

HENRI PROBST SA**DATA SHEET FINAL PRODUCT**

Cod: F0-P.E.4.2.01

Ch. des Ages 38, CP 13

2533 Evilard

FROZEN WHOLE BOLETUS P

Rev 05 de 01/08/2017

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TRADENAME : "FROZEN WHOLE BOLETUS P"**Code. Art: 2305****DESCRIPTION.**

Ultra-frozen raw vegetable food product, Boletus of the edulis group, wild mushroom, which is presented in whole units of size and size called "P" with a size of 4 to 7 cm in head diameter. These are subjected to ultra-freezing IQF being whole, to obtain a product that lasts in freezing for a long period until it is wanted to consume, with necessary culinary treatment prior to consumption. The characteristics of the Boletus of the edulis group are the following: this genus is recognized as being fungi belonging to the group, they present under the hat a kind of sponge that can be easily separated from the meat: they have very fine pores, both white and yellow or red. They have non-blackening meat at the cut although it can be glazed or green. It has a thick and thick foot and yellow, ochraceous or greenish spore.

INGREDIENTS**RAW MATERIALS****ORIGIN***Boletus edulis*

SPAIN

MANUFACTURING PROCESSES: TREATMENTS

- 1.- Reception of frozen raw materials whole units of specified size of 4 to 7 cm head diameter. . Inspection in reception: sanitary and quality hygiene: Health condition control of product temperature (<-18 ° C), authenticity, packaging, possible alterations, sizes and integrity, appearance, etc. And documentary control of origin.
 - 2.- Bulk storage in freezing at <-20° C. Control of cameras monitored by thermographers for this purpose.
 - 3.- Revision and quality control prior to the packaging of raw materials (screening and removal of defective or inadequate units, large or too small units, etc.) It is the only manipulation.
 - 4 - Manual or semi-automatic packaging in plastic PET or PP food bags.
 - 4A: Semi-automatic, by previously calibrated bagging weigher.
 - 4.b Manual packaging using scales for weighing the quantity entered in each bag
 - 5.- Closing of bags by thermo-sealing. Control and verification of complete closures and correct weights according to RD 1801/2008.
 - 6.- Labeling and packaging in cardboard boxes (They can also be packaged in a cardboard box in bulk according to the client's request) Control of closures and weight control (Rd 1801/2008)
- STEP BY METAL DETECTOR**
- 7.- Storage in freezing until shipment at <- 20° C. With controlled monitoring of cameras by thermographers for this purpose.
 - 8.- Expedition, transport and distribution in freezing

PACKING

Transparent PET or PP plastic bags (1 kg.) These are packed in cardboard boxes introducing 10 units per box. The bags are made of food plastic. PET or PP (can also be prepared in bulk in cardboard boxes) The containers and packagings that all comply with Regulation 1934/2005 on suitable materials in contact with food and that have the same food certificates and updated technical specifications.

LABELING PRESENTATION

The Royal Decree 1334/1999, of norms of labeling, presentation and advertising of food products and their subsequent modifications is complied with.

The Royal Decree 1169/20011 is complied with, on mandatory information to consumers, so that the components that are allergenic are indicated and indicated in their labeling as such, in this case none

About GMO: the suppliers of the raw materials used certify the absence of genetically modified organisms in their goods just as AROTZ FOODS SA does not handle or have any type of **GMO ingredient, so it is declared that the product FROZEN WHOLE BOLETUS P IS FREE OF GMOs**

About allergens: this food product is free of any COMPONENT considered allergenic according to current legislation (Regulation 1169/2011)

USEFUL LIFE:

Proven shelf life: 30 months, kept in closed original container and stored in freezing at <of - 20°C

Consume preferably before: dd / mm / yy

Consume preferably before the end of: mm / yy

ORGANOLEPTIC CHARACTERISTICS: (once treated for consumption)

Color: typical of the genus Boletus

Smell: Characteristic of this fungus

Taste: typical of the fungus

Texture / consistency: firm and turgid texture of the variety

PHYSICOCHEMICAL CHARACTERISTICS

Classification by size

Category

P

Size

4 to 7 cm head diameter

Tolerance

5% max > 7 cms
3% max < de 4 cms

Nutritional information

Components

Values per 100 gr of final product

Energy value in Kjul / 100g

35

Fat (g / 100g)

147

Energy value in Kcal / 100g

<1,0

Of which saturated fatty acids

<0,3

Carbohydrates

2,6

Of which sugars (g / 100g)

1.07

Fiber food (g / 100g)

3,0

Proteins (g / 100g)

4,7

Salt (g / 100g)

0,09

Humidity %

90,0

MICROBIOLOGICAL CHARACTERISTICS:

Regulation 2073/2005 on the microbiological criteria for food is complied with.

Microorganism

Valor límite

Aerobic mesofils

< 100000 ufc/gr

E.coli

< 10 ufc/gr

Salmonella

Absence in 25 gr

Listeria monocytogenes

< de 10 ufc/gr

CONTENT IN HEAVY METALS AND / OR CHEMICAL CONTAMINANTS

(Regulation 1881/2006)

Melamine content	<2.5 ppm (mg / kg of fresh MP)
Lead Content	Wild mushrooms <0.10 ppm (mg / kg of fresh MP) Cultured mushroom <0.3 ppm
Cadmium content	Wild mushrooms <0.05 ppm Cultivated mushroom <0.2 Kg ppm

DIANA POPULATION

It is a product intended in general for the entire population
Does not contain allergenic ingredients

FORM OF CONSERVATION-CONSUMPTION

It must be stored all the time in freezing without breaking the cold chain until its use at <-18 ° C
If thawed, it should never be frozen again
If it is done, it must be frozen (2 to 5 ° C) and then cooked. Once the bag is opened and thawed, it can be kept refrigerated for a maximum of 48 hours until it is fully consumed.
It is a product that must undergo culinary treatment without prior thawing to obtain the typical characteristics of the fresh product, mushrooms and mushrooms.
If you prepare other types of preparations, you can thaw them previously (broths, soups, etc.)
It should always be subjected to culinary treatment of > 65 ° C in the center of the product before consumption

RECOMMENDATIONS FOR USE

It must be applied previous culinary treatment for its consumption.
It can be used as an ingredient in different prepared dishes.
Full and / or in sheets as a companion to other dishes, or as the main item of scrambled or other type of preparations to the consumer's taste.
To obtain fungus units with characteristics of the fungus of the genus Boletus, it is recommended not to thaw before cooking.
Because of its medium size it is ideal for preparing rolled or whole pieces mixed in scrambled with other ingredients, or as an isolated dish.

APPLICABLE LEGISLATION

General Regulations on Hygiene and Food Safety. Regulations Package: 178/2002, 852/2004; 853/2004; 854/2004

Regulation 2073/2005 on microbiological criteria for food products. REGULATION (CE) n° 1881/2006 of the Commission, of 19 of December of 2006, by which fixes the maximum content of determinate contaminants in the alimentary products.

Specific legislation:

RD 1109/1991, approving the General Standard on ultra-frozen foods for human consumption
ROYAL DECREE 1801/2008 of nominal quantities for packaged products and their control of their effective content

Royal Decree 30/2009, of January 16, establishing the sanitary conditions for the commercialization of mushrooms for food use.

RD3484 / 2000 on ready meals

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IMAGE AND PRESENTATION OF THE PRODUCT

*Date of last update: 03/08 2017 Rev 05 Made by: R. Quality
- These files are confidential and can not be disclosed without prior authorization from AROTZ FOODS SA*

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