

PRODUCT SPECIFICATION	Mod POQ 02-24
CODE 4083	Rev 01 del 03/07
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PRODUCT DESCRIPTION

Powder mix for brown stock, it's the classic gravy.

USE

Indicated to go with roasts.

Dilute 100g of product in 1 litre of cold water and mix until obtaining a sauce without clumps. Bring to a boil and maintain for about 2 minutes.

Yield per pot: 5 liters of sauce.

INGREDIENTS

Corn starch, vegetables in variable proportions (onion, carrot, potato (SULPHITES)) (15%), iodized sea salt (sea salt, potassium iodate 0,007%) (14%), flavour enhancer: monosodium glutamate, yeast extract, flavourings, sugar, colouring E150C, meat extract, spices, acidifier: lactic acid, rosemary.

May contain traces of CELERY and SOY.

ORGANOLEPTIC CHARACTERISTICS

Colour/Appearance: light brown, non homogeneous

Odour: typical of meat gravy

Flavour: typical of meat gravy

Consistency: powder

MICROBIOLOGICAL CHARACTERISTICS

Total microbial load	< 1.000 cfu/g
Total coliforms	< 10 cfu/g
Lactic bacteria	< 100 cfu/g
Yeasts and moulds	< 100 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

The product does not contain genetically modified organisms.

PROCESSING

The raw materials are mixed together and melted in a mechanical batch, then dosed into food plastic pots.

Last update: 27.08.2021
Date: 26.03.2024

Approved: RAQ

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GRECI INDUSTRIA ALIMENTARE SPA

Via Traversante Ravadese 58, 43122 Parma, Italy.

PRODUCTS DATA

Pack: TIN 1/1.

Net Weight: 0,500 kg

Sales Unit: CARTON 4 PCS

Gross weight single pack: 0,560 kg

Gross weight carton: 0,050 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 9-15 DAYS

Life after preparing: CONSUME WITHIN 1-2 DAYS

Storage during transport: AT ROOM TEMPERATURE

PRIMARY PACKAGING DESCRIPTION

Primary package description: PLASTIC POT

Height: 153,0 mm

Diameter: 100,0 mm

Package weight: 60,00 g

SECONDARY PACKAGING DESCRIPTION

Ext. primary pack. description: SHRINK WRAPPED FILM

Packing dimensions in mm: 210X210X155

Secondary packaging weight: 50,00 g

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PALLET COMPOSITION

Standard pallet 80X120
Boxes per layer: 24
Layers per pallet: 6
Boxes per pallet: 144

Standard pallet 100X120
Boxes per layer: 30
Number of layers per pallet: 7
Boxes per pallet: 210

Container pallet 112X112
Boxes per layer: 25
Number of layers per pallet: 11
Boxes per pallet: 275

EAN CODE

EAN13: 8004980040836
ITF14: 08004980140833

NUTRITIONAL VALUE X 100 G

Energetic value (KJ): 117 kJ
Energetic value (KCAL): 28 kcal
Fat: 0,0 g
Saturated fats: 0,0 g
Carbohydrates: 5,8 g
of which sugars: 0,5 g
Protein: 1,1 g
Salt: 2,00 g
Fiber: 0,3 g

ALLERGENS

Absence of allergens: NO
Sulfur dioxide SO₂>10 mg/kg: 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

NaCl: 1,8 - 2,0