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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