

PRODUCT SPECIFICATION		Mod POQ 02-24
CODE 6363		Rev 01 del 03/07
CHAMPIGNONS PUREE WITH BLACK TRUFFLES X6		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

PRODUCT SPECIFICATION		Mod POQ 02-24
CODE 6363		Rev 01 del 03/07
CHAMPIGNONS PUREE WITH BLACK TRUFFLES X6		Page 2 of 4

dosed into tins, 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



INDUSTRIA ALIMENTARE SPA
SPECIALITA'
PER LA RISTORAZIONE

PRODUCT SPECIFICATION

CODE 6363

CHAMPIGNONS PUREE WITH BLACK TRUFFLES X6

Mod POQ 02-24

Rev 01 del
03/07

Page 3 of 4

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

NUTRITIONAL 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

Last update: 04.03.2016
Date: 28.02.2017

Approved: RAQ

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

PHYSICO-CHEMICAL DATA

ph: 5,20 - 5,60

Last update: 04.03.2016
Date: 28.02.2017

Approved: RAQ