

PRODUCT SPECIFICATION

Mod POQ 02-24

CODE 6028

Rev 01 del
03/07

4 CHEESES CREAM X 6

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PRODUCT DESCRIPTION

Creamy sauce made with cheeses melted together to obtain a delicate cream.

USE

Ideal sauce for first course dishes (pasta, gnocchi, rice, lasagna, cannelloni), suggested to prepare meat and vegetables, excellent on eggs, pizzas, bruschettas, focaccias, canapés and vol-au-vents.

INGREDIENTS

Cheeses (MILK) (Italico 23.5 %, Emmental 14.5%, Fontina P. D. O. 10.5% , Parmigiano-Reggiano P. D. O. 3.5%) (52%), water, butter (MILK) (14%), melting salts: polyphosphates and sodium citrate.

May contain traces of EGGS AND PRODUCTS THEREOF.

Gluten free.

ORIGIN RAW MATERIAL

Parmigiano Reggiano PDO (Italy), Fontina POD (Italy), Italico (Italy).

CE REGISTRATION NUMBER

IT 545 L CE

ORGANOLEPTIC CHARACTERISTICS

Colour: creamy white

Odour: typical of cheese, without aftertaste

Flavour: typical of cheese, without aftertaste

Consistency: creamy and spreadable

MICROBIOLOGICAL CHARACTERISTICS

Total microbic load	<100 ufc/g
Mesophilic clostridia	absent
Mesophilic bacilli	absent
Coliforms/Enterobacteriaceae	absent
E. Coli	absent
Bacillus Cereus	<10 ufc/g
Bacillus ssp	<100 ufc/g
S. Aureus	absent
Listeria	absent in 25g
Salmonella	absent in 25g
Clostridium perfringens	absent

Last update: 24.01.2022
Date: 26.03.2024

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GMO

This product does not contain genetically modified organisms.

PROCESSING

The cheeses and ingredients are chopped and mixed, homogenized and melted. After an UHT thermal treatment, the cream is dosed into tinplate cans. The tins are sealed and cooled down. The product is stable at room temperature.

GRECI INDUSTRIA ALIMENTARE SPA

Via Traversante Ravadese 58, 43122, Parma, Italy.

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: 5,343 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 7-8 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

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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: 15,00 g

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: 8004980000281

ITF14: 08004980160282

NUTRITIONAL VALUE X 100 G

Energetic value (KJ): 1218 kJ

Energetic value (KCAL): 291 kcal

Fat: 25,5 g

Saturated fats: 7,8 g

Carbohydrates: 1,0 g

of which sugars: 1,0 g

Protein: 14,4 g

Salt: 0,60 g

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ALLERGENS

Absence of allergens: NO
Milk and derivatives: PRESENT

OTHER CHARACTERISTICS

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

PHYSICO-CHEMICAL DATA

ph: 5,65 - 6,00