

PRODUCT SPECIFICATION

Mod POQ 02-24

CODE 4106

Rev 01 del
03/07

SAUTEED CHAMPIGNONS 3/1

Page 1 of 4

PRODUCT DESCRIPTION

Fresh cultivated field mushrooms of good quality, thiny sliced, sautéed with oil and herbs, with cream. Enriched with fiber.

USE

Ideal as a pizza topping, for bruschettas and sandwiches

INGREDIENTS

Cultivated field mushrooms (*Agaricus bisporus*) (80%), water, sunflower seed oil, modified starch (corn), tapioca starch, vegetable fiber, salt, natural flavors, parsley, garlic, pepper, antioxidant: L-ascorbic acid, acidity regulator: lactic acid, flavour, yeast extract, potassium chloride.

GLUTEN FREE

May contain traces of MILK AND DERIVATIVES, CELERY, NUTS

ORGANOLEPTIC CHARACTERISTICS

Colour: light brown, with black gills of the mushroom

Odour: typical of sautéed product, with note of garlic and parsley

Flavour: typical of sautéed

Consistency: firm and elastic, with creamy sauce.

MICROBIOLOGICAL CHARACTERISTICS

| | |
|--------------------------------|---------------|
| Total Mesophilic microbic load | < 100 ufc/g |
| Lactic bacteria | < 10 ufc/g |
| Yeasts | < 10 ufc/g |
| Moulds | < 10 ufc/g |
| Salmonella | Absent in 25g |
| Listeria monocytogenes | Absent in 25g |
| S. Aureus | < 10 ufc/g |
| Bacillus Cereus | < 10 ufc/g |
| Bacilli ssp | < 100 ufc/g |
| E. Coli | < 10 ufc/g |
| Total coliforms | < 10 ufc/g |

GMO

This product does not contain genetically modified organisms.

PROCESSING

The mushrooms are washed and selected, and then blanched and cut.

They are mixed

into a cooking basin with the flavouring ingredients. The thus obtained product is

dosed into tinplate cans, de-aerated and sealed. The cans undergo

Last update: 10.10.2022
Date: 26.03.2024

Approved: RAQ

PRODUCT SPECIFICATION

Mod POQ 02-24

CODE 4106

Rev 01 del
03/07

SAUTEED CHAMPIGNONS 3/1

Page 2 of 4

thermal treatment
which guarantees the stability of the product over time at room
temperature.

GRECI INDUSTRIA ALIMENTARE SPA

Via Traversante Ravadese 58, Parma, Italy.

PRODUCTS DATA

Pack: TIN 3/1
Net Weight: 2,500 kg
Capacity: 2650 ml
Sales Unit: 6 TINS.
Gross weight single pack: 2,741 kg
Gross weight carton: 16,541 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: 151,5 mm
Diameter: 155,0 mm
Package weight: 240,85 g

Last update: 10.10.2022
Date: 26.03.2024

Approved: RAQ

PRODUCT SPECIFICATION

Mod POQ 02-24

CODE 4106

Rev 01 del
03/07

SAUTEED CHAMPIGNONS 3/1

Page 3 of 4

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

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: 8004980041062

ITF14: 08004980141069

Last update: 10.10.2022

Date: 26.03.2024

Approved: RAQ

PRODUCT SPECIFICATION

Mod POQ 02-24

CODE 4106

Rev 01 del
03/07

SAUTEED CHAMPIGNONS 3/1

Page 4 of 4

NUTRITIONAL VALUE X 100 G

Energetic value (KJ): 309 kJ
 Energetic value (KCAL): 75 kcal
 Fat: 4,8 g
 Saturated fats: 0,5 g
 Carbohydrates: 2,2 g
 of which sugars: 0,4 g
 Protein: 4,2 g
 Salt: 0,60 g
 Fiber: 2,7 g

ALLERGENS

Absence of allergens: YES

OTHER CHARACTERISTICS

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

PHYSICO-CHEMICAL DATA

ph: 4,5 - 4,7