



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

TECHNICAL DATA SHEET		
PRODUCT IDENTIFICATION	WALNUT PESTO SAUCE	
PRODUCT DESCRIPTION UTILISATION AND CONSERVATION	Grounded walnuts mixed with olive oil. Raw on bread or for any types of pasta. Handmade product without preservatives and dyes. Store in a cool, dry place away from direct sunlight. After opening, cover with oil and refrigerate at 4°C. Best before: 5 days.	
INGREDIENTS	Walnuts 65%, olive oil 34%, salt, oil. May contain pieces of shell.	
SHELF LIFE	18 months after production	
NET WEIGHT	170 g	
INFO ALLERGENS: Walnut. The plant processes nuts .		
PRODUCT CHARACTERISTICS		
MICROBIOLOGICAL CHARACTERISTICS	Pasteurisation 30 min at 86°C	
ORGANOLEPTIC CHARACTERISTICS	appearance/consistency colour: odour/flavour	creamy light brown typical walnut
NUTRITIONAL VALUES (Average values for 100 g of product)	Energy Fat of which saturated fatty acids Carbohydrates of which sugar Protein Salt	693 Kcal / 2849 Kj 68,7 g 7,2 g 7,9 g 2,8 g 10,8 g 1,0 g