

## PRODUCT SPECIFICATION

Mod POQ 02-24

**CODE 6735**

Rev 01 del  
03/07

**RED CABBAGE PUREE 420 G**

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### PRODUCT DESCRIPTION

Puree made from cabbage with a pleasant sour taste and a bright violet colour.

### USE

Ideal to enhance the gnocchi and fresh pasta preparation, on crostini and bruschettas, to realise foams to go with antipasti, first and main dishes. Also perfect to create other original dishes.

### INGREDIENTS

Red cabbage (66%), water, dietary fibre, rice flour, butter (**MILK**), apple vinegar, dextrose, garlic, sunflower seed oil, iodized sea salt (sea salt, potassium iodate 0,007%) (1%), acidifier: lactic acid.

May contain traces of CELERY, NUTS.

### ORGANOLEPTIC CHARACTERISTICS

Colour: bright and intense violet

Odour: slightly fragrant

Flavour: typical

Consistency: fine puree.

### MICROBIOLOGICAL CHARACTERISTICS

Total microbial load	< 100 cfu/g
Bacilli	< 100 cfu/g
Sulphite-reducing Clostridia	< 100 cfu/g
Coliforms/Enterobacteriaceae	absent
E. Coli	absent
Bacillus Cereus	absent
S. Aureus	absent
Listeria	absent
Salmonella	absent
Clostridium perfringens	absent
Lactic bacteria	absent
Yeasts	absent
Moulds	absent

### GMO

This product does not contain genetically modified organisms.

### PROCESSING

The raw material is slowly defrosted, then ground with the other recipe's ingredients and warmed to 90°C into the cutting machine. The thus obtained product is dosed into tinplate cans, which are then

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de-aerated, sealed and undergo a thermal treatment in order to guarantee the product's stability over time at room temperature.

### GRECI INDUSTRIA ALIMENTARE SPA

Via Traversante Ravadese 58, 43122, Parma, Italy.

### PRODUCTS DATA

Pack: TIN 1/2  
Net Weight: 0,420 kg  
Capacity: 425 ml  
Sales Unit: 6 TINS.  
Available in pack of 24: NO  
Gross weight single pack: 0,475 kg  
Gross weight carton: 2,937 kg

### STORAGE DATA

Shelf life: 30 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 ROOM TEMPERATURE

### PRIMARY PACKAGING DESCRIPTION

Primary package description: TIN.  
Height: 109,0 mm  
Diameter: 73,0 mm  
Package weight: 54,50 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: 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: 8004980067352  
ITF14: 08004980167359

### NUTRITIONAL VALUE X 100 G

Energetic value (KJ): 389 kJ  
Energetic value (KCAL): 93 kcal  
Fat: 3,8 g  
Saturated fats: 1,6 g  
Carbohydrates: 8,5 g  
of which sugars: 3,8 g  
Protein: 1,7 g  
Salt: 1,00 g  
Fiber: 10,2 g

### ALLERGENS

Absence of allergens: NO  
Milk and derivatives: PRESENT

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#### OTHER CHARACTERISTICS

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

#### PHYSICO-CHEMICAL DATA

ph: 4,1 - 4,3  
 NaCl: 1,0