

IL GASTRONOMO

DATA SHEET

DELIZIA AL FUNGO

INGREDIENTS:

Butter, Corn Oil, Grana Padano (milk, rennet, salt, preservative Lysozyme: protein egg extracted), Extra Virgin Olive Oil, Walnuts, Pine nuts, Fragrance Mushroom 12%, Roman Pecorino , salt, Garlic, Pepper, mint, Antioxidant E300, Preservative E200.

Character organoleptic:

Product creamy homogeneous color
light brown , flavour and color characteristic
of mushrooms

Character physical chemical:

pH 5.5-6.0
Aw 0.87

Character microbiological

Total bacterial 30°C	<10 ⁶ UFC/gr
Total coliforms	<300 “
Faecal coliforms	Absent“
Stafilococchi coag.+	<500 “
Listeria	Absent /25 gr
Salmonella	Absent /25 gr
Sulphite reducing clostridia	<10 UFC/gr
Molds	<1.000 “
Yeast	<5.000 “

Nutrizional Values:

Average values for 100 gr.	
Fat	62,6
Protein	12,27
Carbohydrates	3,41
Calories	667 Kcal-2857 Kj

END PRODUCT:

120 days from the date of production

STORAGE:

refrigerated between 0°C to +4°C

TRANSPORT:

maximum temperature +7°C

UNIT SALES CARTON

4 BOWL GR 1500 FOR CARTON

METHOD OF USE

The classic method of using the sauce for the pasta sauce is as follows: Take the desired amount of sauce, (recommended dose: 50 gr for two people), it dissolved in a tablespoon of hot water, after which season the pasta and serve without adding other.