

CODE 626

POWDER MIX FOR PANNA COTTA

Mod POQ 02-24

Rev 01 del 03/07

Page 1 of 4

PRODUCT DESCRIPTION

Powder mix to prepare an excellent panna cotta. With this product you obtain with extreme facility a dessert with a delicious taste of panna cotta and a compact, fine and creamy structure. The easy and quick preparation procedure together with the product's high yield allow to optimise the preparation time.

USE

Ideal to prepare in a very easy way an excellent panna cotta with a rich and full taste.

INGREDIENTS

Sugar, corn starch, gelatine (bovine origin), flavourings.

May contain traces of EGGS AND PRODUCTS THEREOF, SOY, MILK AND DERIVATIVES, NUTS.

ORGANOLEPTIC CHARACTERISTICS

Colour: white Odour: typical Flavour: typical

Granulometry: regular

MICROBIOLOGICAL CHARACTERISTICS

This product is microbiologically stable at room temperature.

PROCESSING

The raw ingredients, after being controlled and weighed, are mixed together. They are then transferred in a collecting tank to be dosed into the sachets. The sachets are labelled, showing the production batch, and finally packed into boxes.

GRECI INDUSTRIA ALIMENTARE SPA

Via Traversante Ravadese 58, 43122 Parma, Italy.

PRODUCTS DATA

Pack: BOX WITH 5 SACHETS Net Weight: 1,000 kg Sales Unit: 4 BOXES

Gross weight single pack: 1,011 kg

Gross weight carton: 4,284 kg

Last update: 06.04.2023 Approved: RAQ

Date: 26.03.2024



Mod POQ 02-24

Rev 01 del 03/07

Page 2 of

4

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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 5-6 DAYS Life after preparing: CONSUME WITHIN 1-2 DAYS Storage during transport: AT ROOM TEMPERATURE

PRIMARY PACKAGING DESCRIPTION

Primary package description: MULTILAYER BAG.

Length: 165,0 mm Width: 150,0 mm

Package weight: 11,00 g

EXTERNAL PRIMARY PACKAGING DESCRIPTION

Secondary package description: CARTON BOX

Length: 100,0 mm Width: 150,0 mm Height: 215,0 mm

Weight outer primary package: 71,00 g

SECONDARY PACKAGING DESCRIPTION

Ext. primary pack. description: CARTON Secondary package length: 312,0 mm Secondary package width: 220,0 mm Secondary package height: 225,0 mm Packing dimensions in mm: 312*220*225 Secondary packaging weight: 240,00 g

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Rev 01 del 03/07

4

Page 3 of

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PALLET COMPOSITION

Standard pallet 80X120
Boxes per layer: 12
Layers per pallet: 6
Boxes per pallet: 72

Standard pallet 100X120 Boxes per layer: 15

Number of layers per pallet: 7

Boxes per pallet: 105

Container pallet 112X112
Boxes per layer: 15

Number of layers per pallet: 7

Boxes per pallet: 105

EAN CODE

EAN13: 8004980006269 ITF14: 08004980106266

NUTRIONATIONAL VALUE X 100 G

Energetic value (KJ): 1618 kJ Energetic value (KCAL): 387 kcal

Fat: 0,0 g

Saturated fats: 0,0 g
Carbohydrates: 87,8 g
of which sugars: 75,9 g

Protein: 8,9 g Salt: 0,00 g

ALLERGENS

Absence of allergens: YES

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Page 4 of

OTHER CHARACTERISTICS

Suitable for vegetarian: NO

Suitable for vegan: NO Suitable for celiac: YES

Contains alcohol: NO Contains pork: NO

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