



SPECIFICATION RAW MATERIAL
**MIXED FROZEN
MUSHROOMS MY DEGUSTO'S**



REV.2 09/2020

1. PRODUCT

Product name:	Mixed frozen mushroom Mydibel
Line:	Food service
Product composition:	Pleurotus (25%) – Shiitake (25%) – Nameko (25%) – Champignon (20%) – Porcino (5%)
Scientific name:	Pleurotus ostreatus – Lentinus Edodes – Pholiota Nameko – Agaricus Bisporus – Boletus Edulis e relativo gruppo
Quality:	In natural proportion
Net weight per package (gr):	8 x 1kg
Cartons per pallet:	72
Total weight per pallet (Kg):	576 kg
Storage °C:	-18° C
Shelf life:	24 months from the date of packaging

2. QUALITATIVE CHARACTERISTICS

PLEUROTUS OSTREATUS

The raw material must come from fresh mushrooms of good quality with the following characteristics:

Head colour:	Brown
Hymenium:	Light
Pulp:	Light
Smell:	Typical of the species
Taste:	Typical of the species

NO GMO PRODUCT

SHIITAKE

The raw material must come from fresh mushrooms of good quality with the following characteristics:

Head colour:	Brown
Hymenium:	White quater lamellae
Pulp:	White
Smell:	Typical of the species
Taste:	Typical of the species

NO GMO PRODUCT

NAMEKO

The raw material must come from fresh mushrooms of good quality with the following characteristics:

Head colour:	Orange - Brown
Hymenium:	Orange - Brown
Pulp:	Orange - Brown
Smell:	Typical of the species
Taste:	Typical of the species

NO GMO PRODUCT

CHAMPIGNON

The raw material must come from fresh mushrooms of good quality with the following characteristics:

Head colour:	White – light brown
Hymenium:	White quarter lamellae
Pulp:	White
Smell:	Typical of the species
Taste:	Typical of the species

NO GMO PRODUCT



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PORCINI CUBES

The raw material must come from fresh mushrooms of good quality with the following characteristics:

Head colour:	Brown
Hymenium:	White - Cream
Pulp:	White
Smell:	Typical of the species
Taste:	Typical of the species

NO OGM PRODUCT

3. CHEMICAL – PHYSICAL CHARACTERISTICS

Radioactivity:	Within the CEE limits of the law (Reg. EC 1635/2006)
Heavy metals:	Within the CEE limits of the law (Reg. EC 1881/06 19/12/06)
Pesticide residues:	Within the limits of the law (DM 9 November 2007)

Lost of weight after thawing: 10% max

4. MICROBIOLOGICAL CHARACTERISTICS (maximum values)

Total bacterial count:	<1.000.000 cfu / g
Total coliform:	<1.000 cfu / g
Escherichia coli:	<10 cfu / g
Staphylococcus aureus:	<10 cfu / g
Listeria Monocytogenes:	< 10 ufc/g
Salmonella:	Absent /25g
Mycotoxins:	Absent

5. DEFECTS

Larvae tracks:	< 5%
Broken pieces:	< 10%
Overripe:	≤ 30%
Oversize pieces:	≤ 15%
Spare conglomerates:	≤ 3%
Alien mushroom species:	Absent
Vegetable foreign material:	Absent
No vegetable foreign material:	Absent

All mushrooms must be without any soil residues

6. NUTRITIONAL INFORMATION (average values per 100g)

Energy:	26 kcal - 107 kj
Vegetable protein:	3.9g
Carbohydrates:	1.0g
(of which sugar):	1.0g
Fat:	0.7g
(of which saturates):	0.02g
Fibre:	2.5g
Salt:	0.1g



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ALLERGENS Directive 2003/89 / EC and updates (DL.vo 114/06)	Allergen content within the product		Could be present due to cross-contamination		Specific allergen and ingredient which is present
	YES	NO	YES	NO	
Cereals containing gluten and products thereof		√		√	
Crustaceans and shellfish-based products		√		√	
Eggs and egg		√		√	
Fish and seafood		√		√	
Peanuts and peanut-based products		√		√	
Soy products and soy		√		√	
Milk and milk-based products (including lactose)		√		√	
Nuts and derivatives		√		√	
Celery and celery-based products		√		√	
Mustard and mustard-based products		√		√	
Sesame seeds and sesame seed-based products		√		√	
Sulfur dioxide and sulphites at concentrations above 10 mg / kg or 10 mg / liter expressed as SO2		√		√	
Lupine and lupine-based products		√		√	
Molluscs and shellfish-based products		√		√	

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