	PRODUCT SPECIFICATION	
Doc.: Sc. Tec. Rev 03 del 03/03/2026	**PRODUCT NAME** MIX FOR BRUSCHETTA	**Controlbody at origin** ICEA

1) GENERAL DESCRIPTION

Product	*Mix for Bruschetta*
Origin	Italy
Ingredients	Parsley, Oregano, Basil, Garlic, Chili, Sea Salt
Cod. Taric	21.03.9090.80

2) NUTRITIONAL VALUES in 100 g (Average Values - Source: USDA Nutrient Database)

Energy value	1189kj - 285 kcal
Carbohydrates • Of which sugar	30 g 24 g
Proteins	13 g
Fats • Monounsaturated fats	7 g 1g
Sodium	40 g
Dietary fibre	29 g

3) CHEMICAL-PHYSICAL PARAMETERS

Appearance	Mix of spices and herbs 2-4 mm
Smell	Intense and characteristic, free from extraneous odors
Taste	Distinctive, free from extraneous flavours
Foreign matters	Natural product: 0,5% max
Composition	>4 mm: 0% max Between 3 mm and 4 mm: 1% max Between 0,5 mm and 3 mm: 98% <0,5 mm: 1% max
Humidity	10% max
Ashes	14% max
Essential oil	1,5 ml /100 g min

4) MICROBIOLOGICAL PARAMETERS

Total plate count	$<10^6$ ufc/g
E. Coli	$<10^2$ ufc/g
Enterobacteriaceae	$<10^2$ ufc/g
Moulds and yeast	$<10^4$ ufc/g
Salmonellae	Absent in 25 g

5) BIOLOGICAL PARAMETERS

GMO	Absent

6) CERTIFICATIONS

Organic Agriculture	YES
NOP\ COR	YES
Bio Suisse	SUITABLE
JAS	SUITABLE
Kosher	SUITABLE
BRC	YES
GLOBAL GAP	YES
IFS	YES

7) STORAGE AND TRANSPORT CONDITIONS

Storage	Store in a cool and dry place. Protect from humidity, heat and source of possible cross contamination.
Notes	Product stored in dedicated warehouse with controlled temperature

8) SHELF LIFE

Shelf -life	Best before date within 24 months from the date of packaging

9) PACKAGING

CODE	NET WEIGHT	PACKAGING
MIX FOR BRUSCHETTA IN BAGS		
MXB30	30 g	Square bottom envelope
MXB250	250g	Square bottom envelope with cardboard
MXB500	500g	Flat bag with ribbon closure
MXB1	1kg	Flat envelope with ribbon closure with label
MIX FOR BRUSCHETTA IN JARS		
AMXB50	50 g	Glass jar with coupon
MIX FOR BRUSCHETTA IN DISPENSER		
DMXB15	15 g	Glass dispenser with label

10) REGULATIONS

- EC Regulation 848/18 and subsequent amendments “Organic Products Certification”;
- EC Regulation 852/04 and subsequent amendments “Food Hygiene”;
- EC Regulation 1169/11 and subsequent amendments “Food Information to Consumers (Labelling, Presentation, and Advertising)”;
- EC Regulation 1935/04 and subsequent amendments “Materials and Articles Intended to Come into Contact with Food”;
- EC Regulation 915/23 and subsequent amendments “Maximum Levels of Certain Contaminants in Food”.

11) ALLERGENS

Allergens	Existing inside the product	Existing in the production line	Existing in the storage place	Existing risk of contamination
Cereals containing gluten: wheat, rye, barley, oat, spelt, khorasan and derived products	NO	NO	NO	NO
Shellfish and derived products	NO	NO	NO	NO
Molluscs and derived products	NO	NO	NO	NO
Eggs and derived products	NO	NO	NO	NO
Fish and derived products	NO	NO	NO	NO
Peanuts and derived products	NO	NO	NO	NO
Soy and derived products	NO	NO	NO	NO
Lupin and derived products	NO	NO	NO	NO
Milk and derived products (included lactose)	NO	NO	NO	NO
Fruit with shell: almonds (*Amigdalus communis L.)*, hazelnuts (*Corylus avellana)*, walnuts (*Juglans regia)*, cashew nuts (*Anacardium occidentale)*, pecan nuts [*Carya illinoesis (Wangenh)* K.Koch], Brasile nuts (*Bertollethia excelsia*), pistachio (*Pistacia vera)*, Macadamia nuts (*Macadamia ternifolia)* and derived products	NO	NO	YES	NO
Celery and derived products	NO	NO	NO	NO
Mustard and derived products	NO	NO	NO	NO
Sesame seeds and derived products	NO	NO	NO	NO
Sulphur dioxide and sulphites up to 10 mg/kg or 10 mg/l as SO_2	NO	NO	NO	NO