

TECHNICAL SHEET	DEEP FROZEN GRILLED COURGETTE STICKS 1000 g Bag - OROGEL FOOD SERVICE
	OROGEL S.p.A. CONSORTILE CESENA Cod. SM 351399 Rev. 0 del 13/10/10 Pag. 1 di 2

Supplier:	OROGEL S.p.A. CONSORTILE– Via Dismano, 2600 – 47020 Pievesestina di Cesena (FC) - Tel 0547-3771 Fax 0547/317551 INTERNET: http://www.oringel.it E-MAIL: info@oringel.it
Product :	deep frozen grilled courgette stick
Product Name :	deep frozen grilled courgette stick
Brand :	Orogel Food Service
Certified Product :	<u>Product certification :</u> <ul style="list-style-type: none"> ▪ <u>Produced from italian cultivations;</u> ▪ <u>Cultivated according to integrated production standards</u>
Weight and Type of packaging :	1000 g Bag
Primary Packaging :	Bag
Quality:	Polyethylene for foodstuff
Size sealed bag:	322,5 x 330 mm
Ean Code :	8003495513996
Secondary Packaging :	Corrugated carton
Size in mm:	391x256x167
N° bags per carton:	6
Carton net weight :	6 x 1000 g = Kg 6
Cartons per pallet :	99 (9 cartoni per 11 strati)
Pallet :	Europallet
Size in cm:	80 x 120 x 193,8 max height
Shelf Life :	24 months
Ingredients:	Courgettes
Cooking instructions :	Pan : cook the frozen product for 3 minutes at medium heat, stirring occasionally. Convection oven : place the frozen product in a bakery pan ,seasoning and bake it for 3 minutes at 180°C.
Organoleptic characteristics :	
Appearance :	individual grilled sticks
Color:	from yellow-to dark green with typical grilled streaks
Odor:	Pleasant , typical of baked courgettes
Taste :	Sweet, characteristic without aftertaste
Texture :	Tender and solid , not spongy or tender
Product characteristics :	Values based on 1000 g of product
Foreign Matter :	0 (zero) n° of pieces
Foreign vegetable matter :	2 n° of pieces
Units heavily spotted (surface > 4 mmq):	7 n° of pieces
Agglomerated Units (> 5 pieces):	5 n° of pieces
Units lightly spotted (surface < 4 mmq):	11 n° of pieces
Agglomerated units (3-5 pieces):	8 n° of pieces
Burnt units (superficie > 50%):	7 n° of pieces
Irregular Units (with a side > 1,4 cm or with lentgh > 10 cm):	21 %
Fragments (units < 3 cm):	10 %
Chemical and physical characteristics :	
Size :	Stick 12 x 12 x natural lenght (on fresh product)
Dry residue :	Min. 9 %
Peroxidase :	Negative at 60°

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<i>Pesticides and other contaminants</i>	Product grown through integrated production by using active principles never exceeding the 30% limit set by the current law (see Italian/European legislation), and complying with Italian/EU legislation referring to the maximum residue quantity of active substances tolerated in foodstuffs, including mycotoxins, heavy metals, radionuclides, etc.
<i>Genetic modifications – GMOs:</i>	Product doesn't contain any genetically modified organisms derived with biotechnology.

<i>Food allergens (C.E. regulation):</i>		Present as ingredient + = presence	Traces on the same plant + = presence	NOTE
	Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and derived products	-	+	
	Crustaceans and derived products	-	+	
	Eggs and derived products	-	+	
	Fish and derived products	-	+	
	Peanuts and derived products	-	-	
	Soybeans and derived products	-	+	
	Milk and derived products (including lactose)	-	+	
	Nuts i.e. Almond (<i>Amigdalus communis</i> L.), Hazelnut (<i>Corylus avellana</i>), Walnut (<i>Juglans regia</i>), Cashew (<i>Anacardium occidentale</i>), Pecan nut (<i>Carya illinoensis</i> (Wangenh) K. Koch), Brasil nut (<i>Bertholletia excelsa</i>), Pistachio nut (<i>Pistacia vera</i>), Macadamia nut and Queensland nut (<i>Macadamia ternifolia</i>) and derived products	-	-	
	Celery and derived products	-	+	
	Mustard and derived products	-	-	
	Sesame seeds and derived products	-	-	
	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/l expressed as SO ₂	-	-	
	Lupin and derived products	-	-	
	Shellfish and derived products	-	+	

<i>Microbiological characteristics:</i>	(Second level sampling in 3 classes as specified in Italian Institute of Frozen Foods recommendation 022/93)			
	m	M	c	n
Total mesophilic count :	-	3x10 ⁵	-	5
Total coliforms :	-	10 ³	-	5
Escherichia coli:	-	10	-	5
Listeria monocytogenes:	Absent in 1 g of product			
Salmonella:	Absent in 25 g of product			

<i>Certifications and Compliance with existing legislation:</i>	ISO 9001:SYSTEM QUALITY CERTIFICATION Certification BRC Certification IFS HACCP system as specified by Italian Law. Chemical and microbiological tests performed in the company laboratory, conceded from the Ministry of Health and authorized by SINAL Registration n° 126 Transportation under controlled temperature in accordance with Italian Law
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The information provided are accurate to the best of our knowledge and will be valid until next revision.**

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Written by RCQ	D. Miserocchi	
Checked by and Approved by DQI	S. Giorgini	

This document is conformed to the original signed copy hold by the DG.