

PRODUCT SPECIFICATION

Mod POQ 02-24

CODE 6881

Rev 01 del
03/07

SAUTEED PORCINI AND WINE CAPS 800 g

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PRODUCT DESCRIPTION

Cepe mushrooms and wine cap stropharia mushrooms, cut into slices, sauteed with cream.

USE

Ideal for polenta and meat and side dishes in general.

INGREDIENTS

Cultivated and wild mushroom (77%) (Stropharia Rugosannulata (52%), (Boletus Edulis and its group) (25%), sunflower seed oil, water, vegetable fiber, parsley, salt, garlic, pepper, rice flour, yeast extract, flavours, natural flavours, acidity regulator: citric and lactic acid, antioxidant: L-ascorbic acid. GLUTEN-FREE

It may contains traces of MILK AND DERIVATIVES, CELERY, NUTS.

ORGANOLEPTIC CHARACTERISTICS

Consistency: firm

Appearance and colour: hazelnut brown, with cream light hazelnut brown

Odour: sautéed, without abnormal aromas

Flavour: sautéed, without abnormal aromas

MICROBIOLOGICAL CHARACTERISTICS

Total mesophilic microbic load	<100 cfu/g
Lactic bacteria	< 10 cfu/g
Yeast	< 10 cfu/g
Moulds	< 10 cfu/g
Salmonella	Absent in 25g
Listeria monocytogenes	Absent in 25g
S. Aureus	< 10 cfu/g
Bacillus Cereus	< 10 cfu/g
Bacilli ssp	< 100 cfu/g
E. Coli	< 10 cfu/g
Total coliforms	< 10 cfu/g

GMO

This product does not contain genetically modified organisms.

PROCESSING

The mushrooms, preserved in brine, are desalinated, cooked in acidulous water, They are then mixed with the flavouring ingredients and hot oil and dosed, while hot, into tinplate cans. After being de-aerated and sealed, the cans undergo a thermal treatment in order

Last update: 11.05.2023
Date: 26.03.2024

Approved: RAQ



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to guarantee the product's stability over time at room temperature.

GRECI INDUSTRIA ALIMENTARE S.P.A.

Via Traversante Ravadese 58, Parma, Italia.

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: 5,347 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 2-3 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: 19,00 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: 8004980008812
ITF14: 08004980168813

NUTRITIONAL VALUE X 100 G

Energetic value (KJ): 815 kJ
Energetic value (KCAL): 195 kcal
Fat: 19,5 g
Saturated fats: 2,1 g
Carbohydrates: 1,0 g
of which sugars: 0,7 g
Protein: 2,8 g
Salt: 1,20 g
Fiber: 1,8 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: 4,40 - 4,50
 NaCl: 1,0% - 1,5%