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| PRODUCT SPECIFICATION | Mod POQ 02-24 |
| CODE 7055 MUSHROOM PUREE WITH TRUFFLE | Rev 01 del 03/07 Page 1 of 4 |

PRODUCT DESCRIPTION

A puree obtained from fresh champignon and porcini mushrooms finely minced and enhanced with summer truffle.

USE

Ideal to fill sandwiches and piadine.

INGREDIENTS

Fresh champignon mushrooms (Agaricus Bisporus) 75%, sunflower seed oil, water, rice flour, powdered porcini mushrooms (Boletus Edulis), summer truffle (Tuber Aestivum) (1%), salt, yeast extract, sugar, garlic, pepper, flavouring.

GLUTEN FREE

May contain traces of CELERY, NUTS, SOY, MILK AND DERIVATIVES, FISH, MOLLUSCS.

RAW MATERIAL CHARACTERISTICS

Italian champignon mushrooms processed when fresh and dried porcini mushrooms.

ORGANOLEPTIC CHARACTERISTICS

Colour: dark brown

Odour: typical of mushroom and truffle

Flavour: intense of truffle and mushroom

Consistency: creamy and spreadable

MICROBIOLOGICAL CHARACTERISTICS

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| Total mesophilic microbial load | < 100 cfu/g |
| Lactic bacteria | < 1 cfu/g |
| Yeasts | < 1 cfu/g |
| Moulds | < 1 cfu/g |
| Salmonella | Absent in 25g |
| Listeria monocytogenes | Absent in 25g |
| Staphylococcus Aureus | < 1 cfu/g |
| Bacillus Cereus | < 10 cfu/g |
| Bacilli ssp | < 100 cfu/g |
| Escherichia Coli | < 1 cfu/g |
| Total coliforms | < 1 cfu/g |

GMO

This product does not contain genetically modified organisms.

Last update: 09.02.2023
Date: 26.03.2024

Approved: RAQ

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| MUSHROOM PUREE WITH TRUFFLE | Page 2 of 4 |

PROCESSING

The fresh mushrooms are washed and cleaned, then blanched and finely minced together with the dried porcini mushrooms and the truffle. This preparation is then mixed with the other ingredients in a cooking basin. The thus obtained product is dosed into glass jars and undergo a thermal treatment in order to guarantee its stability over time at room temperature.

GRECI INDUSTRIA ALIMENTARE SPA

Via Traversante Ravadese 58, 43122 Parma, Italy.

PRODUCTS DATA

Pack: JAR
Net Weight: 0,380 kg
Capacity: 446 ml
Sales Unit: 6 JARS
Gross weight single pack: 0,600 kg
Gross weight carton: 3,624 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 2-3 DAYS
Storage during transport: AT ROOM TEMPERATURE

PRIMARY PACKAGING DESCRIPTION

Primary package description: GLASS JAR
Height: 93,0 mm
Diameter: 88,0 mm
Package weight: 220,00 g

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Rev 01 del
03/07

Page 3 of 4

SECONDARY PACKAGING DESCRIPTION

Ext. primary pack. description: SHRINK WRAPPED FILM

Secondary package length: 265,0 mm

Secondary package width: 175,0 mm

Secondary package height: 94,0 mm

Packing dimensions in mm: 265*175*94

Secondary packaging weight: 24,00 g

PALLET COMPOSITION

Standard pallet 80X120

Boxes per layer: 18

Layers per pallet: 10

Boxes per pallet: 180

Standard pallet 100X120

Boxes per layer: 22

Number of layers per pallet: 14

Boxes per pallet: 308

Container pallet 112X112

Boxes per layer: 24

Number of layers per pallet: 18

Boxes per pallet: 432

EAN CODE

EAN13: 8004980070550

ITF14: 08004980170557

NUTRITIONAL VALUE X 100 G

Energetic value (KJ): 554 kJ

Energetic value (KCAL): 133 kcal

Fat: 10,0 g

Saturated fats: 1,1 g

Carbohydrates: 6,0 g

of which sugars: 3,0 g

Protein: 4,1 g

Salt: 1,50 g

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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