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| **PRODUCT NAME** | PARMIGIANO REGGIANO TRUFFLE CREAM – 90 g |
| **PRODUCT DESCRIPTION** | PARMIGIANO REGGIANO TRUFFLE CREAM |
| **ITEM CODE: OD02SU008**  | **CODICE EAN:** 8010939614850 | **CODICE INTRA:** 21039090 |
| **USE TIPS AND STORAGE** | Ideal to dress every kind of warm dish, pasta, risotto, gnocchi, asparagus, vegetables, tartine.Keep in a cool and dry place. After opening, keep in the fridge (+4°C) and consume within 3 days. |
| **SHELF LIFE** | 30 MONTHS | **Guaranteed SHELF LIFE at delivery**  | 18 MONTHS |
| **INGREDIENTS** | **Cream**, water, PDO Parmigiano Reggiano cheese (**milk**, salt, rennet) 15%, **milk**, corn starch, summer truffle (Tuber aestivum Vitt.) 1%, salt, black pepper, flavor (**milk**). |
| **ALLERGENS** | It contains **milk**. |
| **GMO** | The product doesn’t contain GMO |
| PRODUCT CHARACTERISTICS |
| **BACTERIOLOGICAL CHARACTERISTICS** | CBT  | < 100 UFC/g |
| Mesophilic anaerobic spores | < 100 UFC/g |
| Thermophilic aerobic after incubation at 55°C for 7 day | < 100 UFC/g |
| Thermophilic aerobic after incubation at 55°C for 7 days | < 100 UFC/g |
| Mesophilic aerobic after incubation at 32° C for 14 days | < 100 UFC/g |
| Mesophilic aerobic spores after incubation at 32°C for 14 days | < 100 UFC/g |
| Stability test (32°C for 14 days and 55° C for 7 days) | No swelling |
| **PHYSICOCHEMICAL CHARACTERISTICS** | pH | 5.2 |
| Aw | 0.98 |
| **ORGANOLEPTIC CHARACTERISTICS** | Aspect | Uniform |
| Colour | Dark Beige |
| Consistency | Creamy |
| Smell and taste | Typical of parmigiano reggiano and truffle |
| **NUTRITIONAL VALUES (for 100g of product)** | Energy | 942 kJ / 228 kcal |
| Fat | 20 |
| Of which satured | 14 |
| Carbohydrates | 5,3 |
| Of which sugar  | 1,7 |
| Proteins | 6,6 |
| Salt | 0,75 |
| PACKAGING AND PALLET SPECIFICATION |
| **FIRST PACKAGING** | Glass jar + cap  |
| Height / Diameter | 6 cm / 5 cm |
| **SECOND PACKAGING** | Type  | honeycomb cardboard  |
| Units / Case | 6 |
| Weight  | 1,376 kg |
| Height / Depht / Width | 10 x 19 x 24,60 cm |
| **PALLET SPECIFICATIONS**  | Pallet type | 80 x 120 |
| Cases / Layer | 19 |
| Layers / Pallet | 17 |
| Cases / Pallet  | 323 |
| Pallet weight | 444,45 kg |
| Pallet height | 190 cm |

### FLOW CHART

Raw material supply

Ingredients chopping

Ingredients addition

Cooking

Product transfer

into the filling machine

Jars filling

Transit through metal detector

Lids application

Sterilization

Labelling