



FRANTOIO GHIGLIONE & C. SAS
Via Ciancergo,25 18020 Dolcedo -Imperia-

TECHNICAL SHEET		
PRODUCT IDENTIFICATION	GENOVESE PESTO	
PRODUCT DESCRIPTION USE AND STORAGE	Cream of basil, typical of Liguria. Ideal for any type of pasta or with bread without warming. After opening, keep refrigerated and consume within 5/6 days.	
INGREDIENTS	Extra virgin olive oil 58%, Genovese Basil 28% - Parmesan (milk -salt- rennet) -Pinenuts – Garlic – Salt. Acidity regulator: citric acid.	
SHELF LIFE	18 months from the production date	
NET WEIGHT	130 g	
ALLERGENS: MILK		O.G.M. The product does not contain genetically modified organisms.
PRODUCT CHARACTERISTICS		
CHEMICAL-PHYSICO CHARACTERISTICS	PK AW	< 4,60 < 0,80
ORGANOLEPTIC CHARACTERISTICS	appearance/consistency colour: odour/flavour	creamy green typical of basil
MICROBIOLOGICAL CHARACTERISTICS	Total bacterial load Coliforms E.Coli Molds and yeasts Sulfite-reducing anaerobes	1000 ufc/g < 10 ufc/g < 10 ufc/g < 50 ufc/g < 10 ufc/g
NUTRITIONAL VALUES (g x 100 g of product)	Energy Fat of which saturated fatty acids Carbohydrates of which sugar Proteins Salt	Kcal 630 / 2633 Kj 64,20 g 9,80 g 6,10 g 1,40 g 6,60 g 3,50 g