

## PORCINI POWDER

1 GENERAL CHARACTERISTIC		
1.1	DESCRIPTION	dried porcini mushrooms powder
1.2	T.M.C.	12 months ( indicated as: GG/M/YYYY), this date is indicate on the label
1.3	STORAGE	Room temperature max 22 °C
1.4	LABELING	In each packaging there are description, ingredient, weight, batch, TMC, the producer. Dir n. 2000/13/CE D.l.vo n. 109/1992 (IT) D.l.vo n. 181/2003 (IT)
1.5	QUALITY MANAGEMENT SYSTEM	The working process are following the HACCP system. Each process is described and analyzed in the HACCP Handbook Reg. (CE) 178/2002 Reg (CE) 852/2004
1.6	ORIGIN	Europe
1.7	INGREDIENTS	Dry Porcini mushrooms powder ( Boletus Edulis and relative groupe )
1.8	OGM	The product are ogm free Reg. (CE) n.1829/2003 Reg. (CE) n.1830/2003
1.9	ALLERGENS	The product does not contain allergenic substances or products containing such components. During the collection, transfer and processing, the product is not subject to any risk of cross contamination Direttiva n. 2003/89/CE D. l.vo n. 114/2006 (IT)
1.10	RADIATION	The product is not submitted to any type of treatment with use of radiations ionizing Reg. (CE) n.1999/2/CE Reg. (CE) n.1999/3/CE
1.11	PACKAGING	The primary packaging are alimentary plastic, the secondary packaging is a carton Reg. (CE) n. 1935/2004 Reg (CE) n. 2023/2006 D.min 21/03/1973
1.12	USAGE	ideal for sauce, for industry, risotto.

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2 CHARACTERISTIC ORGANOLEPTIC				
2.1	PROPRIETA'		STANDARD QUALITATIVO	
2.2	Aspect		powder	
2.3	Color		Brown	
2.4	Smell		Typical	
2.5	Taste		Natural, typical and pleasant	
2.6	Consistency		powder	
2.7	Thick		-----	
3 QUALITY CHARACTERISTIC				
	PARAMETRO	UNITA' DI MISURA	LIMITE STD ( max )	METODO/NOTE
3.1	Humidity	%	12	
3.2	Impurity	%	Absent	
4 CHEMICAL CHARACTERISTIC				
	Parameter	Value		Law
4.1	Heavy metal	< 0,1 ppm		Reg. (CE) n. 1881/2006 Reg. (CE) n. 629/2008
4.2	Pesticides	< 0,01ppm		CE n 149/2008
4.3	Nicotine	< 0,01 ppm		Dir CEE 414/1991

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5 MICROBIOLOGICAL PARAMETER				
5.1	Parameter	Unit – max value	Law	Method
5.2	CBT	U.F.C /g < 1 x10 <sup>5</sup>		UNI EN ISO 4833:2004
5.3	Coliforms	U.F.C /g < 1000		ISO 4832:2006
5.4	Enterococci	U.F.C /g < 500		ISO 21527-1:2008
5.5	E. Coli	U.F.C /g < 100		ISO 16649-2:2001
5.6	Salmonella	Absent in 25 gr	CE 2073/2005	ISO 6579:2004
5.7	Listeria Monocytogenes	Absent in 25 gr	CE 2073/2005	UNI EN ISO 11290:1:2005
6 NUTRITION FACTS MEDIUM VALUE FOR 100 GR				
6.1	Energy		Kcal 246 / KJ 1041	
6.2	fat		2	
6.3	of which saturates		0.4	
6.4	Carbohydrate		26.5	
6.5	of which sugars		0	
6.6	Protein		30.4	
6.7	salt		0.01	
6.6	<b>NUTRITION FACTS</b> Serv. Size: 1 1/3 oz ( 40 g ) Amount Per Serving:11		<p><b>Calories</b> 100, <b>Total fat</b> 1 g ( 1%DV ), <b>Sat fat</b> 0 g ( 0%DV ), <b>Trans Fat</b> 0 g, <b>Cholest.</b> 0 mg ( 0%DV ), <b>Sodium</b> 0 mg ( 0%DV ), <b>Total Carb</b> 10 g ( 3,5%DV ), <b>Fiber</b> 9 ( 35% DV ), <b>Sugar</b> 1 g, <b>Protein</b> 12 g.</p> <p>Vitamin A 0%, Vitamin C 0%. Calcium 0%, Iron 0%.</p> <p>Percent Daily Values ( DV ) are based on a 2000 calorie</p>	

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## 11 FLOW CHART

