

PRODUCT SPECIFICATION	Mod POQ 02-24
CODE 6543 CREAMBASEDON P.D.O FOSSA SOGLIANO CHEESE	Rev 01 del 03/07 Page 1 of 4

PRODUCT DESCRIPTION

Cream made from Fossa di Solignano cheese PDO with an intense flavour and brushwood and tartufo aroma due to the aging process in pits.

USE

Ideal to prepare classic fondues, for first dishes: risotto, polenta, filled pasta. Excellent to fill crostini, pizzas, bruschette, salty pastry and quiche.

INGREDIENTS

"Formaggio di Fossa di Sogliano PDO" cheese (31%) (MILK, salt, rennet), water, curd of cow MILK, butter (MILK), melting salts: polyphosphates and sodium citrate. GLUTEN-FREE

It may contains traces of EGGS and product thereof.

ORIGIN RAW MATERIAL: "Formaggio di Fossa di Sogliano PDO" cheese: Italy. Curd of cow milk: origin milk Italy. Butter: origin milk Italy.

ORGANOLEPTIC CHARACTERISTICS

Consistency: creamy and spreadable

Colour: bright with ocher shade with antic yellow tendence

Odour: very intense and characteristic of "fossa cheese" where the component of anaerobic fermentation is predominant

Flavour: rich and tasty

MICROBIOLOGICAL CHARACTERISTICS

Total mesophilic microbic load <100 ufc/g

Clostridi mesofili absent

Bacilli mesofili absent

Coliforms/Enterobacteriaceae absent

E. Coli absent

Bacillus Cereus < 10 ufc/g

Bacillus ssp < 100 ufc/g

S. Aureus absent

Listeria absent

Salmonella absent

Clostridium perfringens absent

GMO

This product does not contain genetically modified organisms.

PROCESSING

The cheese is ground and melted, pre-sterilized and dosed into

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tinplate cans under controlled hygiene. The cans are sealed, undergo thermal treatment and are finally cooled.

GRECI INDUSTRIA ALIMENTARE S.P.A.

Via Traversante Ravadese 58, Parma, Italia.

PRODUCTS DATA

Pack: TIN 1/2
 Net Weight: 0,400 kg
 Capacity: 425 ml
 Sales Unit: 6 TINS.
 Gross weight single pack: 0,453 kg
 Gross weight carton: 2,810 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 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: 232,0 mm
 Secondary package width: 160,0 mm
 Secondary package height: 122,0 mm
 Packing dimensions in mm: 232*160*122
 Secondary packaging weight: 90,00 g

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PALLET COMPOSITION

Standard pallet 80X120
Boxes per layer: 25
Layers per pallet: 12
Boxes per pallet: 300

Standard pallet 100X120
Boxes per layer: 30
Number of layers per pallet: 11
Boxes per pallet: 330

Container pallet 112X112
Boxes per layer: 32
Number of layers per pallet: 16
Boxes per pallet: 512

EAN CODE

EAN13: 8004980065433
ITF14: 08004980165430

NUTRITIONAL VALUE X 100 G

Energetic value (KJ): 1185 kJ
Energetic value (KCAL): 287 kcal
Fat: 26,5 g
Saturated fats: 18,6 g
Carbohydrates: 0,1 g
of which sugars: 0,1 g
Protein: 11,8 g
Salt: 1,90 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: 5,50 - 6,50
NaCl: 1% - 2%
Dry residue: 42% - 45%
Moisture: 55% - 58%
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Moisture: 55% - 58%