Biobontà

TUTTOVO S.R.L.
STABILIMENTO E UFFICI
VIA STURA 24 – 10090 RIVOLI (TO) – ITALIA
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biobonta.com – info@biobonta.com

TECHNICAL SPECIFICATIONS

REV. 02
12/03/2026

INTERNAL CODE	2323
EAN CODE	8003224023239
PRODUCT	**Andalusa Sauce**
PACKAGING	Glass Jar da 130 g
SIZE	Blister of 6 jars: cm 17 x 11 x 7,5 h Euro Pallet: cm 80 x 120 x 110 h
PALLETIZING	N° blister per layer: 43 N° layers per pallet: 12 N° blister per pallet: 516
WEIGHT	Gross weight of the blister: 1,43 kg Gross weight of the pallet: 760 kg
WARNINGS	See allergens table
QUALITY& SECURITY	The manufacturing company complies with the current regulations regarding hygiene and safety of food products – HACCP The product is certified organic – Reg. EC 834/07. Control body authorized by MiPAAF IT BIO 007 – Controlled operator no. B18I The company is Certified BRC grade “A+” The company holds the EC approval mark for egg products – IT/3OV
INGREDIENTS	Sunflower seed oil*, water, ketchup* (tomato*, cane sugar*, water, wine vinegar*, sea salt, natural pepper flavor, onion*, spices*, garlic*), pasteurized **egg** yolk* (6.5%), pepper* (3%), wine vinegar*, apple vinegar*, brown sugar*, sea salt, natural pepper flavor, chili pepper*(0,04), thickener: xanthan gum * raw material from organic farming EU/extra EU

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NUTRITIONAL FACTS

FOR 100 G OF PRODUCT

Energetic value	632 kcal/2644 kJ
Proteins	1,5 g
Carbohydrates	5,8 g
of witch sugar	5,4 g
Fats	67 g
of witch saturated	g
Salt	1,6 g

CHEMICAL - PHYSICAL CHARACTERISTICS

PARAMETERS	STANDARD VALUES
pH	3,40-3,90

MICROBIOLOGICAL CHARACTERISTICS

PARAMETERS	UNIT	STANDARD VALUES
Total bacterial count	U.F.C./g	< 5.000 u.f.c./g
Yeasts and Moulds	U.F.C./g	< 100 u.f.c./g

STORAGE

It is recommended to store the product in a cool and dry place, away from direct sunlight and free from extraneous odors.

PRESERVATION

The recommended storage conditions the product is kept unaltered for 18 months.
Once opened, keep refrigerated and consume within 7/10 days

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ALLERGENS	INGREDIENTS	PRESENCE	NOTE
	Cereals containing **gluten** (ie wheat, rye, barley, oats, spelled, kamut or their hybridised strains) and derivative products	**NO**	
	Shellfishes and shellfish products	**NO**	
	Mollusks and mollusks products	**NO**	
	Eggs and egg-based products	**YES**	
	Fish and fish products	**NO**	
	Peanuts and peanut products	**NO**	
	Soy and soy products	**NO**	
	Milk and milk-based products (including lactose)	**NO**	
	Nuts ie Almond (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashew (Anacardium occidentale), pecan [Carya illinoiesis (Wangenh) K. Koch], Brazil nuts (Brazil nut), pistachio (Pistacia vera), macadamia nuts (Macadamia ternifolia) and derivative products	**NO**	
	Celery and celery-based products	**NO**	
	Mustard and mustard-based products	**NO**	
	Sesame seeds and products made from sesame seeds	**NO**	
	Lupine and lupine-based products	**NO**	
	Sulphur dioxide and sulphites at concentrations above 10 mg / kg or 10 mg / liter expressed as SO2	**NO**	