



INDUSTRIA ALIMENTARE SPA  
**SPECIALITA'**  
**PER LA RISTORAZIONE**

## PRODUCT SPECIFICATION

Mod POQ 02-24

**CODE 6705**

Rev 01 del  
03/07

**GREEN TURNIP TOPS 760 G**

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### PRODUCT DESCRIPTION

Green turnip tops processed while fresh, prepared with garlic and chili pepper.

### USE

Ideal as a side dish, for fillings and typical sauces for pasta dishes.

### INGREDIENTS

Turnip tops (79%), sunflower seed oil (20%), salt, garlic, chili pepper, acidity regulators: lactic and citric acid.

### ORGANOLEPTIC CHARACTERISTICS

Colour: from dark to light green

Odour: of cooked green turnip tops, without aftertaste

Flavour: typical of green turnip tops flavoured with chili pepper, slightly bitter aftertaste, without any irregular taste

Consistency: crunchy.

### MICROBIOLOGICAL CHARACTERISTICS

Total microbial load	< 100 ufc/g
Bacilli	< 100 ufc/g
Sulphite reducing clostridia	< 100 ufc/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 processed while fresh within 24 hours after being harvested and manually sorted and cleaned, keeping the best parts.

The green turnip tops are then cooked according to the typical Mediterranean recipe. The thus obtained product is dosed into tinplate cans which are de-aerated, sealed and undergo a thermal

Last update: 20.11.2018  
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treatment in order to guarantee the product's stability over time.

**GRECI INDUSTRIA ALIMENTARE SPA**

Via Traversante Ravadese 58, 43122 Parma, Italy.

**PRODUCTS DATA**

Pack: TIN 1/1.  
Net Weight: 0,760 kg  
Capacity: 850 ml  
Sales Unit: 6 TINS.  
Available in pack of 24: NO

**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 2-3 DAYS  
Storage during transport: AT ROOM TEMPERATURE

**PRIMARY PACKAGING DESCRIPTION**

Primary package description: EASY OPEN BPA NI TIN  
Height: 118,0 mm  
Diameter: 99,0 mm  
Package weight: 83,76 g

**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

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### 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: 8004980067055  
ITF14: 08004980167052

### NUTRITIONAL VALUE X 100 G

Energetic value (KJ): 1079 kJ  
Energetic value (KCAL): 258 kcal  
Fat: 20,5 g  
Saturated fats: 2,2 g  
Carbohydrates: 7,3 g  
of which sugars: 5,6 g  
Protein: 8,0 g  
Salt: 0,80 g  
Fiber: 6,2 g

### OTHER CHARACTERISTICS

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

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**PHYSICO-CHEMICAL DATA**

ph: 3,50 - 4,25

NaCl: 0,80 - 2,50 %

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