

PRODUCT SPECIFICATION

Mod POQ 02-24

CODE 6227

Rev 01 del
03/07

FIVE CHEESES CREAM 800 G

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PRODUCT DESCRIPTION

Cream made from five cheese types melted together:
Parmigiano-Reggiano, Emmental, Fontina, Gorgonzola and Italico.

USE

Ideal sauce for first courses, also indicated for main dishes and to prepare savoury pastry and pizzas.

INGREDIENTS

Cheeses (MILK) (Gorgonzola P.D.O. 26%, Italico 12%, Emmental 7%, Fontina P.D.O. 4%, Parmigiano-Reggiano P.D.O. 3,5%) (52,5%), water, butter (MILK) (14%), emulsifying salts: polyphosphates and sodium citrate.

GLUTEN FREE

May contain traces of EGGS AND PRODUCTS THEREOF.

RAW MATERIAL ORIGIN

Parmigiano-Reggiano (P. D. O.) Italy, Fontina (P. D. O.) Italy, Italico Italy, Gorgonzola (P. D. O.) Italy.

ORGANOLEPTIC CHARACTERISTICS

Colour: white tending to bright beige

Odour: typical of cheese

Flavour: typical of cheese, rather well tasty, without aftertaste

Consistency: soft and homogeneous

MICROBIOLOGICAL CHARACTERISTICS

Total microbial load < 100 cfu/g

Mesophilic clostridia absent

Mesophilic bacilli absent

Coliforms/enterobacteriaceae absent

E. Coli absent

Bacillus Cereus absent

Bacillus ssp < 100 cfu/g

S. Aureus absent

Listeria absent

Salmonella absent

Clostridium perfringens absent

GMO

This product does not contain genetically modified organisms.

PROCESSING

Last update: 13.12.2021

Date: 26.03.2024

Approved: RAQ

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The cheese is ground and melted, pre-sterilized and dosed into tinplate cans under controlled hygiene. The cans are sealed, undergo thermal treatment and are finally cooled.

GRECI INDUSTRIA ALIMENTARE SPA

Via Traversante Ravadese 58, 43122 Parma, Italy.

PRODUCTS DATA

Pack: TIN 1/1.
Net Weight: 0,800 kg
Capacity: 850 ml
Sales Unit: 6 TINS.
Available in pack of 24: YES
Gross weight single pack: 0,884 kg
Gross weight carton: 5,343 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 7-8 DAYS
Storage during transport: AT ROOM TEMPERATURE

PRIMARY PACKAGING DESCRIPTION

Primary package description: BPA NI TIN
Height: 118,0 mm
Diameter: 99,0 mm
Package weight: 83,76 g

SECONDARY PACKAGING DESCRIPTION

Ext. primary pack. description: CARDBOARD
Secondary package length: 310,0 mm
Secondary package width: 205,0 mm
Secondary package height: 2,0 mm
Packing dimensions in mm: 310*205*119
Secondary packaging weight: 25,00 g
Film Weight: 15,00 g

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PALLET COMPOSITION

Standard pallet 80X120
Boxes per layer: 12
Layers per pallet: 12
Boxes per pallet: 144

Standard pallet 100X120
Boxes per layer: 16
Number of layers per pallet: 10
Boxes per pallet: 160

Container pallet 112X112
Boxes per layer: 16
Number of layers per pallet: 16
Boxes per pallet: 256

EAN CODE

EAN13: 8004980002278
ITF14: 08004980162279

NUTRITIONAL VALUE X 100 G

Energetic value (KJ): 1189 kJ
Energetic value (KCAL): 284 kcal
Fat: 25,7 g
Saturated fats: 7,7 g
Carbohydrates: 0,7 g
of which sugars: 0,7 g
Protein: 12,6 g
Salt: 1,30 g

ALLERGENS

Absence of allergens: NO
Milk and derivatives: 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

PHYSICO-CHEMICAL DATA

ph: 5,85 - 6,15