

PRODUCT SPECIFICATION

Mod POQ 02-24

CODE 645

Rev 01 del
03/07

PREPARATION FOR GNOCCHI

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PRODUCT DESCRIPTION

Potato flakes preparation for gnocchi, obtained by mixing the potato flakes with the other traditional ingredients.

USE

Preparation to make gnocchi.

INGREDIENTS

Potato flakes 57% (dehydrated potatoes 99%, emulsifier: mono- and diglycerides of fatty acids, stabilizer: diphosphate disodium, preservative: SODIUM METABISULFITE (SULPHITES), spices, acidity regulator: citric acid, antioxidant: ascorbyl palmitate), corn starch, WHEAT starch, GLUTEN, salt, powdered skimmed MILK, powdered EGG yolk, flavourings, acidity regulator: glucono delta-lactone.

ORGANOLEPTIC CHARACTERISTICS

Colour: very light yellow

Odour: neutral

Flavour: typical and delicate

Consistency: in powder

MICROBIOLOGICAL CHARACTERISTICS

Total microbial load	< 100.000 cfu/g
Total coliforms	< 100 cfu/g
Yeasts and moulds	< 1.000 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.

PACKAGING AND STORAGE

The product is packed into bags which are put in boxes.

Shelf life: the product maintains its characteristics for about 18 months if stored at room temperature (20°C), hermetically closed in a fresh and dry place and away from light sources; once opened, it is recommended to consume within a short time.

Last update: 14.10.2020
Date: 26.03.2024

Approved: RAQ

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GRECI INDUSTRIA ALIMENTARE SPA

Via Traversante Ravadese 58, 43122 Parma, Italy.

PRODUCTS DATA

Pack: SACHET 800 GR
Net Weight: 0,800 kg
Sales Unit: 15 BAGS
Gross weight single pack: 0,807 kg
Gross weight carton: 12,615 kg

STORAGE DATA

Shelf life: 18 Month
Storage closed product: IN A COOL AND DRY PLACE
Storage open product: SEALED PRODUCT: COOL PLACE
Life of the open product: CONSUME WITHIN 15 DAYS
Life after preparing: CONSUME WITHIN 1-2 DAYS
Storage during transport: AT ROOM TEMPERATURE

PRIMARY PACKAGING DESCRIPTION

Primary package description: MULTILAYER BAG
Length: 240,0 mm
Width: 150,0 mm
Package weight: 7,00 g

SECONDARY PACKAGING DESCRIPTION

Ext. primary pack. description: CARTON
Secondary package length: 468,0 mm
Secondary package width: 242,0 mm
Secondary package height: 208,0 mm
Packing dimensions in mm: 468*242*208
Secondary packaging weight: 510,00 g

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PALLET COMPOSITION

Standard pallet 80X120

Boxes per layer: 7

Layers per pallet: 7

Boxes per pallet: 49

Standard pallet 100X120

Boxes per layer: 10

Number of layers per pallet: 7

Boxes per pallet: 70

Container pallet 112X112

Boxes per layer: 8

Number of layers per pallet: 8

Boxes per pallet: 64

EAN CODE

EAN13: 8004980006450

ITF14: 08004980106457

NUTRITIONAL VALUE X 100 G

Energetic value (KJ): 1450 kJ

Energetic value (KCAL): 340 kcal

Fat: 0,2 g

Saturated fats: 0,1 g

Carbohydrates: 81,5 g

of which sugars: 0,8 g

Protein: 3,1 g

Salt: 2,83 g

Fiber: 4,6 g

ALLERGENS

Absence of allergens: NO

Cereals containing gluten: PRESENT

Milk and derivatives: PRESENT

Eggs and by-products: PRESENT

Sulfur dioxide SO₂>10 mg/kg: PRESENT

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OTHER CHARACTERISTICS

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

PHYSICO-CHEMICAL DATA

Moisture: < 8,5 %
Moisture: < 8,5 %