



<b>PRODUCT SPECIFICATION</b>	Mod POQ 02-24
<b>CODE 6274</b>	Rev 01 del 03/07
<b>GRILLED ARTICHOKE 800 G</b>	Page 1 of 4

#### PRODUCT DESCRIPTION

Artichokes without the external leaves, cut in half and quarters, grilled and preserved in oil with flavouring ingredients.

#### USE

Excellent as a side dish and for garnishing pizzas.

#### INGREDIENTS

Artichokes (58%), sunflower seed oil, water, salt, garlic, pepper, acidity regulator: citric acid, antioxidant: L-ascorbic acid.

GLUTEN FREE

It may contain traces of MILK AND DERIVATIVES, CELERY, NUTS.

#### RAW MATERIAL ORIGIN

Artichokes : Italy

#### ORGANOLEPTIC CHARACTERISTICS

Colour: green with evident dark signs of grill

Odour: characteristic of grilled with a garlic note

Flavour: typical of artichokes with perceptible note of the flavouring ingredients

Consistency: firm to cut and crispy to chew

#### MICROBIOLOGICAL CHARACTERISTICS

Total microbic mesophile load	<100 cfu/g
Lactic bacteria	<10 cfu/g
Yeast	<10 cfu/g
Moulds	<10 cfu/g
Salmonella	Absent in 25g
Listeria monocytogenes	Absent in 25g
S. Aureus	<10 cfu/g
Bacillus Cereus	<10 cfu/g
Bacilli ssp	<100 cfu/g
E. Coli	<10 cfu/g
Total coliforms	<10 cfu/g

#### GMO

This product does not contain genetically modified organisms.

#### PROCESSING

Fresh artichokes are cleaned, half-cooked and cut in half, grilled, and after further selection dosed in tinfoil cans. Cans are filled

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<b>PRODUCT SPECIFICATION</b>	Mod POQ 02-24
<b>CODE 6274</b>	Rev 01 del 03/07
<b>GRILLED ARTICHOKE 800 G</b>	Page 2 of 4

with the hot liquid made of flavouring ingredients and oil. The product is then de-aerated, sealed and undergoes thermal treatment which guarantees the stability of the product over time 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  
Number of pieces per tin: 45 - 65  
Gross weight single pack: 0,884 kg  
Gross weight carton: 5,343 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: 10 dd if covered by the liquid  
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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<b>GRILLED ARTICHOKE 800 G</b>	Page 3 of 4

#### 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: 8004980002742  
ITF14: 08004980162743

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<b>GRILLED ARTICHOKE 800 G</b>	Page 4 of 4

#### **NUTRITIONAL VALUE X 100 G**

Energetic value (KJ): 1606 kJ  
Energetic value (KCAL): 384 kcal  
Fat: 36,8 g  
Saturated fats: 5,9 g  
Carbohydrates: 5,2 g  
of which sugars: 4,0 g  
Protein: 5,7 g  
Salt: 1,50 g  
Fiber: 4,4 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: 4,00 - 4,35

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