



PRODUCT SPECIFICATION

Rev. 04
12/12/2016
PAG. 1 / 2

Mod. 033

Product Leek & potato velvety soup



Code:

CSC1005

Ean Code:

8015312783147

Net Weight:

600g

Drained Weight:

Gross Weight:

(packaging included)

880g

Jar details

glass jar ml 580

Deep Twist Off cap

cm 7,5x18,5h

Product description

Soup with leek and potato

How to use

Warn in microwave for 1 minute at 700 Watt without the cap

Allergens
in the product

milk

May contain fish, celery, eggs, soy, nuts, mustard.

GLUTEN FREE

INGREDIENTS

Leeks 30%, water, potatoes 20%, onion, mascarpone **cheese** (contains **milk**), sunflower seed oil, salt, garlic, natural flavors, black pepper, rosemary extract.

The product doesn't contain Genetically Modified Organism (GMO free)

PHYSICAL AND CHEMICAL PARAMETERS

pH: > 4,5

BACTEREOLOGICAL CHARACTERISTICS

Total bacteria: < 100 ufc/g

Total coliforms: absent/g

Stafilococcus p.p.: absent/g

Salmonella: absent/25g

Product stabilized by sterilization heat treatment.

ORGANOLEPTIC CHARACTERISTICS

Colour: beige

Smell: typical of leek

Taste: typical of leek

STORAGE CONDITIONS

To store in a dry place at a temperature not exceeding 28°C.

After opening, keep refrigerated at 4°C and consume within a few days.

Shelf life

from the production date: 36 months

guaranteed at the departure: 24 months

AUTHORIZED PERSON

Sarotto Paola (RGQ)

update of

27/04/2026



PRODUCT SPECIFICATION

Rev. 04
12/12/2016
PAG. 2 DI 2

Mod. 033

Product **Leek & potato velvety soup**

Selling unit

CARTON (CRT) cm 23x15x19h

	Wooden pallet cm 120x80	Plastic pallet cm 120x80	Plastic pallet cm 120x100
Pieces x CRT	6	6	6
CRT x pallet	176	176	232
CRT x layer	22	22	29
Layers x pallet	8	8	8
Gross weight of the pallet	900	890	1180

Nutritional values

TABLE EUROPEAN VERSION

TABLE AMERICAN
VERSION

TABLE CANADIAN VERSION

NUTRITIONAL VALUES
FOR 100g OF PRODUCT

Energy	kj	kcal
	394	94
Fat	5,9	g
of which saturates	1,85	g
Carbohydrate	9,1	g
of which sugars	1,75	g
Fibre	0,65	g
Proteins	1,13	g
Salt	1,04	g

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