



<b>PRODUCT SPECIFICATION</b>		Mod POQ 02-24
<b>CODE 6363</b>		Rev 01 del 03/07
<b>CHAMPIGNONS PUREE WITH BLACK TRUFFLES X6</b>		Page 1 of 4

#### **PRODUCT DESCRIPTION**

A creamy sauce based on cultivated and finely minced mushrooms, flavoured with black truffles.

#### **USE**

Ideal to prepare first course dishes, to enhance meat dishes, on toasts and to fill savoury pastries.

#### **INGREDIENTS**

Cultivated meadow mushrooms (Agaricus bisporus) (80%), sunflower seed oil, WHEAT flour, black truffles (Tuber aestivum 1,5%), salt, flavourings, sugar, garlic, pepper, yeast extract, antioxidant: L-ascorbic acid.

It may contain traces of FISH, CRUSTACEANS, MOLLUSCS, EGGS AND PRODUCTS THEREOF, MILK AND DERIVATIVES, CELERY, NUTS.

#### **ORGANOLEPTIC CHARACTERISTICS**

Colour: of hazelnut, with truffles pieces

Odour: characteristic of truffles, without aftertaste

Flavour: typical of champignons with strong note of truffles, without aftertaste

Consistency: creamy.

#### **MICROBIOLOGICAL CHARACTERISTICS**

Total Mesophilic microbic load	<100 ufc/g
Lactic bacteria	<1 ufc/g
Yeast	<1 ufc/g
Moulds	<1 ufc/g
Salmonella	<1 ufc/g
Listeria monocytogenes	<1 ufc/g
S. Aureus	<1 ufc/g
Bacillus Cereus	<10 ufc/g
Bacilli ssp	<100 ufc/g
E. Coli	<1 ufc/g
Total coliforms	<1 ufc/g

#### **GMO**

This product does not contain genetically modified organisms.

#### **PROCESSING**

The mushrooms are washed, seared and then finely minced. They are then mixed with the black truffle cut into small pieces in a cooking basin together with the other flavouring ingredients. The product is



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dosed into tinplate cans, de-aerated and sealed. It undergoes a thermal treatment which guarantees the stability of the product over time at room temperature.

#### **GRECI INDUSTRIA ALIMENTARE SPA**

Via Traversante 58, Ravadese, 43122, Parma, Italy.

#### **PRODUCTS DATA**

Pack: TIN 1/2  
Net Weight: 0,400 kg  
Capacity: 425 ml  
Sales Unit: 6 TINS.

#### **STORAGE DATA**

Shelf life: 36 Month  
Storage closed product: IN A COOL AND DRY PLACE  
Storage open product: REFRIGERATED TEMPERATURE  
Life of the open product: CONSUME WITHIN 2-3 DAYS  
Storage during transport: AT ROOM TEMPERATURE

#### **PRIMARY PACKAGING DESCRIPTION**

Primary package description: EASY OPEN BPA NI TIN  
Height: 109,0 mm  
Diameter: 73,0 mm  
Package weight: 53,35 g

#### **SECONDARY PACKAGING DESCRIPTION**

Ext. primary pack. description: CARTON  
Secondary package length: 235,0 mm  
Secondary package width: 158,0 mm  
Secondary package height: 124,0 mm  
Packing dimensions in mm: 235\*158\*124  
Secondary packaging weight: 90,00 g



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#### **PALLET COMPOSITION**

Standard pallet 80X120

Boxes per layer: 23

Layers per pallet: 12

Boxes per pallet: 276

Standard pallet 100X120

Boxes per layer: 33

Number of layers per pallet: 10

Boxes per pallet: 330

Container pallet 112X112

Boxes per layer: 32

Number of layers per pallet: 16

Boxes per pallet: 512

#### **EAN CODE**

EAN13: 8004980063637

ITF14: 08004980163634

#### **NUTRIONATIONAL VALUE X 100 G**

Energetic value (KJ): 558 kJ

Energetic value (KCAL): 133 kcal

Fat: 10,4 g

Saturated fats: 1,1 g

Carbohydrates: 4,3 g

of which sugars: 0,8 g

Protein: 4,3 g

Salt: 1,40 g

Fiber: 2,8 g

#### **OTHER CHARACTERISTICS**

Suitable for vegetarian: YES

Suitable for vegan: YES

Suitable for celiac: NO

Contains alcohol: NO

Contains pork: NO



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### PHYSICO-CHEMICAL DATA

ph: 5,20 - 5,60

Last update: 04.03.2016  
Date: 28.02.2017

Approved: RAQ