



TECHNICAL SHEET

PRODUCT

Sale Denomination: Basil Pesto with Genovese P.D.O. basil

(Pesto alla Genovese con Basilico Genovese D.O.P.)

Item code: B220 (F/130) - B230 (F/180) - B240 (F/270) - B250 (F/500) - B260 (F/1000) - B265 (F/1500) - B262 (F/4000)

Product Category: Pesto and sauces

Ingredients: Olive oil, **cashews** (tree nuts), Genovese D.O.P. basil (22%), sea salt, pine nuts (tree nuts).

Directions of use: Tasty seasoning for pasta and for main courses, ideal to enrich vegetable soups, boiled meat, boiled potatoes, fresh tomatoes and raw vegetables.

Category of consumers who require special instructions: categories of people who are allergic/intolerant to: nuts and products thereof

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)	Width (cm)	Depth (cm)
Jar 130 g	130	glass	156	8,7	-	5,6 Ø
Jar 180 g	180	glass	212	11	-	5,6 Ø
Jar 270 g (s.j.)	270	glass	314	9,5	7,4	7,4
Jar 500 g	500	glass	580	14,4	-	8,1 Ø
Jar 1000 g	1000	glass	1062	16,3	-	11,7 Ø
Jar 1500 g	1500	glass	1700	19,5	-	11,7 Ø
Jar 4000 g	4000	glass	4250	27	-	15 Ø

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Container

Product	Pcs per Container	Container Type	Gross Weight (kg)	Height (cm)	Depth (cm)	Width (cm)
Jar 130 g	12	Thermosealed Tray	3,2	9	15	27
	24	Carton	7	24	19	29
Jar 180 g	12	Thermosealed Tray	4,1	11,5	15	27
	24	Carton	8,4	24	19	29
Jar 270 g (s.j.)	6	Thermosealed Tray	3,2	10	15	28
	12	Carton	7,0	24	19	29
Jar 500 g	6	Thermosealed Tray	4,8	15	17	27
	6	Carton	5,1	24	19	29
Jar 1000 g	6	Thermosealed Tray	8,9	16,5	23	34
	6	Carton	9,2	20,5	24,5	35
Jar 1500 g	2	Thermosealed Tray	4,7	20	12,5	26
	2	Carton	5	24	19	29
Jar 4000 g	2	Thermosealed Tray	11	28	15	32
	2	Carton	11,8	32	20	33,5

Pallet

Product	Container Type	Pallet size & type (cm)	Products per pallet	Containers per layer	Layers per pallet
Jar 130 g	Thermosealed Tray	Euro pallet 120x80	2736	19	12
	Carton	Euro pallet 120x80	2304	16	6
Jar 180 g	Thermosealed Tray	Euro pallet 120x80	2280	19	10
	Carton	Euro pallet 120x80	2304	16	6
Jar 270 g (s.j.)	Thermosealed Tray	Euro pallet 120x80	1140	19	10
	Carton	Euro pallet 120x80	1152	16	6
Jar 500 g	Thermosealed Tray	Euro pallet 120x80	816	17	8
	Carton	Euro pallet 120x80	576	16	6
Jar 1000 g	Thermosealed Tray	Euro pallet 120x80	396	11	6
	Carton	Euro pallet 120x80	360	10	6
Jar 1500 g	Thermosealed Tray	Euro pallet 120x80	270	27	5
	Carton	Euro pallet 120x80	192	16	6
Jar 4000 g	Thermosealed Tray	Euro pallet 120x80	102	17	3
	Carton	Euro pallet 120x80	110	11	5

Disposal

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

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TECHNICAL CHARACTERISTICS

Chemical-physical parameters:

pH	5.20
Aw	0.82

Microbiological characteristics:

Total Plate Count 30°C	≤ 10 ⁵ CFU/g
Sulphite red. clostridia	< 10 CFU/g
Yeasts	≤ 10 ³ CFU/g
Moulds	≤ 10 ² CFU/g
Salmonellas	ABSENT/25g
Listeria m.	ABSENT/25g
Total coliforms	< 10 CFU/g
Staphylococcus aureus	< 10 ² CFU/g

Organoleptic characteristics:

Texture	Dense and granular texture
Colour	Intense and bright green colour typical of the Genovese P.D.O. basil with some light brown small pieces
Smell	Fresh smell typical of the Genovese P.D.O. basil
Taste	Intense and delicate taste

Nutritional facts (av. value/100g):

Energy	570 Kcal
	2355 Kj
Protein	7.8 g
Total Fat	55.2 g
	- saturates 9.7 g
Carbohydrate	4.8 g
	- sugars 1.4 g
Sodium	1400 mg
Fibre	6.8 g

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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 checked="" type="checkbox"/>	<input 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. ◆ ◆

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