

## SCHEDA TECNICA / Technical Product Specifications



| PRODOTTO<br>PRODUCT NAME       | CODICE EAN<br>EAN CODE | CODICE DOGANALE<br>CUSTOMS TARIFF CODE | DATA<br>DATE | REVISIONE N°<br>REVISION N° | N°SCHEDA<br>N°SHEET |
|--------------------------------|------------------------|----------------------------------------|--------------|-----------------------------|---------------------|
| Frozen diced porcini mushrooms |                        |                                        |              |                             |                     |

| INFORMAZIONI LOGISTICA   |                   |                        |                     |                | ITALIANO | CONSERVAZIONE     |  |
|--------------------------|-------------------|------------------------|---------------------|----------------|----------|-------------------|--|
| Peso in Kg/g             | Unità per cartone | Unità per bancale      | Cartoni per bancale | Kg per bancale |          | -18°C             |  |
| 10                       | 1                 | 48                     | 48                  | 480            |          |                   |  |
| CONTENITORE PRIMARIO     |                   | CONTENITORE SECONDARIO |                     |                |          | SCADENZA          |  |
| Sacchetto                |                   | Cartone                |                     |                |          | 24 mesi           |  |
| DESCRIZIONE DEL PRODOTTO |                   |                        |                     |                |          | METODO DI CONSUMO |  |
|                          |                   |                        |                     |                |          |                   |  |

| INGREDIENTI |  |  |  |  |  |  |  |  |  |  |
|-------------|--|--|--|--|--|--|--|--|--|--|
| Porcini.    |  |  |  |  |  |  |  |  |  |  |

| VALORI NUTRIZIONALI                        |  |  |  | ITALIANO | CARATTERISTICHE MICROBIOLOGICHE |                |  |  |  |
|--------------------------------------------|--|--|--|----------|---------------------------------|----------------|--|--|--|
| Valori medi espressi per 100 g di prodotto |  |  |  |          | CARICA MICROBICA TOTALE         | < 1.000.000    |  |  |  |
| UMIDITA'                                   |  |  |  |          | COLIFORMI TOTALI                | < 1.000        |  |  |  |
| SOSTANZA SECCA                             |  |  |  |          | COLIFORMI FECALI                |                |  |  |  |
| GRASSI                                     |  |  |  |          | ESCHERICHIA COLI                | < 10           |  |  |  |
| PROTEINE                                   |  |  |  |          | STAFILOCOCCO AUREUS             |                |  |  |  |
| CARBOIDRATI                                |  |  |  |          | SALMONELLA                      | Absent/25g     |  |  |  |
| SALE (equivalente di sodio)                |  |  |  |          | LISTERIA MONOCYTOGENES          | Absent/25g     |  |  |  |
| Kcal                                       |  |  |  |          | MUFFE E LIEVITI                 | < 500 / < 1000 |  |  |  |
| KJOULE                                     |  |  |  |          | BACILLUS CEREUS                 |                |  |  |  |
| CENERI                                     |  |  |  |          | MICROBICA PLATE COUNT           |                |  |  |  |
| PH                                         |  |  |  |          | NOTE TECNICHE                   |                |  |  |  |
| NaCl                                       |  |  |  |          |                                 |                |  |  |  |
| MINERALI                                   |  |  |  |          |                                 |                |  |  |  |
| FIBRE ALIMENTARI                           |  |  |  |          |                                 |                |  |  |  |

| LOGISTIC INFORMATION   |                |                  |                  |               | ENGLISH | STORAGE AND PRESERVATION CONDITIONS |  |
|------------------------|----------------|------------------|------------------|---------------|---------|-------------------------------------|--|
| Size in Kg/g           | Units per case | Units per pallet | Cases per pallet | Kg per pallet |         | -18°C                               |  |
| 10                     | 1              | 48               | 48               | 480           |         |                                     |  |
| PRIMARY PACK           |                | SECONDARY PACK   |                  |               |         | SHELF LIFE                          |  |
| Bag                    |                | Carton box       |                  |               |         | 24 months                           |  |
| DESCRIPTION OF PRODUCT |                |                  |                  |               |         | TO CONSUME                          |  |
|                        |                |                  |                  |               |         |                                     |  |

| INGREDIENTS                            |  |  |  |  |  |  |  |  |  |  |
|----------------------------------------|--|--|--|--|--|--|--|--|--|--|
| Boletus (Boletus edulis and its group) |  |  |  |  |  |  |  |  |  |  |

| NUTRITIONAL VALUES                           |  |  |      | ENGLISH | BIOLOGICAL PARAMETERS  |                |  |  |  |
|----------------------------------------------|--|--|------|---------|------------------------|----------------|--|--|--|
| Average values expressed in 100 g of product |  |  |      |         | TOTAL MICROBIC CHARGE  | < 1.000.000    |  |  |  |
| MOISTURE                                     |  |  |      |         | TOTAL COLIFORM         | < 1.000        |  |  |  |
| DRY MATTER                                   |  |  |      |         | FECAL COLIFORM         |                |  |  |  |
| FAT                                          |  |  |      |         | ESCHERICHIA COLI       | < 10           |  |  |  |
| PROTEIN                                      |  |  |      |         | STAFILOCOCCUS AUREUS   |                |  |  |  |
| CARBOHIDRATE                                 |  |  |      |         | SALMONELLA             | Absent/25g     |  |  |  |
| SALT (equivalent of SODIUM)                  |  |  |      |         | LISTERIA MONOCYTOGENES | Absent/25g     |  |  |  |
| Kcal                                         |  |  | Kcal |         | MOULD AND YEAST        | < 500 / < 1000 |  |  |  |
| KJOULE                                       |  |  |      |         | BACILLUS CEREUS        |                |  |  |  |
| ASH CONTENT                                  |  |  |      |         | MICROBICA PLATE COUNT  |                |  |  |  |
| PH                                           |  |  |      |         | TECHNICAL NOTES        |                |  |  |  |
| NaCi                                         |  |  |      |         |                        |                |  |  |  |
| MINERALS                                     |  |  |      |         |                        |                |  |  |  |
| FIBRE                                        |  |  |      |         |                        |                |  |  |  |