

PRODUCT SPECIFICATION

Mod POQ 02-24

CODE 592

Rev 01 del
03/07

SAUTEED ITALIAN CHAMPIGNON MUSHR. 2,4 KG

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PRODUCT DESCRIPTION

Fresh champignon mushrooms of good quality, carefully processed and flavoured with oil, parsley and salt.

USE

Ideal on pizzas, bruschettas, for sandwiches; also excellent for pasta, rice and as a side dish.

INGREDIENTS

Cultivated champignon mushrooms (*Agaricus bisporus*) (66%), sunflower seed oil (28%), parsley (0,7%), salt, garlic (0,2%), pepper, flavour enhancer: monosodium glutamate, acidity regulator: citric acid, antioxidant: L-ascorbic acid.

May contain traces of MILK AND DERIVATIVES, CELERY, NUTS.

ORGANOLEPTIC CHARACTERISTICS

Colour: typical hazelnut colour

Odour: typical and intense of champignon mushroom

Flavour: typical of cooked champignon mushroom, with a sautéed note

Consistency: quite firm

MICROBIOLOGICAL CHARACTERISTICS

Total mesophilic microbial load < 100 cfu/g

Lactic bacteria < 10 cfu/g

Yeasts < 10 cfu/g

Moulds < 10 cfu/g

Salmonella Absent in 25g

Listeria monocytogenes Absent in 25g

Staphylococcus Aureus < 10 cfu/g

Bacillus Cereus < 10 cfu/g

Bacilli ssp < 100 cfu/g

Escherichia Coli < 10 cfu/g

Total coliforms < 10 cfu/g

GMO

This product does not contain genetically modified organisms.

PROCESSING

The mushrooms are washed, blanched, cut and dosed into tinplate cans. The cans are then filled while hot with the other ingredients, de-aerated and sealed. Finally, they undergo a thermal treatment in order to guarantee the product's stability over time at room temperature.

Last update: 06.04.2023

Date: 26.03.2024

Approved: RAQ

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GRECI INDUSTRIA ALIMENTARE S.P.A.

Via Traversante Ravadese 58, 43122 Parma, Italy.

PRODUCTS DATA

Pack: TIN 3/1
Net Weight: 2,400 kg
Capacity: 2650 ml
Sales Unit: 6 TINS.
Gross weight single pack: 2,641 kg
Gross weight carton: 15,941 kg

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 5-6 DAYS
Storage during transport: AT ROOM TEMPERATURE

PRIMARY PACKAGING DESCRIPTION

Primary package description: BPA NI TIN
Height: 155,0 mm
Diameter: 151,5 mm
Package weight: 240,85 g

SECONDARY PACKAGING DESCRIPTION

Ext. primary pack. description: CARDBOARD
Secondary package length: 475,0 mm
Secondary package width: 315,0 mm
Secondary package height: 2,0 mm
Packing dimensions in mm: 475*315*152
Cardboard layer weight: 56,00 g
Film Weight: 40,00 g

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PALLET COMPOSITION

Standard pallet 80X120

Boxes per layer: 5

Layers per pallet: 9

Boxes per pallet: 45

Standard pallet 100X120

Boxes per layer: 7

Number of layers per pallet: 9

Boxes per pallet: 63

Container pallet 112X112

Boxes per layer: 8

Number of layers per pallet: 13

Boxes per pallet: 104

EAN CODE

EAN13: 8004980005927

ITF14: 08004980105924

NUTRITIONAL VALUE X 100 G

Energetic value (KJ): 1295 kJ

Energetic value (KCAL): 310 kcal

Fat: 32,6 g

Saturated fats: 3,6 g

Carbohydrates: 2,8 g

of which sugars: 0,5 g

Protein: 1,4 g

Salt: 1,00 g

ALLERGENS

Absence of allergens: YES

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OTHER CHARACTERISTICS

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

PHYSICO-CHEMICAL DATA

ph: 4,80 - 6,40