

PRODUCT SPECIFICATION

Mod POQ 02-24

CODE 4075

Rev 01 del
03/07

PREPARATION FOR STOCK WITH MEAT EXTRACT

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PRODUCT DESCRIPTION

Preparation in granules for classic stock, with 4% of meat extract, made from glutamate.

USE

Meat stock for soups. Dilute about 8,6g of product in 1 lt of boiling water and mix until completely dissolved.

Yield per pack: 87 liters of stock.

INGREDIENTS

Iodized sea salt (49%) (sea salt, potassium iodate 0,01%), flavour enhancer: monosodium glutamate, rice flour, yeast extract, meat extract (4%), dehydrated vegetables in variable proportions (onion, **CELERY**, carrot), natural flavourings, corn starch, sugar, extra virgin olive oil (2%).

May contain traces of SOY.

ORGANOLEPTIC CHARACTERISTICS

Colour/Appearence: pale, not homogeneous

Odour: typical of meat and vegetables

Flavour: typical of meat and vegetables

Consistency: grainy

MICROBIOLOGICAL CHARACTERISTICS

| | |
|------------------------------|---------------|
| Total microbial load | < 1.000 cfu/g |
| Total coliforms | < 10 cfu/g |
| Lactic bacteria | < 100 cfu/g |
| Yeast and moulds | < 100 cfu/g |
| Sulphite reducing Clostridia | < 10 cfu/g |
| E. Coli | < 10 cfu/g |
| Bacillus cereus | < 100 cfu/g |
| S. Aureus | < 100 cfu/g |
| Listeria monocytogenes | < 100 cfu/g |
| Salmonella | absent in 25g |
| Clostridium perfringens | < 10 cfu/g |

GMO

This product does not contain genetically modified organisms.

PROCESSING

The raw materials are put together and mixed in a mechanical batch, then dosed into food plastic pots.

Last update: 25.08.2019
Date: 26.03.2024

Approved: RAQ

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GRECI INDUSTRIA ALIMENTARE SPA

Via Traversante Ravadese 58, 43122 Parma, Italy.

PRODUCTS DATA

Pack: TIN 1/1.
 Net Weight: 0,750 kg
 Sales Unit: CARTON 4 PCS
 Gross weight single pack: 0,810 kg
 Gross weight carton: 0,050 kg

STORAGE DATA

Shelf life: 24 Month
 Storage closed product: IN A COOL AND DRY PLACE
 Storage open product: REFRIGERATED TEMPERATURE
 Life of the open product: CONSUME WITHIN 9-15 DAYS
 Life after preparing: CONSUME WITHIN 1-2 DAYS
 Storage during transport: AT ROOM TEMPERATURE

PRIMARY PACKAGING DESCRIPTION

Primary package description: PLASTIC POT
 Height: 153,0 mm
 Diameter: 100,0 mm
 Package weight: 60,00 g

SECONDARY PACKAGING DESCRIPTION

Ext. primary pack. description: SHRINK WRAPPED FILM
 Packing dimensions in mm: 210X210X155
 Secondary packaging weight: 50,00 g

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PALLET COMPOSITION

Standard pallet 80X120
Boxes per layer: 24
Layers per pallet: 6
Boxes per pallet: 144

Standard pallet 100X120
Boxes per layer: 30
Number of layers per pallet: 7
Boxes per pallet: 210

Container pallet 112X112
Boxes per layer: 25
Number of layers per pallet: 11
Boxes per pallet: 275

EAN CODE

EAN13: 8004980040751
ITF14: 08004980140758

NUTRITIONAL VALUE X 100 G

Energetic value (KJ): 5 kJ
Energetic value (KCAL): 1 kcal
Fat: 0,0 g
Saturated fats: 0,0 g
Carbohydrates: 0,0 g
of which sugars: 0,0 g
Protein: 0,0 g
Salt: 0,50 g
Fiber: 0,0 g

ALLERGENS

Absence of allergens: NO
Celery: PRESENT

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OTHER CHARACTERISTICS

Suitable for vegetarian: NO
 Suitable for vegan: NO
 Suitable for celiac: YES
 Contains alcohol: NO
 Contains pork: NO