

1\_GENERAL

ENG

Sales Name

Code and Review 3287-s-3

MIXED MUSHROOMS

BS 2/1850/90%

Description

Product made from mixed mushrooms in oil of sparkling oil, salt and natural flavors

Use Tips



Ideal as an appetizer and as a side dish for meat dishes.

3\_CERTIFICATIONS





4.1\_MICROBIOLOGICAL PARAMETER



PARAMETER

VALUE

CBT < 1.000 ufc/g

Total Coliforms < 100 ufc/g

E. Coli < 100 ufc/g

Yeast < 100 ufc/g

Mold < 100 ufc/g



Salmonella Absent UFC / 25 g

Lysteria Monocytogenes Absent UFC / 25 g

2\_ORIGIN MAIN INGREDIENT

Shiitake (Lentinus edodes): China (EXtra UE); Nameko (Pholiota nameko mutabilis): China (Extra UE); Muschio (Volvarella volvacea): Vietnam (Extra UE); Pleurotus (Pleurotus Ostreatus): China (Extra UE); Porcini (Boletus Edulis e relativo gruppo): Romania (UE), China (Extra UE); Finferli (Chantharellus cibarius): Bulgaria (UE)

4.2\_TECHNICAL FEATURES



PARAMETER

VALUE

Net Weight / oz 1850 g / 65 oz

Drained Weight / oz /

Quid (%) 90%



% NaCl 0,50 - 1,00 %

pH Homogenized 3,90 ± 0,20

Shelf Life

36 months from the date of production. Store in a cool, dry place, away from sources of heat and protected from sunlight

4.3\_PRODUCT DESCRIPTION



Color and appearance

Shades of brown, typical of the mixture of mushrooms present.

Smell

Delicate, characteristic of the mushroom


Taste

Delicate, characteristic of the mushroom

Consistency

Characteristic of the mushroom

4.4\_CHARACTERISTICS OF THE PRODUCT



Contaminants

Within the limits of current Italian and European legislation.

Foreign Bodies

Absent


Customs Tariff

2003 90 90

Type of product

Pasteurised product

4.5\_STORAGE



Storage:


Temperature between +4/+20°C

Transport:

Temperature between +4/+20°C

5\_LABELING

Mushrooms in variable proportion (90%) (Shiitake - "Lentinus edodes", Nameko - "Pholiota nameko mutabilis", - Muschio - "Volvarella volvacea" - Pleurotus "Pleurotus ostreatus", Porcini - "Boletus edulis" and related group, Finferli - "Chantharellus cibarius"), oil of sunflower seeds, salt, flavor enhancer: E621, garlic, onion, parsley, bay leaves, acidity regulator: E330, antioxidant: E300.



6\_NUTRITION VALUE (100 g)


Energy 1136 kJ / 275 kcal

Fat 27,00 g of which saturated 5,40 g

Carbohydrates 5,70 g of which sugars 0,10 g


Protein 2,40 g

Salt 0,70 g




7\_ALLERGENS

	PRESENCE	ABSENCE	CROSS RISK CONT.
Cereals containing gluten (wheat, rye, barley, oats, spelled, kamut, or their hybridized strains) and derivatives		X	NO
Crustaceans and products based on crustaceans		X	NO
Eggs and products based on eggs		X	NO
Fish and products based on fish		X	NO
Peanuts and products based on peanuts		X	NO
Soy and products based on soy		X	NO
Milk and products based on milk		X	NO
Nuts		X	NO
Celery and products based on celery		X	NO
Mustard and products based on mustard		X	NO
Sesame seeds and products based on sasame		X	NO
Lupins and derivates		X	NO
Mollusc and products based on mollusc		X	NO
Sulphites (> 10 ppm)		X	NO



8\_PACKAGING

8.1 PRIMARY



Description

Heat sealed aluminum pouch

Material

PET/A/PET/ CPP

Dimensions

370x290mm

8.2 SECONDARY

Description

Cardoboard

Dimensions


285 x 368 x 229 mm

Item per pack

6

Gross Weight

Kg. 11,63



8.3 PALLETIZING

Type of pallet

80x120

Packs per pallet

48

Items per pallet

288

Number of layers

6

Packs per layer

8

100x120

60

360

6

10

9\_LABELING INFORMATION

9.1 Sales Name

9.2 Net Weight / Drained Weight

9.3 Brands and Site of the establishment

9.4 Ingredients

9.5 Nutricional Information


9.6 Conservation method

9.7 Once opened, store in the refrigerator for up to 3 days

9.8 T.M.C.

9.9 Loto and Code

9.10 EAN Code



10\_GENERAL REQUIREMENTS OF FOOD

Pesticides and heavy metals below legal limits in Italy and the European Union. Suitability of packaging for food contact. Authorisation, labelling and traceability in compliance with EC Dir. 1829/2003 and EC Dir. 1830/2003. The company declares that, the product and its ingredients, in part or totally, are not genetically modified nor treated with ionising radiation in their origin and in their components. Therefore, in accordance with the above-mentioned legislation, they do not require labelling as such. The company also declares that the This technical data sheet cancels and replaces the previous ones. ISTA' - Ferrari & Franceschetti SpA reserves the right to make changes and/or variations without prior notice.

11_APPROVALS	Date of emission:	Written by:	Approved by:
3287-s-3	27/02/2024	Giulia Ferrari	Valter Ferrari