



PRODUCT SPECIFICATION	Mod POQ 02-24
CODE 6081	Rev 01 del 03/07
WILD AND CULTIVATED MUSHROOMS 800 G	Page 1 of 4

PRODUCT DESCRIPTION

Mixture of cultivated and wild mushrooms (straw mushrooms, pholiota nameko, chanterelle, boletus and slippery jack) of selected quality, cooked with oil and flavouring ingredients.

USE

Ideal as a side dish or for preparing first course dishes.

INGREDIENTS

Wild and cultivated mushrooms (77%) (Changing Pholiota: Pholiota Nameko 25,8%, straw mushrooms: Volvariella Volvacea 18,5%, slippery jack: Suillus luteus 14,8%, boletus mushrooms: Boletus Edulis and relative group 11%, Chantarelles: Cantharellus cibarius 7%), sunflower seed oil, salt, parsley (0,9%), flavourings, yeast extract, garlic , pepper, acidity regulator: citric acid, antioxidant: L-ascorbic acid.

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

ORGANOLEPTIC CHARACTERISTICS

Colour: not homogeneous, from light hazel colour to light yellow, reddish brown and grey

Odour: typical of sautéed mushrooms

Flavour: typical of sautéed mushrooms

Consistency: firm, soft to chew (boletus and slippery jack are softer)

MICROBIOLOGICAL CHARACTERISTICS

Total mesophilic microbic load	<100 ufc/g
Lactic bacteria	<1 ufc/g
Yeast	<1 ufc/g
Moulds	<1 ufc/g
Salmonella	<1 ufc/g
Listeria monocytogenes	<1 ufc/g
S. Aureus	<1 ufc/g
Bacillus Cereus	<10 ufc/g
Bacilli ssp	<100 ufc/g
E. Coli	<1 ufc/g
Total coliforms	<1 ufc/g

GMO

This product does not contain genetically modified organisms.

PROCESSING

Last update: 11.03.2016
Date: 23.04.2019

Approved: RAQ



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The mushrooms preserved in brine are desalinated, selected and mixed, following the ratio indicated by the recipe. They are heated in a basin together with the other ingredients and dosed into tinfoil cans while hot. The cans are de-aerated, sealed and undergo 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 1/1.
Net Weight: 0,800 kg
Capacity: 850 ml
Sales Unit: 6 TINS.
Available in pack of 24: YES

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 2-4 DAYS
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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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: 8004980000816

ITF14: 08004980160817

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NUTRITIONAL VALUE X 100 G

Energetic value (KJ): 839 kJ
Energetic value (KCAL): 201 kcal
Fat: 19,9 g
Saturated fats: 2,2 g
Carbohydrates: 3,1 g
of which sugars: 3,1 g
Protein: 1,9 g
Salt: 1,20 g
Fiber: 0,8 g

OTHER CHARACTERISTICS

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

PHYSICO-CHEMICAL DATA

ph: 4,50 - 4,80
NaCl: 0,9 - 1,40 %

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