs
- that all products are not subjected to irradiation treatments

The supplier operates in compliance with the provisions of the current regulations of the food industry.

In particular, we declare:

- to have implemented a self-control system of food products, based on the HACCP method and meeting the requirements of art. 5 of the C.E. regulation n. 852/2004
- to respect the microbiological limits set by the EC Regulation 2073/05
- to apply the requirements established by the EC Reg. 178/02 and reg. 1169/11 in accordance with the principles and general requirements of food law relating to the traceability of food products and their labeling.

APPROVAL AND VERIFICATION

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|----------------------------------------------------------------------------------|---------------------------|-----------------------------------|
| BIO ORGANICA ITALIA s.r.l. S.P. 65, snc – 71042 Cerignola (FG) – Italy | Prepared and approved by: | Responsible for Quality Assurance |
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