

WIIK & CO.

Product Data

Product name:	VEGAN GREEN PESTO				
HS Code	21039090	Wiik item number:	40514		
Net Weight/Net content	980g	1015ml	Drained Weight:		g

Quality

Origin main raw material:		Production origin:	Italy
Quality/Count/Caliber:	Conventional / 980g	Variety:	Shelf stable pasteurized pesto sauce
Shelf life unopened days:	24 months (730 days)	Storage unopened:	Cool and dry place
- after opening days:	Consume within 3 days	- Storage opened	Keep refrigerated
Look/Smell/Appearance:	Shades form light to dark green / smell of basil / Thick and nonuniform		
Remarks:			

Ingredients in descending order - and share in % and Origin

1.	Sunflower seed oil	<40%	EU/NON EU	2.	Basil in sunflower seed oil 33% (sunflower 90%, sunflower seed oil 6,5%, salt, acidity regulator: E270, antioxidant: E300)	33%	EU
3.	Water	<20%		4.	Potato flakes	<7%	EU
5.	Vegetable fiber	<4%	EU/NON EU	6.	Salt	<2%	EU/NON EU
7.	Garlic	<1%	EU/NON EU	8.			

Additives

Is the product completely free from additives? (Yes/No)				no			
Is the product completely free from trans fatty acids? (Yes/No)				yes			
All Additives present in the product with E-number, function and share in %							
1.	E270	<1%	Function: Acidity regulator	2.	E300	<0,5%	Function: antioxidant
3.			Function:	4.		%	Function:

Certification

Does the producer hold any international or local certifications – please write date of expiry?!					
IFS:	Yes 13.08.24	BRCGS:	Yes 30.07.24	FSSC 22000:	
Amfori BSCI:		Sedex/SMETA:		SA8000:	
ISO 14009		Organic Association control number IT BIO 006:	Yes	Halal:	
Kosher:	Yes, for some products	Other:		Other:	ISO 22005:2007 14.06.26

WIIK & CO.

Nutritional values:	Per 100g	Per 100ml	Defect tolerances:	
Energy kJ:	1472g	ml	Foreign material:	n.a. at present
Energy kcal:	357g	ml	Foreign vegetable material:	n.a.
Fat:	36g	ml	Free seeds:	n.a.
Of which saturated:	4,3g	ml	Skin:	n.a.
Carbohydrates:	5,2g	ml	Core:	n.a. at present
Of which sugars:	0,3g	ml	Stalk:	n.a.
Fibers:	4,7g	ml	Color defect:	According to HACCP
Protein:	0,8g	ml	Blemishing:	According to HACCP
Salt:	1,5g	ml		

Allergens presence	Yes	No	Risk of cross contamination	If yes, what kind?
Cereals containing Gluten and products thereof		X		
Crustaceans and products thereof		X		
Molluscs and products thereof		X		
Eggs and products thereof		X		
Fish and products thereof		X		
Peanuts and products thereof		X		
Milk and products thereof		X	Yes	Cheese
Nuts and products thereof		X	Yes	Walnuts, cashew nuts, p
Celery and products thereof		X		
Mustard and products thereof		X		
Sesame seeds and products thereof		X		
Lupin and products thereof		X		
Sulphur dioxide and sulphites > 10mg/kg or 10mg/litre expressed as SO ₂		X		

Allergens		
Does the product comply with all Danish/EU regulations? Especially: - Regulation 1169/2011/EC regarding allergens.	Yes X	No
Characteristics of production		
Method, Time and temperature for heating (if used)	Thermal treatment Other F80°C: >10 min	
Irradiation		
Is food irradiation used in production?	Yes	No X
Does the production comply with current and relevant EU standards and regulations? Especially: - Regulation Directive 1999/2/EC concerning foods and food ingredients treated with ionizing radiation.	Yes X	No

Microbiological specification/ Apply if relevant			
	Value (max)	Unit	Method comparable
Total plate count	<100.000	ufc / g	ISO 4833-1:2013/Amd.1:2022
Bacillus cereus	n.a.		
Yeast	<1.000	ufc / g	ISO 21527-2:2008
Mould	<1.000	ufc / g	ISO 21527-2:2008
Salmonella	Absent /25 g	g	AFNOR UNI 03/08 - 11/13
E. coli	n.a.		

Mycotoxins/ Apply if relevant			
	Value	Unit	Method
Aflatoxin B1	n.a.		
Aflatoxin Tot	n.a.		
Ochratoxin	n.a.		

Dimensions and packaging – Base unit					
Packaging type:	PP Jar		Gross Weight:	1005g	
Height:	15,9cm	Width:	9,6cm	Length:	9,6cm

Materials in contact with final product during production			
1.	2.	3.	4.
Materials NOT in contact with final product due to functional barrier			
1. cardboard box	2. paper label	3.	4.
Name of functional barrier			
BPA			
Is the packaging used BPA free or BPA-NI?	yes		
If yes, which material is used as replacement?			
	Name of material	Measured Level of material migrated to food product	
Which Materials, articles or products are in contact with the final product when packed ? Especially mention sealing compounds and internal coating here!	PP (polypropylene) Jar		
	PP (polypropylene) lid		

Materials used in base unit packaging			
1. Packaging Material :		Weight per base unit:	g
2. Packaging Material :		Weight per base unit:	g
3. Packaging Material :		Weight per base unit:	g
4. Packaging Material :		Weight per base unit:	g
5. Packaging Material :		Weight per base unit:	g

Dimensions and packaging – secondary packaging (Case/tray)					
Packaging type:	cardboard box		Gross weight:	6,03kg	
Base Units per case	6	Cases per pallet	128	Cases per FCL	
Height:	15,9cm	Width:	19,2cm	Length:	28,8cm

Materials used in case packaging			
1. Packaging Material :	cardboard	Weight per base unit	g
2. Packaging Material :	Wooden pallet	Weight per base unit	g
3. Packaging Material :		Weight per base unit	g
4. Packaging Material :		Weight per base unit	g
5. Packaging Material :		Weight per base unit	g

Declaration of Compliance

Legislation related to product		
If the product is not sterile, please indicate here and attach microbiological standards and recent analysis!		
GMO		
Is the product completely free from GMO ?	Yes	No
Does the product comply with all Danish/EU regulations?		
Especially:		
- Regulation EC 1829/2003 and 1830/2003 .	Yes	No
Hygiene		
Does the product comply with all Danish/EU regulations?		
Especially:		
- Regulation (EC) No 852/2004 regarding the hygiene of food stuffs.	Yes	No
Pesticides		
Does the product comply with all Danish/EU regulations?		
Especially:		
- Regulation 396/2005 regarding residue level of pesticides in or on food and feed of plant and animal origin.	Yes	No
Additives		
Do all additives follow Danish/EU regulations? Especially:		
- Regulation 1333/2008 on food additives	Yes	No
- Regulation 231/2012 regarding respecting the list of additives listed in Annexes II and III.	Yes	No
Mycotoxins & Heavy Metals		
Does the product comply with all Danish/EU regulations?		
Especially:		
- Regulation 2023/915 regarding contaminants in foodstuff and its series of modifications.	Yes	No

Legislation related to packaging		
Does the packaging comply with current and relevant EU standards and regulations? Especially:		
- Regulation 1935/2004 regarding the safety of all materials in contact with food products.	Yes	No
- Regulation 2023/2006 regarding good production practices	Yes	No
- Regulation 10/2011 regarding plastic materials and their migration to food products	Yes	No
	Yes	No

WIIK & CO.

- Regulation 282/2008 regarding recycled plastics in view of contamination with unknown substances - Regulation 1895/2005 regarding certain epoxy derivatives in material and articles intended to come into contact with food	Yes	No
Supplier		
Supplier Name:	Supplier stamp, date and signature:	
Artigiana Genovese srl	Genova, 28.05.2025  ARTIGIANA GENOVESE SRL P.I. 01627630993 L'Amministratore	