

CODE 6242

WALNUT SAUCE 1/2 X 6

Mod POQ 02-24

Rev 01 del 03/07

Page 1 of 4

PRODUCT DESCRIPTION

Walnut sauce typical of Liguria, made from walnuts, Parmigiano-Reggiano cheese and garlic.

USE

Ideal for first dishes (on pasta: pansoti, trofie, gnocchi, tagliatelle, ravioli) and to fill savoury pastry, pies, crepes.

INGREDIENTS

Sunflower seed oil, WALNUTS (37%), Parmigiano-Reggiano P. D. O. cheese (MILK) (7%), MILK proteins, dextrose, salt, garlic (0,4%), antioxidant: L-ascorbic acid, flavouring.

Attention: may contain shell fragments

May contain traces of CELERY.

GLUTEN FREE

ORGANOLEPTIC CHARACTERISTICS

Colour: light hazel brown Odour: typical of walnuts

Flavour: typical and intense of walnuts, with a cheese note

Consistency: rather thick

MICROBIOLOGICAL CHARACTERISTICS

Total microbial load < 100.000 cfu/a Total coliforms < 10 cfu/qLactic Bacteria $< 10.000 \, \text{cfu/g}$ Yeast and Moulds $< 1.000 \, \text{cfu/g}$ Sulphite-reducing clostridia < 10 cfu/qE. Coli absent Bacillus Cereus absent < 100 cfu/g S. Aureus Listeria monocytogenes absent Salmonella absent Clostridium perfringens absent

GMO

This product does not contain genetically modified organisms.

PROCESSING

The walnuts, of selected quality and without shells, are finely grinded with oil. The other ingredients are then added and this

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Mod POQ 02-24

Rev 01 del 03/07

4

Page 2 of

CODE 6242

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mixture is carefully blended. It is finally dosed into timplate cans, which are sealed.

GRECI INDUSTRIA ALIMENTARE SPA

Via Traversante Ravades 58, 43122 Parma, Italy.

PRODUCTS DATA

Pack: TIN 1/2

Net Weight: 0,400 kg Capacity: 425 ml

Sales Unit: 6 TINS.

Available in pack of 24: NO

Gross weight single pack: 0,453 kg

Gross weight carton: 2,810 kg

STORAGE DATA

Shelf life: 14 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 CONTROLLED 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: 235,0 mm
Secondary package width: 158,0 mm
Secondary package height: 124,0 mm
Packing dimensions in mm: 235*158*124
Secondary packaging weight: 90,00 g

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Date: 26.03.2024



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Rev 01 del 03/07

4

Page 3 of

CODE 6242

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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: 8004980002421 ITF14: 08004980162422

NUTRIONATIONAL VALUE X 100 G

Energetic value (KJ): 2926 kJ Energetic value (KCAL): 699 kcal

Fat: 68,8 g

Saturated fats: 10,2 g
Carbohydrates: 2,0 g
of which sugars: 1,7 g

Protein: 13,5 g Salt: 1,40 g

ALLERGENS

Absence of allergens: NO

Nuts: PRESENT

Milk and derivatives: PRESENT

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Page 4 of 4

OTHER CHARACTERISTICS

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

PHYSICO-CHEMICAL DATA

ph: 5,30 - 5,90 Aw: < 0,690 Aw: < 0,690

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