

PRODUCT SPECIFICATION	Mod POQ 02-24
CODE 294	Rev 01 del 03/07
SAUTEED CHAMPIGNON MUSHROOMS 3/1	Page 1 of 4

PRODUCT DESCRIPTION

Fresh cultivated field mushrooms of good quality, carefully treated and aromatized with oil, parsley and salt.

USE

Ideal as a pizza topping, for bruschettas and sandwiches, also excellent for pasta, rice and as a side dish.

INGREDIENTS

Cultivated field mushrooms (Agaricus bisporus) (62%), sunflower seed oil (32%), parsley, flavour enhancer: monosodium glutamate, salt, garlic, pepper, onion, laurel, acidity regulator: citric acid.

ORGANOLEPTIC CHARACTERISTICS

Colour: dark brown, with black gills of the mushroom

Odour: typical of sautéed product, with note of garlic and parsley

Flavour: typical of sautéed

Consistency: firm and elastic

MICROBIOLOGICAL CHARACTERISTICS

Total microbic mesophile load	<100 cfu/g
Lactic bacteria	<10 cfu/g
Yeast	<10 cfu/g
Moulds	<10 cfu/g
Salmonella	Absent in 25g
Listeria monocytogenes	Absent in 25g
S. Aureus	<10 cfu/g
Bacillus Cereus	<10 cfu/g
Bacilli ssp	<100 cfu/g
E. Coli	<10 cfu/g
Total coliforms	<10 cfu/g

GMO

This product does not contain genetically modified organisms.

PROCESSING

The mushrooms are washed and selected, and then blanched and cut. They are mixed into a cooking basin with the flavouring ingredients. The thus obtained product is dosed into tinplate cans, de-aerated and sealed. The cans undergo thermal treatment which guarantees the stability of the product over time at room temperature.

GRECI INDUSTRIA ALIMENTARE SPA

Last update: 08.01.2024
Date: 11.02.2026

Approved: RAQ



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Via Traversante Ravadese 58, Parma, Italy.

PRODUCTS DATA

Pack: TIN 3/1
Net Weight: 2,400 kg
Capacity: 2650 ml
Sales Unit: 6 TINS.

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: TINPLATE CAN E3/1 DORÈ DORÈ
Height: 151,5 mm
Diameter: 155,0 mm
Package weight: 240,85 g

SECONDARY PACKAGING DESCRIPTION

Ext. primary pack. description: CARDBOARD
Secondary package length: 475,0 mm
Secondary package width: 315,0 mm
Secondary package height: 2,0 mm
Packing dimensions in mm: 475*315*152
Cardboard layer weight: 56,00 g
Film Weight: 40,00 g

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PALLET COMPOSITION

Standard pallet 80X120

Boxes per layer: 5

Layers per pallet: 9

Boxes per pallet: 45

Standard pallet 100X120

Boxes per layer: 7

Number of layers per pallet: 9

Boxes per pallet: 63

Container pallet 112X112

Boxes per layer: 8

Number of layers per pallet: 13

Boxes per pallet: 104

EAN CODE

EAN13: 8004980002940

ITF14: 08004980102947

NUTRIONATIONAL VALUE X 100 G

Energetic value (KJ): 1343 kJ

Energetic value (KCAL): 321 kcal

Fat: 32,6 g

Saturated fats: 3,6 g

Carbohydrates: 3,0 g

of which sugars: 1,5 g

Protein: 3,8 g

Salt: 1,50 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: 4,70 - 5,80

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