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CODE 6363

CHAMPIGNONS PUREE W/BLACK TRUFFLES

PRODUCT DESCRIPTION

A creamy sauce based on cultivated and finely minced mushrooms, flavoured with black truffles.

USE

Ideal to prepare first course dishes, to enhance meat dishes, on toasts and to fill savoury pastries.

INGREDIENTS

Cultivated meadow mushrooms (Agaricus bisporus) (80%), sunflower seed oil, WHEAT flour, black truffles (Tuber aestivum 1,5%), salt, flavourings, sugar, garlic, pepper, yeast extract, antioxidant: L-ascorbic acid.

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

ORGANOLEPTIC CHARACTERISTICS

Colour: of hazelnut, with truffles pieces

Odour: characteristic of truffles, without aftertaste

Flavour: typical of champignons with strong note of truffles, without

aftertaste

Consistency: creamy.

MICROBIOLOGICAL CHARACTERISTICS

<100 ufc/g
absent

GMO

This product does not contain genetically modified organisms.

PROCESSING

The mushrooms are washed, seared and then finely minced. They are then mixed with the black truffle cut into small pieces in a cooking basin together with the other flavouring ingredients. The product is dosed into tinplate cans, de-aerated and sealed. It undergoes a

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thermal treatment which guarantees the stability of the product over time at room temperature.

GRECI INDUSTRIA ALIMENTARE SPA

Via Traversante 58, Ravadese, 43122, Parma, Italy.

PRODUCTS DATA

Pack: TIN 1/2

Net Weight: 0,400 kg Capacity: 425 ml

Sales Unit: 6 TINS.

Gross weight single pack: 0,453 kg Gross weight carton: 2,810 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: CONSUME WITHIN 5-6 DAYS Storage during transport: AT ROOM 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: 232,0 mm
Secondary package width: 160,0 mm
Secondary package height: 122,0 mm
Packing dimensions in mm: 232*160*122
Secondary packaging weight: 90,00 g

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PALLET COMPOSITION

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

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: 8004980063637 ITF14: 08004980163634

NUTRIONATIONAL VALUE X 100 G

Energetic value (KJ): Energetic value (KJ): 558 kJ
Energetic value (KCAL): 133 kcal 558 kJ

10,4 g Fat:

Saturated fats: Carbohydrates: of which sugars: 1,1 g 4,3 g 0,8 g

Protein: 4,3 g 1,40 g

Salt: Fiber: 2,8 q

ALLERGENS

Absence of allergens: NO

Cereals containing gluten: PRESENT

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OTHER CHARACTERISTICS

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

PHYSICO-CHEMICAL DATA

ph: 5,20 - 5,60

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