
Product name	<i>IQF BOLETUS MUSHROOMS SLICE 1*</i> <i>Boletus mushrooms cutted and frozen</i>
Internal code	<i>CPO016.</i>
Description	<i>The product is obtained from wild mushrooms of the species Boletus edulis and related group, fresh, suitable for freezing, perfectly riped, healthy, without underway infestations or alteration. The product, after harvest, is cleaned, selected, cutted, frozen in single slices and packed.</i>
Ingredients	<i>Porcini (Boletus edulis and its group)</i> <i>It doesn't contains any additve or allergen (rif. All. 3bis, Directive 2003/89/CE). The raw material does not come from Genetically Modified Organisms (Reg. CE 1829/03 and 1830/03).The product is not treated with ionizing radiation.</i>
Notes	<i>The product must be cooked before eating</i>
Preparation	<i>No thawing required. Rinse the frozen mushrooms and place them in a non-stick frying pan with a trace of extra virgin olive oil. Salt and pepper to taste, cook at moderate heat for about 12 minutes. Add chopped parsley.</i>
Note	<i>The product must be cooked before eating</i>

Organoleptic features

Color	<i>Cuticle color goes from brown to dark brown, white flesh, tubes from white to light-green</i>
Taste	<i>Tipical of boletus</i>
Flavour	<i>Aromatic, Tipical of Boletus</i>
Appearance	<i>Regular slices</i>
Texture	<i>Firm, but not woody.</i>

Packaging and storage data

Primary packaging	<i>Sealed bags for food.</i>
Secondary packaging	<i>Cartons</i>
Net weight	<i>6x1 kg</i>
Pallet	<i>EPAL</i>
Identification	<i>Label on the bag and on the carton with all the information required by Italian and EU regulation</i>
Lot	<i>Printed on the packaging, preceded by the letter L.</i>
Storage and trasport	<i>Temperature < -18° C</i>
BBD (months)	<i>24</i>

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Chimical-fisical parameter

Standard

Parametri Dimensionali

Slice thickness 4 - 8 -

Chimical-physical parameters

Radioattività Reg. CE 1635/2006 and its modif.

Metalli pesanti (Pb, Cd) Reg CE 1881/06 and its modif.

Defectiveness

standard

u.m.

E.M. Absent -

*E.V.M.** max 1pz/500g -

*Clumps*** max 3pz/500g -

crumbs (< 1 cm2) max 10%/500g -

*E.M. = Extraneous Material not vegetable. E.V.M.= Extraneous Vegetable Material

** min 3 pieces aggregated not separable with light finger pressure

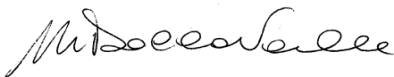
Microbiological specifications

	V standard	V max	u.m.
Total Mesophyl Count	< 1.000.000	1.000.000	-
Total Coliforms	< 1.000	5.000	-
E. coli	< 10	100	-
Yeasts	< 1000	2.000	-
Moulds	< 500	1.000	-
Salmonella spp.	-	assente/25g	-
Listeria monocytogenes	-	O.M. 7/12/93	-

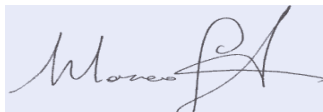
Nutritional values (per 100 g)

	on 100g
Energy (kJ)	128
Energy (kcal)	30
Fat (g)	0,3
of which saturated(g)	0,0
Carbohidrate (g)	2,4
of which sugars (g)	0,8
Fibre (g)	1,4
Protein (g)	3,8
Salt (g)	0,00

Verifica RGQ



Approvazione PRO



Approvazione COM

