



**PRODUCT**  
**TECHNICAL SHEET**

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Filled up and approved by QM	

**GRAN POKER**

Trading name	Gran Poker
Legal name	Gran Poker Salad
Ingredients	Carrots, chicory sugar loaf, red radicchio, rocket
Scientific name	Daucus carota L., cichorium intybus L., cichorium intybus L., Diplotaxis spp.
Average composition variable proportion, expressed as % by weight	Daucus carota L. 30%, cichorium intybus L. 25%, cichorium intybus L. 25%, Diplotaxis spp. 20%
Producer	ORTOMAD Società Agricola srl Via Lago Carezza, 16 – 84095 Pontecagnano Faiano (SA)
Distributor	I.D.AL. srl Italiana Distribuzione Alimenti Zona Industriale Pezzapiana - 82100 Benevento
Item code	IDA0126
Allergens	Absent
GMO	Absent
Pesticides	Maximum permitted residues as per Production Specifications
Minimum Shelf life guaranteed	6 days from production date
Storage	In the refrigerator at temperatures below +8°C Consume within two days of opening the package and in any case no later than the expiry date.
Transport	Performed by qualified suppliers, through suitable and refrigerated vehicles, exclusively or with compatible goods
EAN Code	8011192000428
VAT	4%
Net weight	200g
Production process description	The raw material, coming from Integrated Production Farming, is inspected, selected and approved by the incoming Q.C., and stored in the cell at +2°C/+6°C in order to be quickly sent to processing. The salad processing cycle includes: the preparation, sorting, cutting, a series of washing and rinsing in cold, bacteriologically controlled drinking water and drying by physical means, dosing of the packages, weight control of the finished product, checking the integrity of the packaging, preparation of the packages and rapid storage in cells at +2°C/+6°C for distribution.

**-General information-**

Category	IV range Washed and ready to eat salad
Packaging type	Polypropylene envelope (PP-05) printed with IDAL trademark
Food suitability	Imballo primario idoneo al contatto alimentare in conformità alla normativa cogente
Protective atmosphere	NO
Batch coding	GGG cod HHMM c CC (day, time, packaging machine)
Pieces per package	6 pieces in package 60x40x9
Palettization	Pallet 80x120; 4 packages per layer; max 92 packages per pallet

**- Organoleptic characteristics at packaging (expressed as % by weight)-**

Raw material size	Julienne carrots 2mm, chicory bread sugar 8mm, red radicchio 8mm, rocket whole leaf
Oxidations	Max 1%
Colour alterations (darkening)	Max 3%
Foreign objects	Absent
Taste	Characteristic of fresh raw material, without alterations

**- Microbiological characteristics at production (i.e. within 24 hours of production)-**

Escherichia coli	<100 ufc/g (tolerance Reg. CE n. 2073/2005)
Salmonella spp.	Absent / 25g (Reg. CE n. 2073/2005)
Listeria monocytogenes	Absent / 25g (tolerance Reg. CE n. 2073/2005)

**- Average nutritional values per 100g of product-**

Energy value	kJ	122
	kcal	29
Fats	g	0,2
of which saturated fatty acids	g	0,06
Carbohydrates	g	3,9
Of which sugars	g	3,9
Fiber	g	2,9
Proteins	g	1,5
Salt	g	0,09