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ITEM # 201
DRIED PORCINI EXTRA
SPECIFICATION SHEET

INGREDIENTS:

Porcini (Boletus Edulis) *May contain naturally occurring sulfites*	**100%**	1 Lb

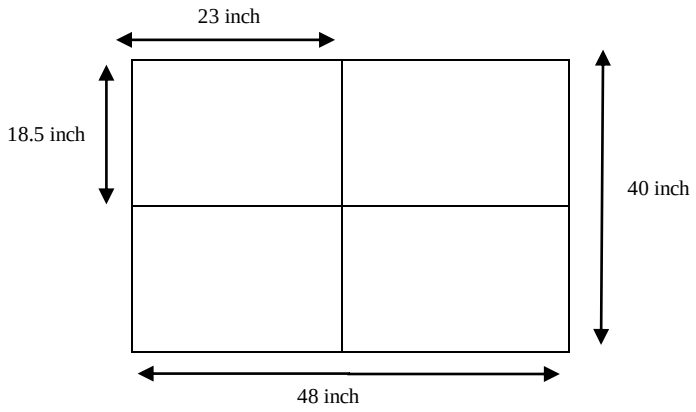
PACKING:

Type	Bag Weight	Bags / case	Case Gross Weight
Plastic bag BPA Free	1 Lb	20	22 Lbs

Case dimensions (inch)		
Length	**Width**	**Height**
23	18.5	10

PALLET CONFIGURATION:

US PALLET				
Cases / Pallet	**Cases / Layer Tie**	**Layers / Pallet High**	**Bags / Pallet**	**Pallet Gross Weight**
32	4	8	640	744 Lbs



PRESERVING CONDITIONS:

Shelf life: 2 years
Preservation method: Dried product
Storage conditions: Store in a cool and dry place

PRODUCT ORIGIN:

CHINA

SPECIFICATIONS:

ORGANOLEPTIC:
Colour: Typical of variety
Smell: Typical of variety
Taste: Typical of variety

PHYSIC:
Look: Dried, Sliced, Brown color
Foreign matters: 99.9% free from foreign matters
Breaks < 5mm: < 3% in weight
Metal detection: 1.5mm ferrous, 2.0mm non-ferrous, 2.5mm stainless

GMO free
ALLERGEN free
NO IONIZATION treatment

MICROBIOLOGIC:

Germs	Standards (germs/g)	
	Target	Tolerance
Total plate count *(Indicative data)*	< 1 000 000	< 10 000 000
Faecal coliforms *(Indicative data)*	< 100	< 1 000
Anaerobic sulphite reducers (Indicative data)	< 10	< 100
Salmonella *(Indicative data)*	Negative in 25g	Negative in 25g

NUTRITION FACTS:

Nutrition Facts

Serving Size 3/4 cup (14g)
Servings Per Container about 32

Amount Per Serving	
Calories 40	Calories from Fat 0
	% Daily Value*
Total Fat 0g	0%
Saturated fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 11g	4%
Dietary Fiber 2g	8%
Sugars 3g	
Protein 1g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 0%

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less than	65 g	80 g
Sat Fat	Less than	20 g	25 g
Cholesterol	Less than	300 mg	300 mg
Sodium	Less than	2,400 mg	2,400 mg
Total Carbohydrate		300 g	375 g
Dietary Fiber		25 g	30 g

INSTRUCTIONS FOR USE:

Rinse the mushrooms thoroughly in lukewarm water, then place into a small bowl and fill with hot water. Allow to soak for 20-25 minutes and drain. You can filter the liquid and use it, as it is full of flavor and will greatly enhance any recipe or broth.

FINISHED GOODS CONTROL:

- Critical points check according to the HACCP method
- Weight controls on every batch
- Raw material to finish product batch numbers recording
- Batch number identification on the bag and case

PRODUCT PICTURES: