

TECNICAL DATA SHEET

DATE OF ISSUE: 09/07/20

1. DENOMINATION:	FROZEN BOLETUS MUSHROOMS EXTRA CUBES G 1000	
2. LEGAL STATUS:	PRODUCT REGULATED BY DPR 376/95.	
3. INGREDIENTS:	PRODUCT OBTAINED FROM BOLETUS EDULIS AND GROUP. NO INGREDIENT USED IS OR DERIVES FROM GMOs	
4. ALLERGENS	NO ALLERGENS	
5. MYCOLOGICAL CONTROL:	PURSUANT TO PRESIDENTIAL DECREE 376/95, THE PRODUCTS ARE SUBJECTED TO MYCOLOGICAL CONTROL BY THE COMPANY MYCOLOGIST INSCRIBED IN THE APPROPRIATE REGISTER AT THE MINISTRY OF HEALTH.	
6. CHEMICAL PROFILE:	CHEMICAL CONTAMINANTS:	IN ACCORDANCE WITH REGULATION 1881/06/CE AND MODIF.
	RADIOACTIVITY:	IN ACCORDANCE WITH REGULATION 737/90/CE AND MODIF.
7. MICROBIOLOGICAL PROFILE:	CONTAMINANTI MICROBIOLOGICI	IN ACCORDANCE WITH REG. 2073/05/CE AND MODIF.
8. NUTRITIONAL PROFILE: (*)	ENERGY:	110 kJ (30 KCAL)
	FAT:	0.17 G
	OF WHICH SATURATES:	0.0 G
	CARBOHYDRATE:	1.0 G
	OF WHICH SUGARS:	1.0 G
	FIBERS:	2.8 G
	PROTEIN:	4.2 G
	SALT:	0.06G
9. ORGANOLEPTIC PROFILE:	THE SALT CONTENT IS EXCLUSIVELY DUE TO SODIUM NATURALLY PRESENT IN MUSHROOMS.	
	MINERAL IMPURITIES	ANY IMPERFECTIONS THAT THE PRODUCT MAY PRESENT
	IMPURITIES OF PLANT ORIGIN	DERIVE FROM ITS NATURALNESS, SINCE THE MUSHROOMS
	TRAMLINE LARVAE OF MYCOPHILIDES	ARE NOT SUBJECTED TO ANY CHEMICAL OR PHYSICAL
	BLACKENED MUSHROOMS	PROCESS OTHER THAN FREEZING
10. PRESERVATION:	IN "*****" OR "*****" FREEZERS, BY THE DATE INDICATED ON THE LABEL IN "***" TYPE FREEZERS, WITHIN 30 DAYS OF PURCHASE IN "**" TYPE FREEZERS, WITHIN 7 DAYS OF PURCHASE IN THE REFRIGERATOR, WITHIN 24 HOURS OF PURCHASE	
11. SHELF LIFE:	IF PROPERLY STORED, THE PRODUCT MAINTAINS ITS ORGANOLEPTIC, NUTRITIONAL AND HYGIENIC CHARACTERISTICS FOR THE PERIOD INDICATED ON THE LABEL. ONCE THAWED, THE PRODUCT MUST BE CONSUMED WITHIN THE NEXT 24 HOURS AND NEVER REFROZEN.	
12. METHOD OF USE:	THE PRODUCTS MUST BE CONSUMED AFTER COOKING: PUT IN MUSHROOMS IN HOT WATER WITHOUT PRIOR THAWING AND AFTER A FEW MINUTES DRAIN, CLEAN, DRY AND COOK AT WILL.	
13. PACKING/PACKAGING:	PLASTIC BAGS SPECIFIC FOR FOOD OF 1 KG N 6 BAGS X 1000G	
14. TRACEABILITY:	PURSUANT TO REGULATION 178/2002 / EC, THE PRODUCTS ARE MANAGED THROUGH AN INTERNAL SYSTEM THAT GUARANTEES TRACEABILITY IN ALL THE COMMERCIAL PHASES UPSTREAM AND DOWNSTREAM OF THE PRODUCTION PROCESS.	

(*) = AVERAGE COMPOSITION PER 100 G OF PRODUCT.

QUALITY MANAGER: FRANCESCO DI BIASE