Biobontà

TUTTOVO S.R.L.
STABILIMENTO E UFFICI
VIA STURA 24 – 10090 RIVOLI (TO) – ITALIA
TEL. +39 011 95 75 805 – FAX + 39 011 95 91 425
biobonta.com – info@biobonta.com

TECHNICAL SPECIFICATIONS

REV. 04
27/07/2026

INTERNAL CODE	2312
EAN CODE	8003224023123
PRODUCT	**Italian Mayonnaise**
PACKAGING	Glass jar 130 g
SIZE	Blister of 6 jars: cm 18 x 12 x 7,5 h Euro Pallet: cm 80 x 120 x 110 h
PALLETIZING	N° blister per layer: 40 N°. layers per pallet: 12 N°. blister per pallet: 480
WEIGHT	Gross weight of the blister: 1,60 kg Gross weight of the pallet: 790 kg
WARNINGS	See allergens table
QUALITY & SAFETY	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, extra virgin olive oil* (10%), pasteurized **egg yolk*** (6.5%), apple cider vinegar*, Siracusa PGI lemon juice*, **mustard***, cane sugar*, sea salt, wine vinegar*, natural pepper flavoring, turmeric*, thickener: xanthan gum * raw material from organic farming EU/non EU

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NUTRITIONAL FACTS	**FOR 100 G OF PRODUCT**
Energetic value	2792 kJ / 677 kcal
Proteins	1,2 g
Carbohydrates	1,9 g
of which sugar	1,7 g
Fats	74 g
of which saturated	8,9 g
Salt	1,4 g

CHEMICAL - PHYSICAL CHARACTERISTICS

PARAMETERS	**STANDARD VALUES**
pH	3,60-3,90

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	**YES**	
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**	