

LABORATORY MANUAL

Eugenio's Laboratory

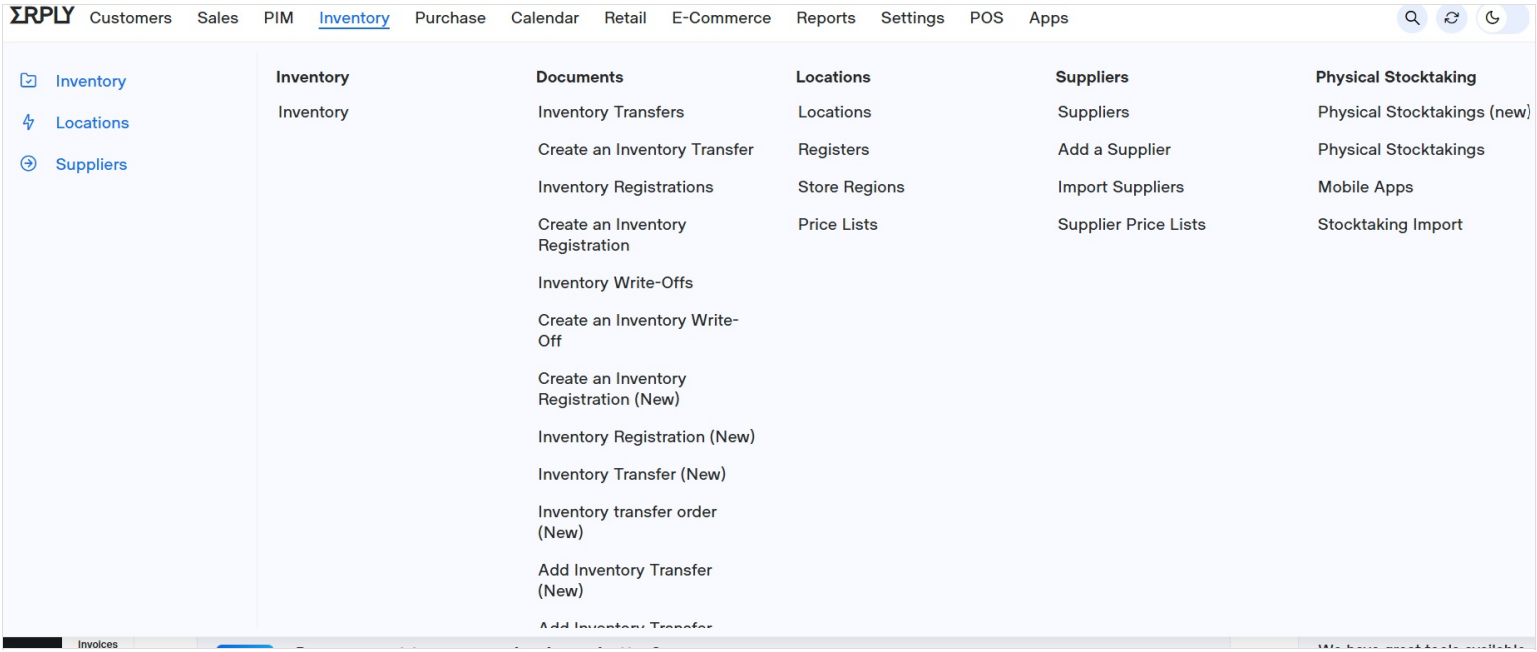
INVENTORY REGISTRATION

How we register the products we prepare into Erply

Every time we finish preparing and packaging a product in the laboratory, we need to register it in Erply so that it enters our stock with the correct quantity, lot number and expiry date. This guide walks through the full process step by step, exactly as we do it in our system.

1. Open **Inventory → Documents → Inventory Registration (New)**
2. Click **New** to start a new registration
3. Fill in **Location**, **Reason code** and **Notes** (origin lot)
4. Make sure **Assemble** is ticked
5. Click **+ Add product** and search for the product
6. Enter **Quantity**, **Lot number** and **Expiry date**
7. Click **Save**
8. Click **Confirm document** and confirm

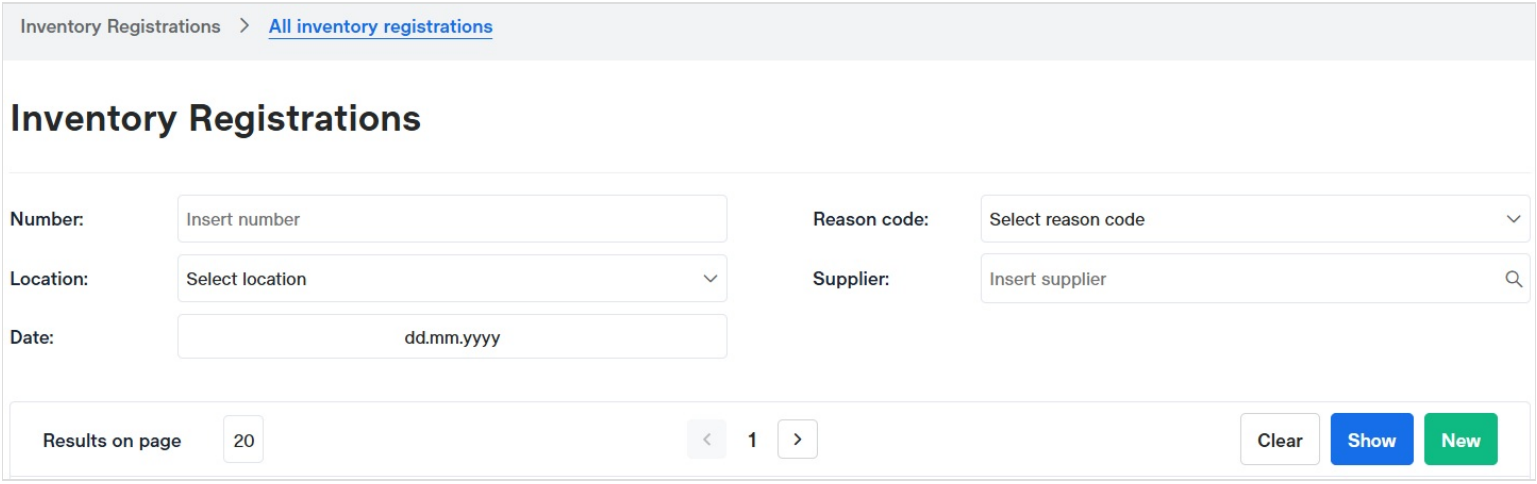
1 Open Inventory Registration (New)



Top menu → Inventory → Documents → Inventory Registration (New)

From the top menu bar, click **Inventory**. In the **Documents** column that opens, look for **Inventory Registration (New)** — make sure to pick the one that says "(New)", not the plain "Inventory Registrations" above it. This opens the updated version of the module, which is the one we use for every registration.

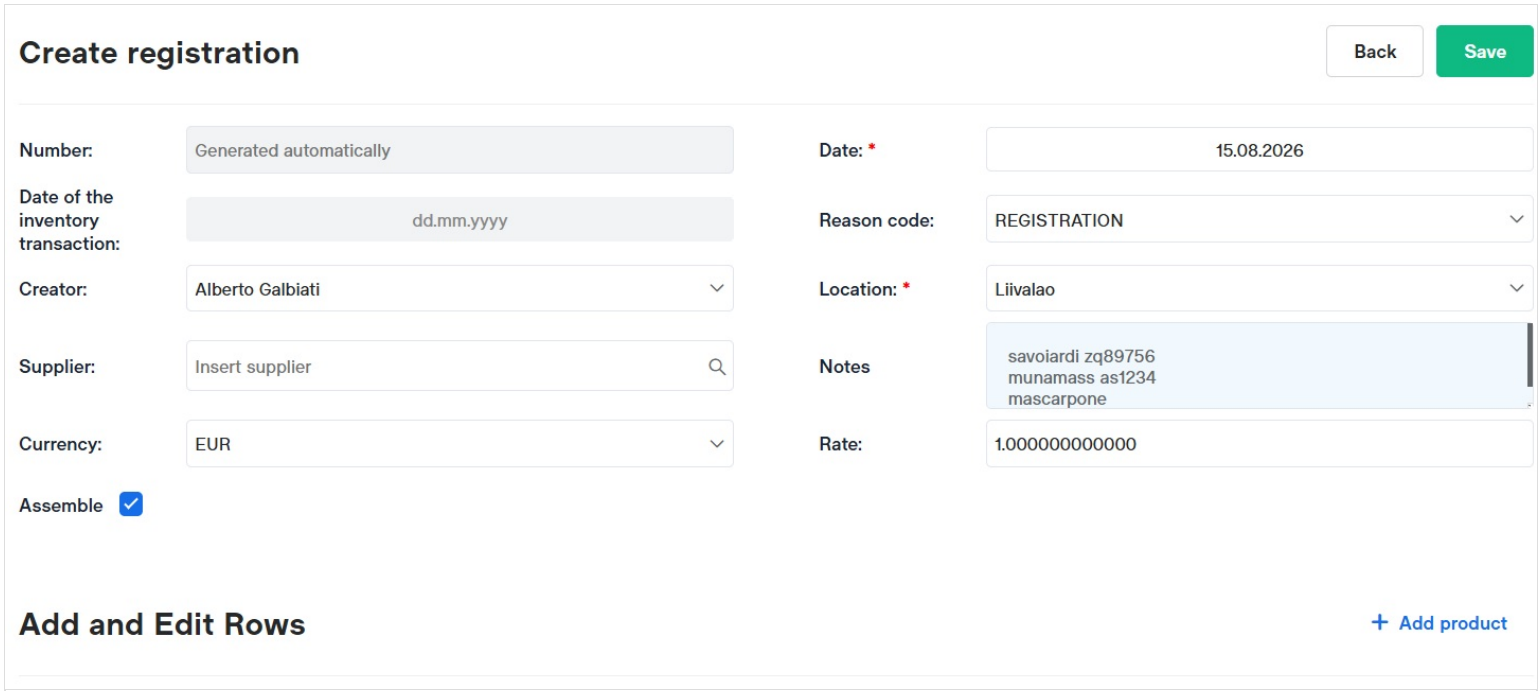
2 Start a new registration



Inventory Registrations list — click the green "New" button

Ignore the search filters at the top — we don't need them to create a new document. Simply click the green **New** button in the bottom-right corner. This opens a blank **Create registration** form.

3 Fill in Location, Reason code and Notes



Create registration — header fields

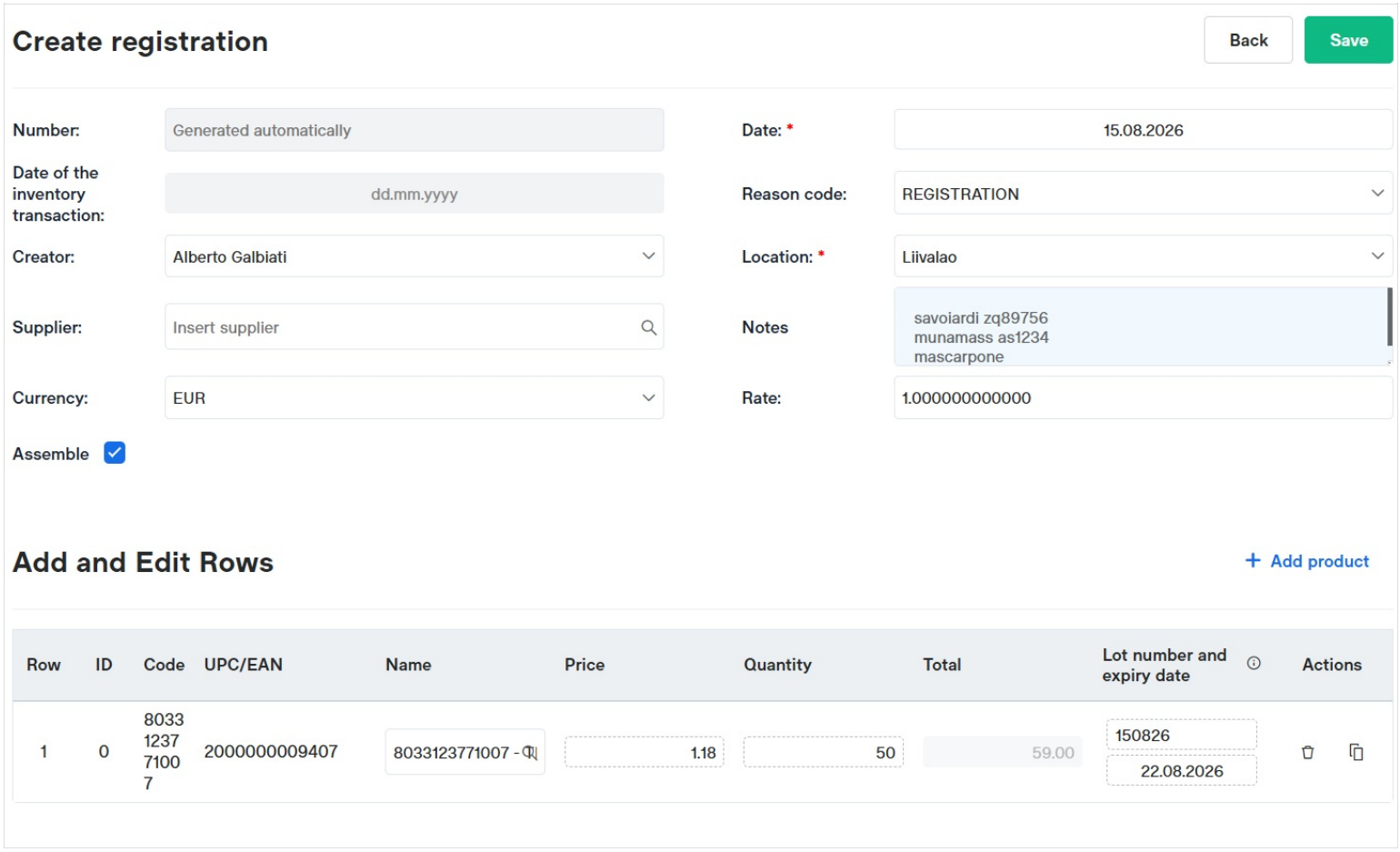
Fill in the top part of the form:

- **Location:** select `Liivalao` — our production location.
- **Reason code:** select `REGISTRATION`.
- **Notes:** write the **origin lot number** of the raw product — you'll find it printed on the packaging or label of the ingredient you used to prepare this product. This lets us trace which raw batch went into what we made.
- **Assemble:** make sure this checkbox stays **ticked**. It must always be checked for products that we prepare or portion ourselves in the lab.

4 Add the product

Scroll down to the **Add and Edit Rows** section (visible at the bottom of the screenshot above) and click **+ Add product** (top-right, in blue). This opens a search box right below, where you can type the product's name or code to find it. Select the correct product from the results — it will then appear as a new row in the table, ready to be filled in.

5 Quantity, Lot number and Expiry date



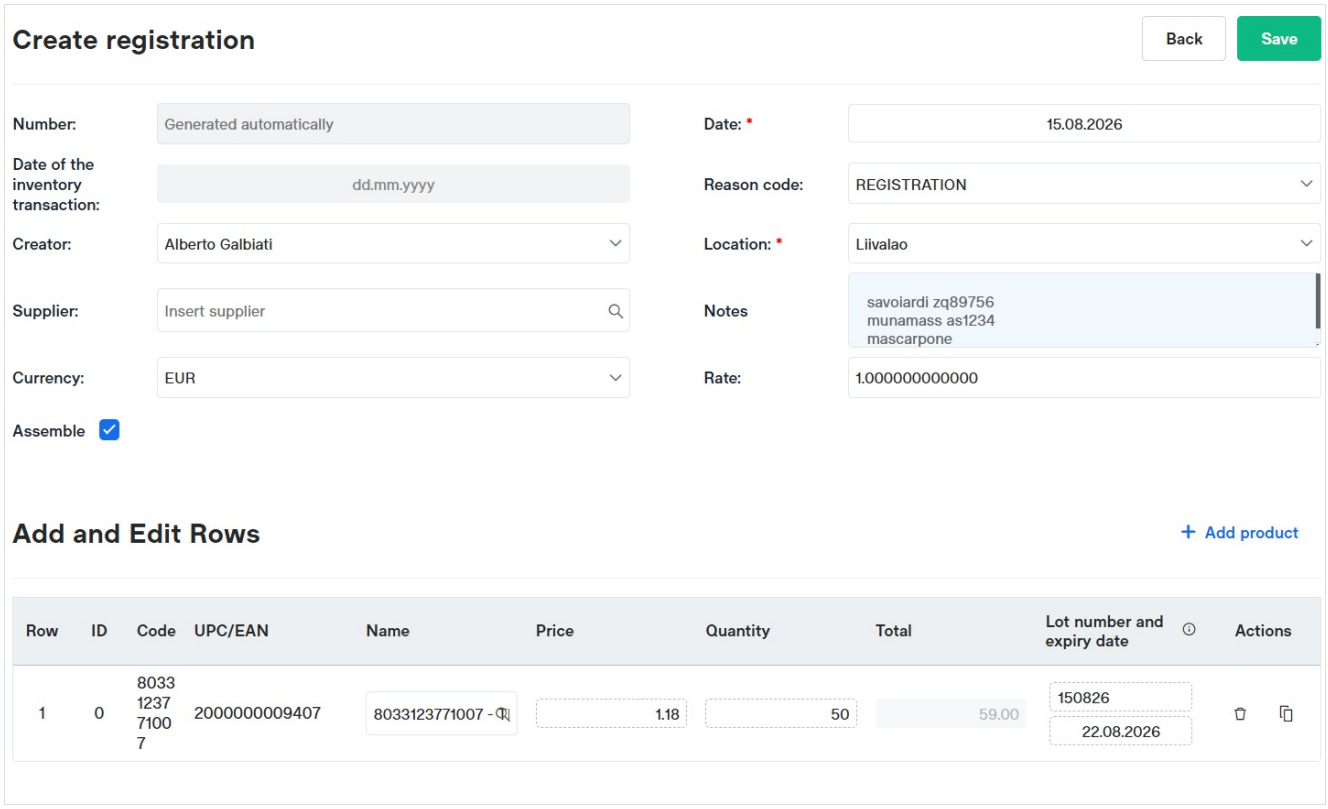
Product row — Quantity, Lot number and Expiry date fields

In the product row, fill in three fields:

- **Quantity:** the number of pieces/units you produced.
- **Expiry date:** the expiry date printed on the label generated by the scale (format dd.mm.yyyy).

> ⚠ **LOT NUMBER — THE MOST IMPORTANT FIELD**
>
> **For products we make ourselves, the lot number is always today's production date, written with no spaces and no slashes — format `DDMMYY`.**
>
> Example: if you register the product on 15 August 2026, the lot number is **150826**.

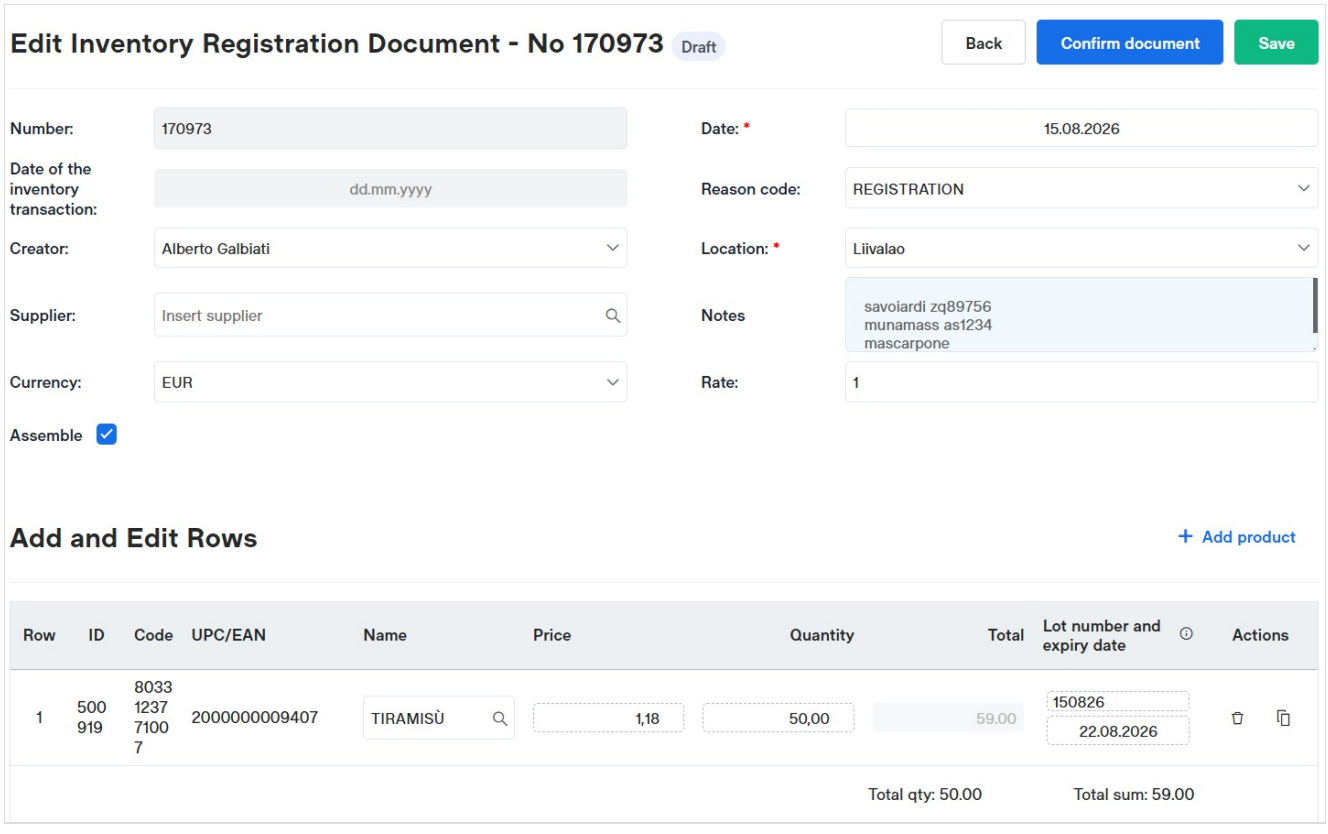
6 Save the document



Once every field is filled in, click "Save" (top-right)

Check that every field is correctly filled in — location, reason code, notes, product, quantity, lot number and expiry date — then click the green **Save** button in the top-right corner. The system will assign a document **Number** and save it as a **Draft**.

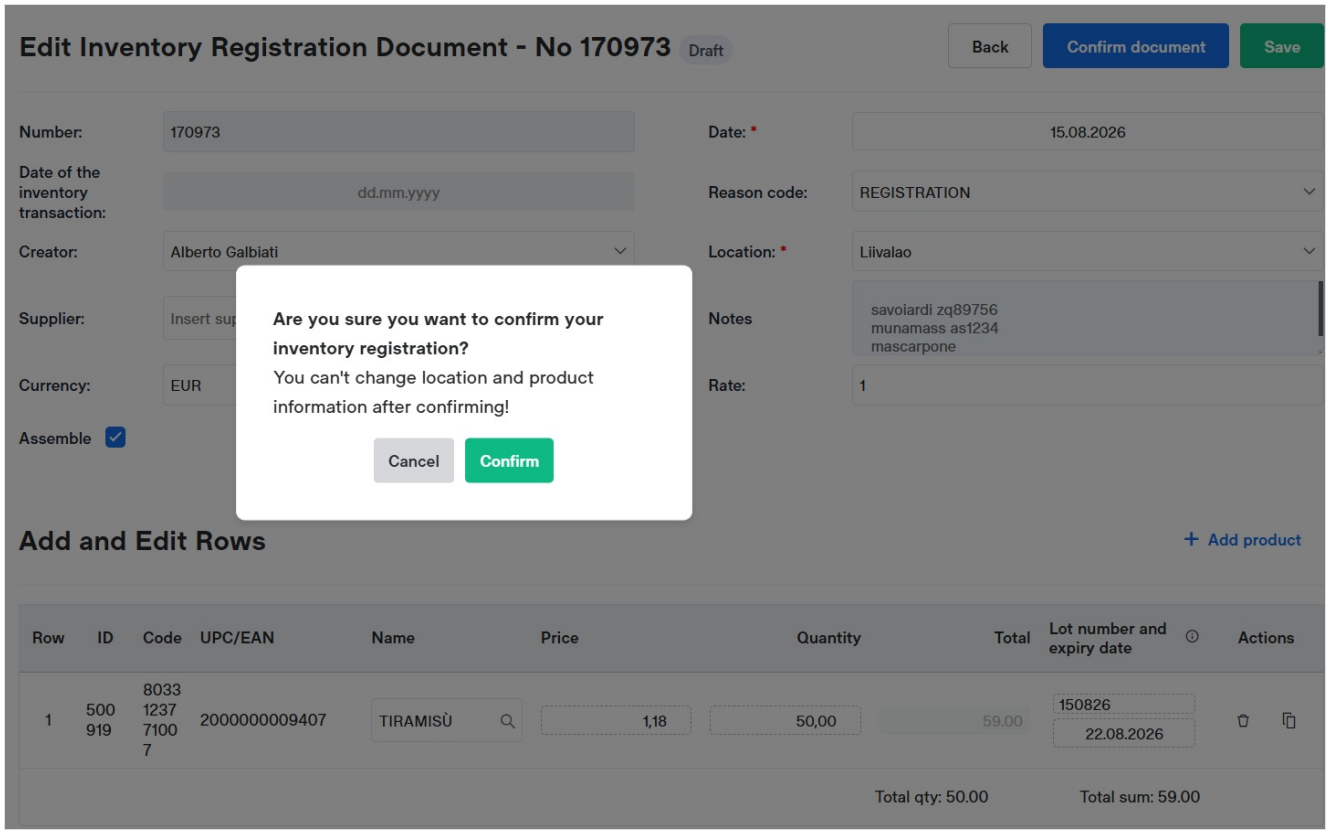
7 Open Confirm document



After saving: document number assigned, status "Draft", new "Confirm document" button

After saving, the page updates: the document now has its own **Number** (e.g. 170973), it's marked as **Draft**, and a new blue **Confirm document** button appears at the top, next to Save. Click it to move on to the final confirmation.

8 Confirm the registration



Confirmation pop-up

A pop-up appears asking: "*Are you sure you want to confirm your inventory registration? You can't change location and product information after confirming!*"

Double-check everything is correct, then click the green **Confirm** button. The document is now final and the product enters our stock with the quantity, lot number and expiry date you registered.

> ⚠ **THIS STEP IS FINAL**
>
> **Once confirmed, the location and product information can no longer be changed. Always review the document carefully before confirming.**

1	Open **Inventory → Documents → Inventory Registration (New)**
2	Click **New** to start a new registration
3	Fill in **Location**, **Reason code** and **Notes** (origin lot)
4	Make sure **Assemble** is ticked
5	Click **+ Add product** and search for the product
6	Enter **Quantity**, **Lot number** (today's date, no slashes) and **Expiry date**
7	Click **Save**, then **Confirm document**
8	Click **Confirm** — done!

PRODUCT SHEET · LABORATORY

BOX GUIDE

Reference boxes used to store and organize every sealed product



Y Yellow Box CODE: Y

Stackable crate with yellow trim. Used across the manual whenever a product sheet lists **"Reference box: Y — Yellow Box"**.

USED FOR

Cured meats and sliced products packed in trays — e.g. Taleggio, Gorgonzola Dolce, Spianata, Mortadella, Prosciutto Cotto, Pancetta, Coppa, San Daniele, La Pineta Mortadella, Guanciale a Cubetti, Pesto in Vaschetta.



G Grey Box CODE: G

Stackable crate with dark grey/black trim. Used across the manual whenever a product sheet lists **"Reference box: G — Grey Box"**.

USED FOR

Vacuum-sealed cheeses and cured meats — e.g. Capretta, Ricotta Salata, Bergamina, Primosale, Perla Grigia, Moliterno, Cacio Nero, Crabù, Salame al Tartufo, Guanciale a Fette, Guanciale for Street Food, olives, grated cheeses, cheese and salami mixes.

WHY IT MATTERS

Every product sheet in this manual lists its **Reference box** as either **Y — Yellow Box** or **G — Grey Box**. Once a product is sealed, always place it in the correct box so it's stored and found correctly in the fridge.

PRODUCT SHEET · LABORATORY

VACUUM BAGS — SIZE GUIDE

Types of vacuum bags and rolls used in the laboratory

VB1
Small

SIZE
170 x 250 mm

PACK
100 pcs

CODE
51015085.0399

Small portions, sliced cured meats and single small-format products.

VB2
Medium

SIZE
200 x 300 mm

PACK
100 pcs

CODE
51015085.0053

Medium portions, mixed cured meats, lab trays.

VB4
Large

SIZE
to be confirmed

PACK
—

CODE
—

Whole pieces of cured meats and cheeses, tonnata sauce.

VB3
Roll

SIZE
200 x 6000 mm

PACK
2 rolls

CODE
58020100.0001

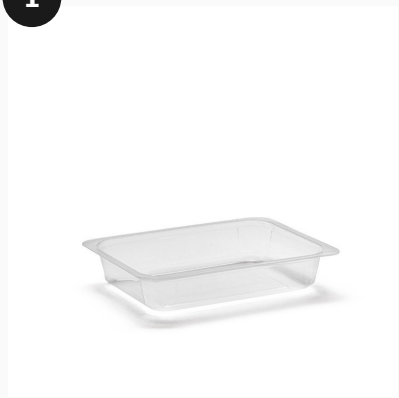
Bags cut to size for non-standard format pieces.

PRODUCT SHEET · LABORATORY

TRAYS — SIZE GUIDE

Tray types used in the laboratory, from smallest to largest

1



GN 1/8 H.36

CLEAR

SIZE	**160x130x36mm**
CODE	**0GN18H36T**

2



GN 1/8 H.46

CLEAR · UNBRANDED

SIZE	**160x130x46mm**
CODE	**0GN18H46SMT**

3

1/4 Gastro — low

CLEAR · SAME SHAPE AS TRAY 4, SHALLOWER

SIZE	**to confirm**
CODE	**to confirm**

4



1/4 Gastro H.50

CLEAR

SIZE	**260x160x53mm**
CODE	**0G50BT**

5



1/4 Gastro H.70

CLEAR

SIZE	**260x160x73mm**
CODE	**0G70AT**

6



1/2 Gastronorm H.95

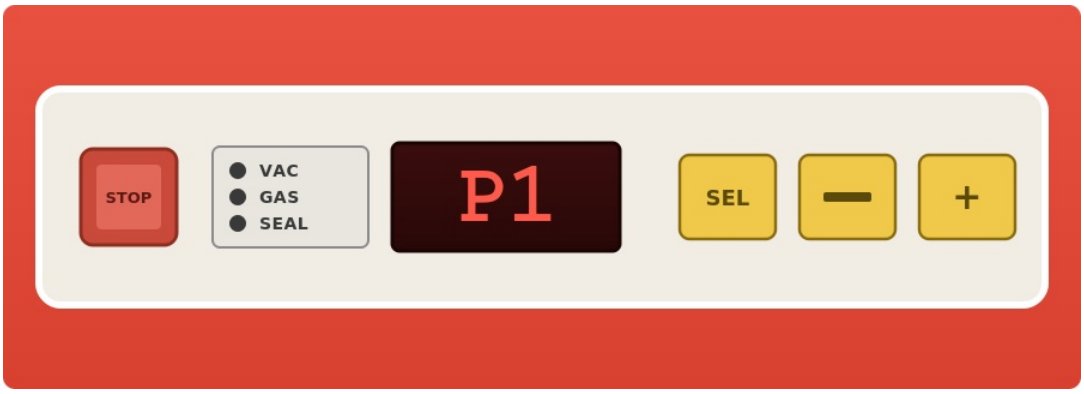
PP · HEAT-SEALABLE

PRODUCT WEIGHT	**75/85 g**
MATERIAL	**PP**

MACHINE MANUAL · LABORATORY

VACUUM MACHINE — PROGRAMS GUIDE

Program selection and vacuum / gas / seal cycle



Choosing the program

Programs 1 to 5 set the amount of vacuum and gas the product needs. Which program to use is written on the product's technical data sheet.

Use the **+** and **−** keys to change the program number shown on the display.

> **Do not use SEAL.** The SEAL key is only for editing the internal program values. These values must never be changed, for any reason.

Cycle sequence

Close the lid to start. The lights turn on one at a time, each staying on while its step runs and turning off once it's done:

VAC → GAS → SEAL

If the gas cylinder runs out

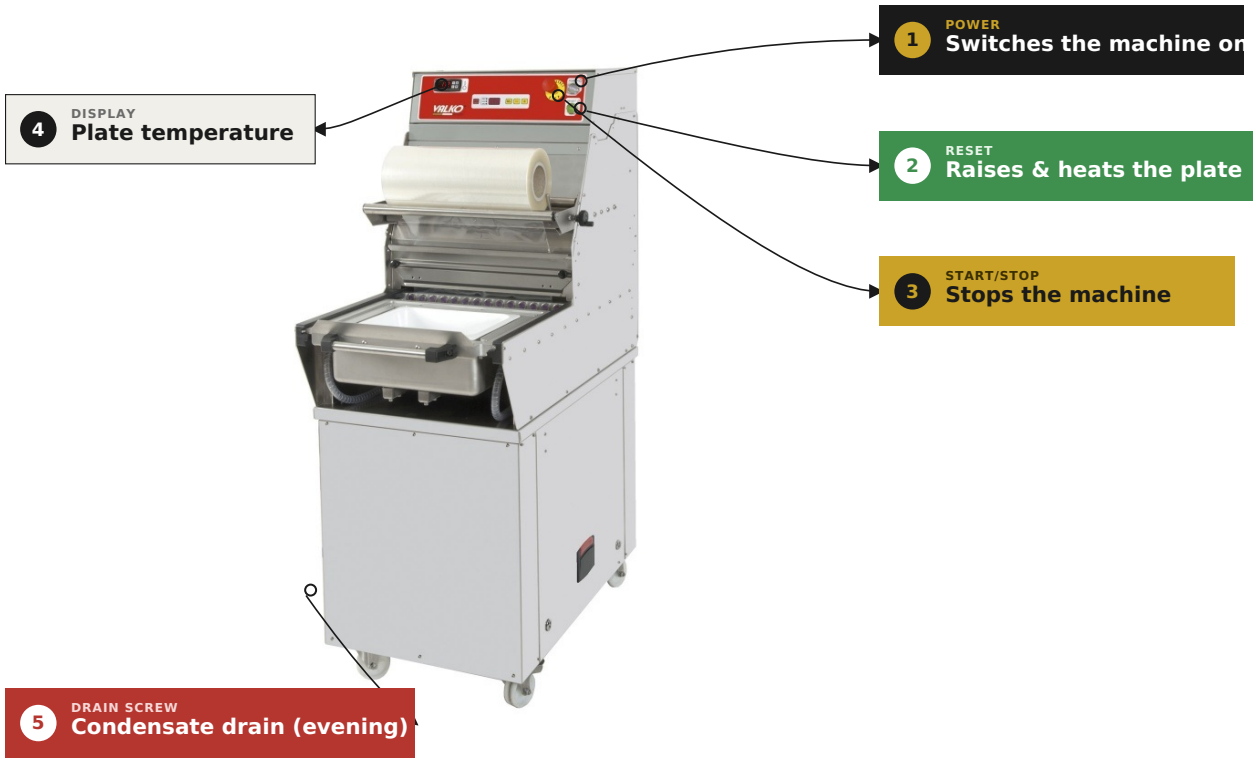
The cycle stops during the GAS step, the GAS light flashes and the machine beeps.

1. **Press STOP**
   Stops the cycle.
2. **Press RESET (green)**
   Once the cylinder has been replaced, press the green RESET key to resume.

MACHINE MANUAL · LABORATORY

THERMOSEALER — CONTROLS GUIDE

Control panel and startup procedure



1 POWER — Switch on
Press first to switch the machine on.

2 RESET — Start heating
Press right after switching on: the plate rises and starts heating.

3 START/STOP — Stop
Yellow knob to stop the machine.

4 Temperature display
Shows the temperature reached by the plate.

5 DRAIN SCREW — End of day
Close the gas cylinder valve, then unscrew the drain screw (bottom left) to release the condensate.

End of day procedure — point 5:

1. Close the gas cylinder valve first.
2. Unscrew the drain screw at the bottom left, near the floor, to release the condensate that has built up during the day.
3. Let the condensate drain out fully, then screw it back in before the next startup.

PRODUCT SHEET · LABORATORY

CAPRETTA

Cheese — Goat cheese



INITIAL PRODUCT

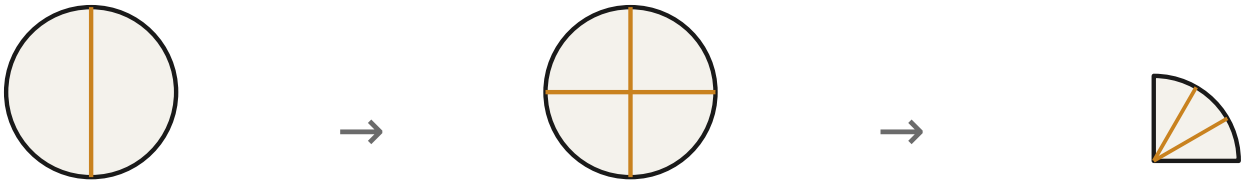


FINAL PACKAGE

PROGRAM	PACKAGING	PIECE WEIGHT	TARGET	YIELD
V	Vb1	150–170 g	160 g	12 pcs / form

PRODUCT CUTTING

Cut the whole form into 2 halves, then cut each half into 2 equal triangles. Divide each triangle into 3 equal parts to obtain single pieces of 150–170 g.



1 whole form → 4 triangles → each triangle ÷ 3

FINAL RESULT

12 pcs × 150–170 g

1 whole form
in the Grey Box

PREPARATION

1. Check the product and its condition.
2. Cut the form into 2 halves, then each half into 2 triangles.
3. Divide each triangle into 3 equal parts (150–170 g).
4. Place each piece in the Vb1 bag.
5. Vacuum seal and check closure.
6. Place the packages in the Grey Box.

PRODUCT SHEET · LABORATORY

CRABÙ

Cheese — Crabù (goat)



INITIAL PRODUCT

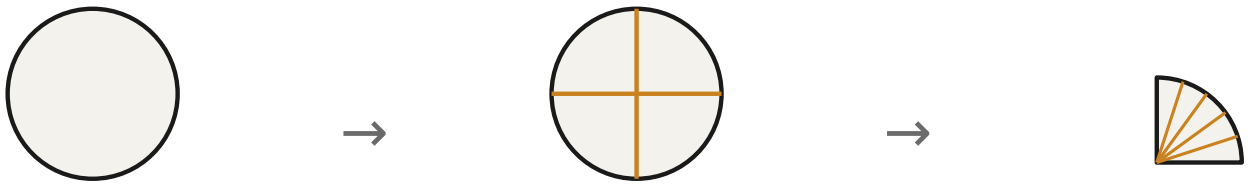


FINAL PACKAGE

PROGRAM	PACKAGING	PIECE WEIGHT	YIELD	BOX TOTAL
V	Vb1	approx. 160 g	20 pcs / form	1/2 form

PRODUCT CUTTING

Cut the cheese into 4 equal quarters. From each quarter, cut 5 equal slices of approximately 160 g each.



1 whole form → 4 quarters → each quarter ÷ 5

FINAL RESULT

20 pcs × approx. 160 g

Box total: 1/2 form
10 pcs per Grey Box

PREPARATION

1. Check the product and its condition.
2. Cut the whole form into 4 equal quarters.
3. From each quarter, cut 5 equal slices.
4. Place each piece in the Vb1 bag.
5. Vacuum seal and check closure.
6. Place the packages in the Grey Box.

PRODUCT SHEET · LABORATORY

GORGONZOLA PICCANTE

Blue cheese — Gorgonzola



INITIAL PRODUCT



FINAL PACKAGE

PROGRAM	PACKAGING	STARTING FORM	YIELD	BOX TOTAL
V	Vb1	1/4 wedge	6–7 pcs / 1/4 form	2 kg

PRODUCT CUTTING

The starting form is already a 1/4 wedge, not a whole form. Cut it into 6 or 7 pieces depending on the weight. Use the green-handled cheese knife, dipping it in hot water before each cut.



1. Starts as 1/4 form

→



2. Cut into 6–7 pieces

→

SPECIAL TOOL

GREEN KNIFE

3. Dip in hot water each cut

FINAL RESULT

6–7 pcs per 1/4 form

2 kg in the Grey Box

PREPARATION

1. Check the product and its condition.
2. Use the green-handled cheese knife.
3. Dip the knife in hot water before every cut.
4. Cut the 1/4 wedge into 6 or 7 pieces, depending on weight.
5. Place each piece in the Vb1 bag.
6. Vacuum seal and check closure.
7. Place the packages in the Grey Box.

PRODUCT SHEET · LABORATORY

FILONCINO AFFUMICATO VIILUTATUD

Cheese — Smoked cheese (sliced)



INITIAL PRODUCT



FINAL PACKAGE

PROGRAM	TRAY	SLICER SETTING	PACKAGING	BOX
1	3	4	Sealed tray	Grey Box

PRODUCT CUTTING

Slice with the slicer, choosing the firmer pieces. Discard the first and last slice. Set the slicer to thickness level 4 and place the slices in Tray 3, then seal with the machine using Program 1.

1. SELECT
FIRM PIECES

→

2. SLICER
SETTING 4

Discard first & last slice

Slice with the machine

FINAL RESULT

Tray 3 · setting 4

Grey Box

PREPARATION

1. Check the product and its condition.
2. Select the firmer pieces for slicing.
3. Discard the first and last slice.
4. Set the slicer to thickness level 4.
5. Place the slices in Tray 3.
6. Seal the tray using Program 1.
7. Place finished trays in the Grey Box.

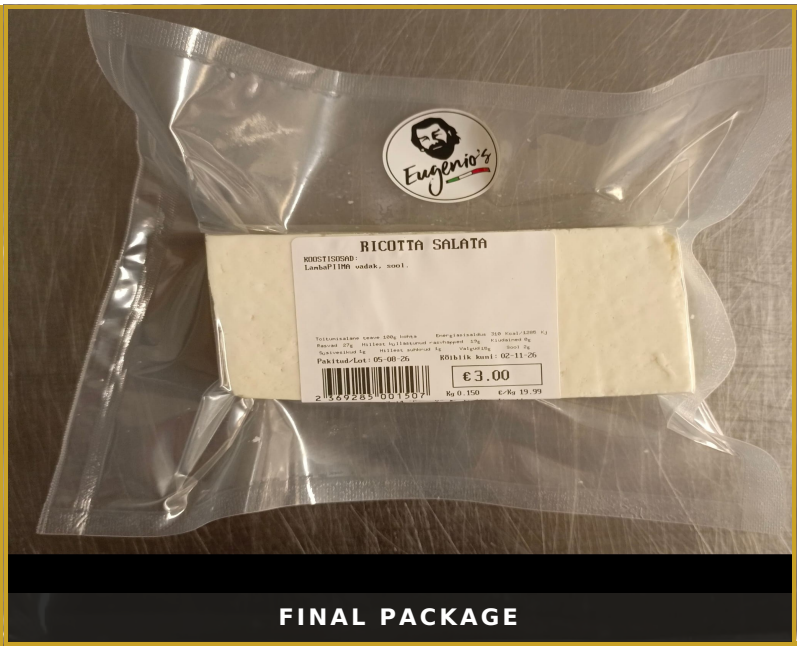
PRODUCT SHEET · LABORATORY

RICOTTA SALATA

Cheese — Ricotta Salata



INITIAL PRODUCT



FINAL PACKAGE

PROGRAM	PACKAGING	PIECE WEIGHT	YIELD	BOX TOTAL
V	Vb1	approx. 120 g	approx. 30 pcs / form	1/2 form

PRODUCT CUTTING

Cut the whole round form into a grid pattern (like a checkerboard) to obtain cubes, approximately 30 pieces per form.



1 whole form → **Cut into a grid → cubes**

FINAL RESULT

approx. 30 pcs × 120 g

Box total: 1/2 form in the Grey Box

PREPARATION

1. Check the product and its condition.
2. Cut the whole form into a grid to obtain cubes.
3. Place each piece in the Vb1 bag.
4. Vacuum seal and check closure.
5. Place the packages in the Grey Box.

PRODUCT SHEET · LABORATORY

TALEGGIO

Cheese — Soft washed-rind cheese



INITIAL PRODUCT

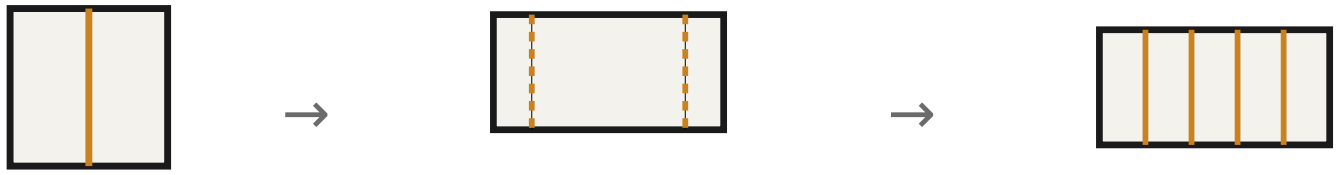


FINAL PACKAGE

PROGRAM	TRAY	PIECE WEIGHT	YIELD	TOTAL/BOX
1	2	approx. 200 g	10 pcs / form	approx. 2 kg

PRODUCT CUTTING

Cut the whole form in half. Trim the edges of each half and set the trimmings aside. Cut each half into 5 equal pieces (approx. 200 g each). Place each piece in Tray 2 and seal with the machine using Program 1.



1. Cut in half

2. Trim edges (set aside)

3. Each half ÷ 5

FINAL RESULT

10 pcs × approx. 200 g

Yellow Box

PREPARATION

1. Check the product and its condition.
2. Cut the whole form in half.
3. Trim the edges of each half — set trimmings aside.
4. Cut each half into 5 equal pieces (approx. 200 g).
5. Place each piece in Tray 2.
6. Seal using Program 1.
7. Place finished trays in the Yellow Box.

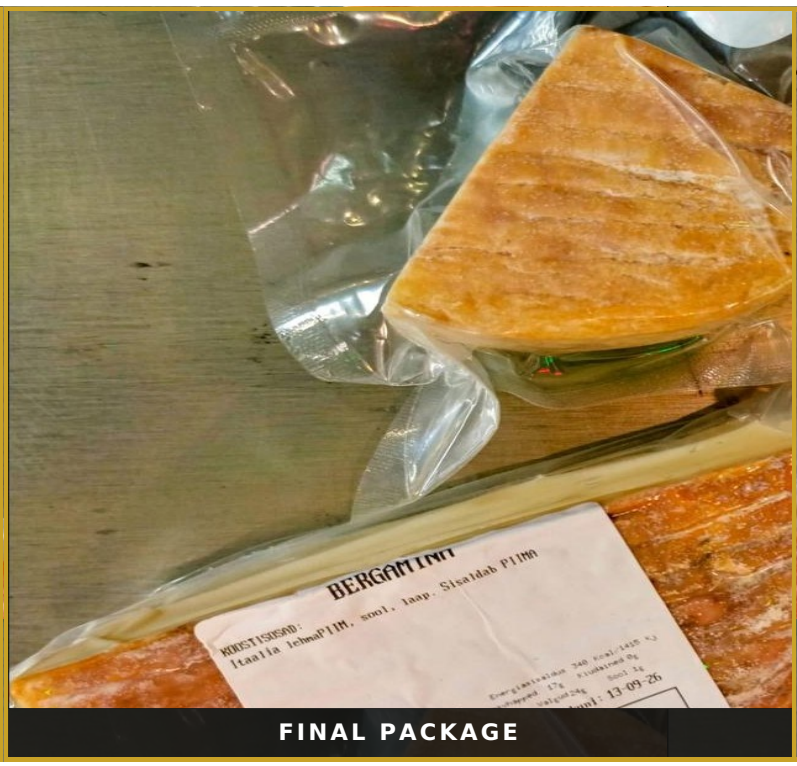
PRODUCT SHEET · LABORATORY

BERGAMINA

Cheese — Soft table cheese



INITIAL PRODUCT

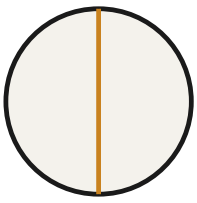


FINAL PACKAGE

PROGRAM	PACKAGING	PIECES	BOX TOTAL	YIELD
V	Vb1	4×250g + 8×125g	2 kg	12 pcs total

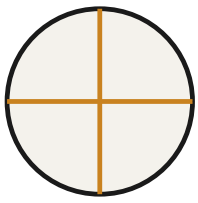
PRODUCT CUTTING

Bergamina has a round shape. The standard process uses 4 pieces: 2 are cut in half (250 g each) and 2 are cut into quarters (125 g each).



2 pcs → halves (250 g)

+



2 pcs → quarters (125 g)

FINAL RESULT

4×250g + 8×125g

Box total: 2 kg
in the Grey Box

PREPARATION

1. Check the product and its condition.
2. Cut 2 pieces in half (250 g each).
3. Cut the other 2 pieces into 4 parts (125 g each).
4. Place each piece in the Vb1 bag.
5. Vacuum seal and check closure.
6. Place the packages in the Grey Box.

PRODUCT SHEET · LABORATORY

PRIMOSALE FANTASIA

Cheese — Flavoured fresh cheese



INITIAL PRODUCT

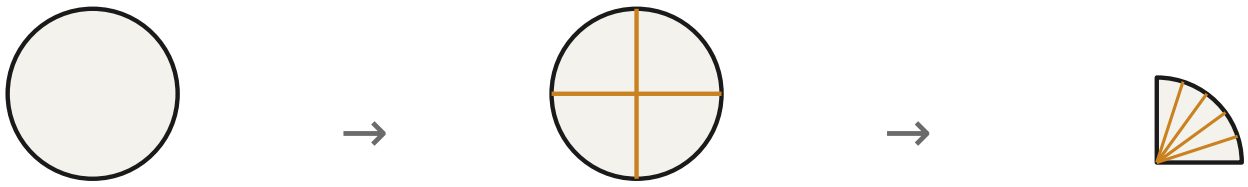


FINAL PACKAGE

PROGRAM	PACKAGING	PIECE WEIGHT	YIELD	BOX TOTAL
V	Vb1	approx. 160 g	20 pcs / form	1/2 form

PRODUCT CUTTING

Cut the cheese into 4 equal quarters. From each quarter, cut 5 equal slices of approximately 160 g each.



1 whole form → 4 quarters → each quarter ÷ 5

FINAL RESULT

20 pcs × approx. 160 g

Box total: 1/2 form
10 pcs per Grey Box

PREPARATION

1. Check the product and its condition.
2. Cut the whole form into 4 equal quarters.
3. From each quarter, cut 5 equal slices.
4. Place each piece in the Vb1 bag.
5. Vacuum seal and check closure.
6. Place the packages in the Grey Box.

PRODUCT SHEET · LABORATORY

PERLA GRIGIA AL TARTUFO

Cheese — with truffle



INITIAL PRODUCT

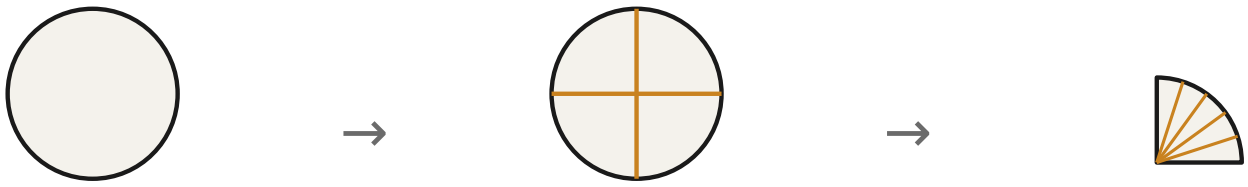


FINAL PACKAGE

PROGRAM	PACKAGING	PIECE WEIGHT	YIELD	BOX TOTAL
V	Vb1	approx. 160 g	20 pcs / form	1/2 form

PRODUCT CUTTING

Cut the cheese into 4 equal quarters. From each quarter, cut 5 equal slices of approximately 160 g each.



1 whole form → 4 quarters → each quarter ÷ 5

FINAL RESULT

20 pcs × approx. 160 g

Box total: 1/2 form
10 pcs per Grey Box

PREPARATION

1. Check the product and its condition.
2. Cut the whole form into 4 equal quarters.
3. From each quarter, cut 5 equal slices.
4. Place each piece in the Vb1 bag.
5. Vacuum seal and check closure.
6. Place the packages in the Grey Box.

PRODUCT SHEET · LABORATORY

PRIMOSALE BIANCO

Cheese — Fresh



INITIAL PRODUCT

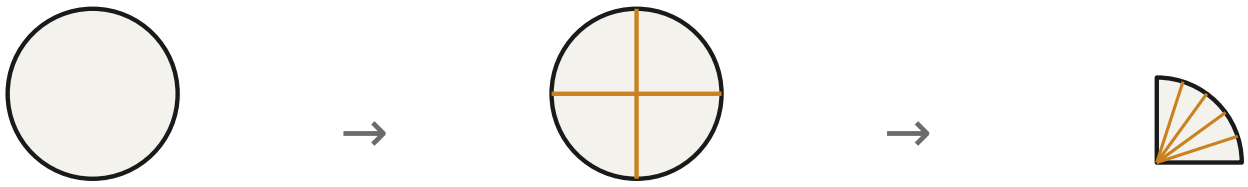


FINAL PACKAGE

PROGRAM	PACKAGING	PIECE WEIGHT	YIELD	BOX TOTAL
V	**Vb1**	**approx. 160 g**	**20 pcs / form**	**1/2 form**

PRODUCT CUTTING

Cut the cheese into 4 equal quarters. From each quarter, cut 5 equal slices of approximately 160 g each.



1 whole form → **4 quarters** → **each quarter ÷ 5**

FINAL RESULT

20 pcs × approx. 160 g

Box total: 1/2 form
10 pcs per Grey Box

PREPARATION

1. Check the product and its condition.
2. Cut the whole form into 4 equal quarters.
3. From each quarter, cut 5 equal slices.
4. Place each piece in the Vb1 bag.
5. Vacuum seal and check closure.
6. Place the packages in the Grey Box.

PRODUCT SHEET · LABORATORY

FILONCINO AFFUMICATO

Cheese — Smoked cheese



INITIAL PRODUCT



FINAL PACKAGE

PROGRAM	PACKAGING	SINGLE PACKAGE	PIECES/BAG	TOTAL/BOX
V	Vb1	approx. 100 g	2 pcs	1 form

PRODUCT CUTTING

Use the appropriate knife to cut. Do not slide the blade — press downwards. Cut the product into equal slices approximately 1 cm thick, then pack 2 pieces per vacuum bag.



1. Cut into slices · ~1 cm

→

BAG SIZE

VB1

2. Vacuum bag

→



3. Pack 2 pieces per bag

FINAL RESULT

2 pieces / bag · ~100 g

Grey Box: 1 form

PREPARATION

1. Check the product and its condition.
2. Cut with a suitable knife, pressing downwards.
3. Make slices approximately 1 cm thick.
4. Place 2 pieces in each Vb1 bag.
5. Vacuum seal and check closure.
6. Place packages in the Grey Box.

PRODUCT SHEET · LABORATORY

GORGONZOLA DOLCE

Blue cheese — Gorgonzola



INITIAL PRODUCT

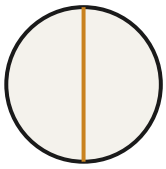


FINAL PACKAGE

PROGRAM	TRAY	PACKAGE	PACKAGING	TOTAL/BOX
1	2	200 g	Sealed tray + foil	12 pcs

PRODUCT CUTTING

Cut the round form in half. Then cut each half into 15 equal wedges. Keep the upper foil on the product and remove the foil from the bottom side only. Place each 200 g portion in Tray 2, keeping foil visible on one side, then seal with the machine using Program 1.



1. Cut in half



2. Each half ÷ 15

PORTION
TRAY 2 · 200 g

3. Tray 2 · 200 g

PROGRAM
1

4. Seal the tray

FINAL RESULT

12 pcs × 200 g

Yellow Box

PREPARATION

1. Keep the upper foil on the product; remove foil from the bottom side only.
2. Cut the round form in half.
3. Cut each half into 15 equal wedges.
4. Place each portion in Tray 2, 200 g.
5. Make sure foil remains visible on one side.
6. Seal using Program 1.
7. Place finished trays in the Yellow Box.

PRODUCT SHEET · LABORATORY

GRANA PADANO GRATTUGIATO

Grated cheese — Grana Padano



INITIAL PRODUCT



FINAL PACKAGE

PROGRAM	TRAY	PACKAGE	PACKAGING	TOTAL/BOX
3	1	100 g	Sealed tray	8 pcs

PRODUCT CUTTING

Open the Grana Padano bag and divide the contents evenly into Tray 1, 100 g per tray. Seal each tray with the machine using Program 3.

1. OPEN — the bag → 2. PORTION — Tray 1 · 100 g → 3. SEAL — the tray

FINAL RESULT

8 pcs × 100 g

Grey Box

PREPARATION

1. Open the Grana Padano bag.
2. Divide the contents evenly into trays.
3. Each tray must weigh 100 g.
4. Seal the tray using Program 3.
5. Place finished trays in the Grey Box.

PRODUCT SHEET · LABORATORY

PECORINO GRATTUGIATO

Grated cheese — Pecorino Romano



INITIAL PRODUCT



FINAL PACKAGE

PROGRAM	TRAY	PACKAGE	PACKAGING	TOTAL/BOX
3	1	100 g	Sealed tray	8 pcs

PRODUCT CUTTING

Open the Pecorino Romano bag and divide the contents evenly into Tray 1, 100 g per tray. Seal each tray with the machine using Program 3.

1. OPEN — the bag → 2. PORTION — Tray 1 · 100 g → 3. SEAL — the tray

FINAL RESULT

8 pcs × 100 g

Grey Box

PREPARATION

1. Open the Pecorino Romano bag.
2. Divide the contents evenly into trays.
3. Each tray must weigh 100 g.
4. Seal the tray using Program 3.
5. Place finished trays in the Grey Box.

PRODUCT SHEET · LABORATORY

SALVA CREMASCO

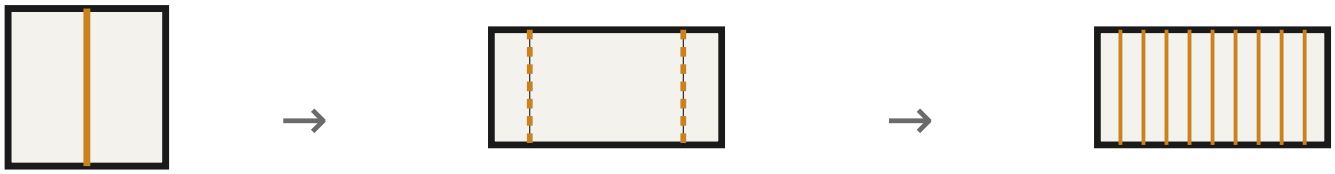
Cheese — DOP, washed rind



PROGRAM	PACKAGING	SINGLE PKG	BOX TOTAL	PIECES/FORM
V	Vb1	approx. 160 g	1/2 form	approx. 20 pcs

PRODUCT CUTTING

Divide the form into 2 equal halves. Remove the rind from the end sides. Cut each half into approximately 10 pieces, obtaining about 20 pieces in total.



1. cut in half
2. remove rind
3. slice ~10/half

FINAL RESULT

Approx. 20 pcs total

approx. 160 g each
1/2 form per Grey Box

PREPARATION

1. Check the product and its condition.
2. Divide the form into 2 equal halves.
3. Remove the rind from the end sides.
4. Cut each half into approx. 10 pieces.
5. Pack each piece in the Vb1 bag, vacuum seal.
6. Place the packages in the Grey Box.

PRODUCT SHEET · LABORATORY

CACIO NERO

Cheese — Aged Pecorino



INITIAL PRODUCT

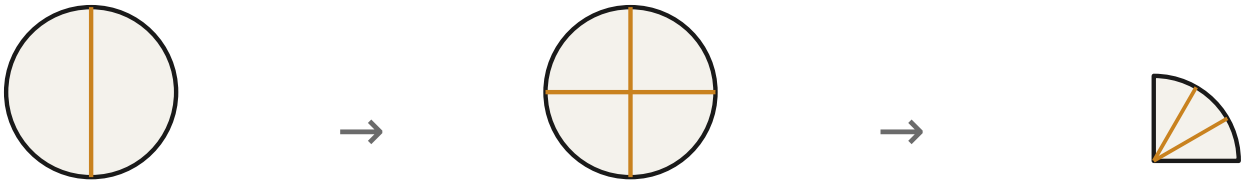


FINAL PACKAGE

PROGRAM	PACKAGING	PIECE WEIGHT	TARGET	YIELD
V	**Vb1**	**150–170 g**	**160 g**	**12 pcs / form**

PRODUCT CUTTING

Cut the whole form into 2 halves, then cut each half into 2 equal triangles. Divide each triangle into 3 equal parts to obtain single pieces of 150–170 g.



1 whole form → **4 triangles** → **each triangle ÷ 3**

FINAL RESULT

12 pcs × 150–170 g

1 whole form
in the Grey Box

PREPARATION

1. Check the product and its condition.
2. Cut the form into 2 halves, then each half into 2 triangles.
3. Divide each triangle into 3 equal parts (150–170 g).
4. Place each piece in the Vb1 bag.
5. Vacuum seal and check closure.
6. Place the packages in the Grey Box.

PRODUCT SHEET · LABORATORY

MOLITERNO AL TARTUFO

Cheese — Pecorino with truffle



INITIAL PRODUCT

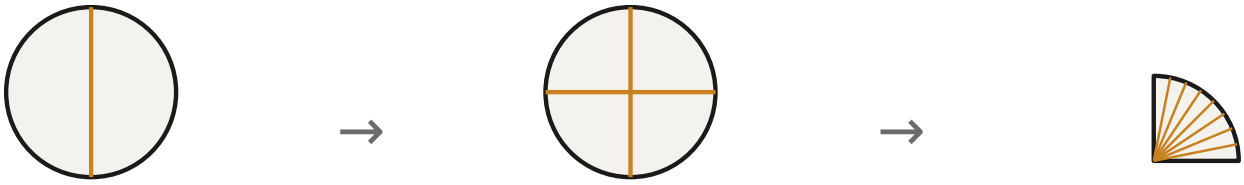


FINAL PACKAGE

PROGRAM	PACKAGING	PIECE WEIGHT	YIELD	BOX TOTAL
V	**Vb1**	**approx. 184 g**	**32 pcs / form**	**1 whole form**

PRODUCT CUTTING

Cut the whole form into 2 halves, then cut each half into 2 equal triangles. Divide each triangle into 8 equal parts to obtain single pieces of approx. 184 g.



1 whole form → **4 triangles** → **each triangle ÷ 8**

FINAL RESULT

32 pcs × approx. 184 g

1 whole form
in the Grey Box

PREPARATION

1. Check the product and its condition.
2. Cut the form into 2 halves, then each half into 2 triangles.
3. Divide each triangle into 8 equal parts (approx. 184 g).
4. Place each piece in the Vb1 bag.
5. Vacuum seal and check closure.
6. Place the packages in the Grey Box.

PRODUCT SHEET · LABORATORY

JUUSTUVALIK N2

Cheese — Mixed selection (3 cheeses)



PROGRAM	TRAY	COMPOSITION	PER CHEESE	TOTAL
1	3	3 cheeses	90 g	270 g

PRODUCT CUTTING

This selection combines three cheeses — Capretta, Primosale Fantasia and Pecorino Toscano — 90 g each (270 g total). Cut each cheese as usual, weigh and portion to 90 g per type, then arrange all three together in Tray 3 and seal with the machine using Program 1.

1. AS USUAL	→	2. PORTION	→	3. ARRANGE
CUT SLICES		**WEIGH**		**IN TRAY**
Per each cheese's own method		90 g per cheese type		Tray 3

FINAL RESULT

3 cheeses × 90 g

270 g total
Grey Box

PREPARATION

1. Check each cheese and its condition.
2. Cut each cheese using its own usual method.
3. Weigh and portion each cheese to 90 g.
4. Arrange Capretta + Primosale Fantasia + Pecorino Toscano together in Tray 3.
5. Seal the tray using Program 1.
6. Place finished trays in the Grey Box.

PRODUCT SHEET · LABORATORY

JUUSTUVALIK N1

Cheese — Mixed selection (3 cheeses)



PROGRAM	TRAY	COMPOSITION	PER CHEESE	TOTAL
1	3	3 cheeses	90 g	270 g

PRODUCT CUTTING

This selection combines three cheeses — Cacio Nero, Perla Grigia and Crabù — 90 g each (270 g total). Cut each cheese as usual, weigh and portion to 90 g per type, then arrange all three together in Tray 3 and seal with the machine using Program 1.

1. AS USUAL
CUT SLICES
Per each cheese's own method

→

2. PORTION
WEIGH
90 g per cheese type

→

3. ARRANGE
IN TRAY
Tray 3

FINAL RESULT

3 cheeses × 90 g

270 g total
Grey Box

PREPARATION

1. Check each cheese and its condition.
2. Cut each cheese using its own usual method.
3. Weigh and portion each cheese to 90 g.
4. Arrange Cacio Nero + Perla Grigia + Crabù together in Tray 3.
5. Seal the tray using Program 1.
6. Place finished trays in the Grey Box.

PRODUCT SHEET · LABORATORY

LA PINETA CHEESE MIX

Cheese — Mixed selection (3 cheeses)



PROGRAM	PACKAGING	COMPOSITION	PER CHEESE	TOTAL
V	Vb2	3 cheeses	approx. 30 g	approx. 90 g

REFERENCE BOX
G — Grey Box

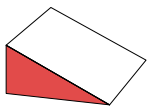
PRODUCT CUTTING

This mix combines three cheeses — Cacio Nero, Perla Grigia and Crabù — approximately 30 g each (90 g total). Cut slices from each cheese as usual, then trim the rind on the sides only. Weigh the piece and divide it into equal parts as needed to reach the target weight (for example, if a piece weighs approx. 150 g, divide it into 5 equal parts). Pack all three cheeses together in a Vb2 bag.

1. AS USUAL
CUT SLICES

Per each cheese's own method

→



2. Trim sides (rind)

→

3. PORTION
WEIGH

Divide to reach ~30 g each

→

BAG SIZE
VB2

4. Vacuum pack · 90 g

FINAL RESULT
3 cheeses × ~30 g

approx. 90 g total — Vb2

PREPARATION

1. Check each cheese and its condition.
2. Cut slices from each cheese using its own usual method.
3. Trim the rind on the sides only (not top/bottom).
4. Weigh each piece and divide into equal parts to reach approx. 30 g.
5. Pack Cacio Nero + Perla Grigia + Crabù together in the Vb2 bag.
6. Vacuum seal and check closure.
7. Place the packages in the Grey Box.

PRODUCT SHEET · LABORATORY

SPIANATA SLICE FOR RESTAURANT

Cured meat — Spianata Romana



INITIAL PRODUCT



FINAL PACKAGE

PROGRAM	TRAY	SINGLE TRAY	TOTAL/BOX	PACKAGING
1	4	300 g	4 trays = 1.2 kg	Sealed tray

PRODUCT CUTTING

Slice the spianata thin and evenly with the slicer. Place 300 g into each Tray 4, then seal with the machine using Program 1.

1. SLICE

THIN SLICES

Prepare thin, even slices

FINAL RESULT

4 trays × 300 g

Yellow Box

PREPARATION

1. Prepare the slicer and cut thin, even slices.
2. Place slices evenly into Tray 4.
3. Each tray must be 300 g.
4. Seal the tray using Program 1.
5. Place finished trays in the Yellow Box.

PRODUCT SHEET · LABORATORY

MORTADELLA CALIBRO PICCOLO

Cured meat — Mortadella (small caliber)



INITIAL PRODUCT



FINAL PACKAGE

PROGRAM	TRAY	SINGLE TRAY	TOTAL/BOX	PACKAGING
1	5	500 g	4 trays = 2 kg	Sealed tray

PRODUCT CUTTING

Slice the mortadella thin and evenly with the slicer. Place 500 g into each Tray 5, then seal with the machine using Program 1.

1. SLICE

THIN SLICES

Prepare thin, even slices

FINAL RESULT

4 trays × 500 g

Yellow Box

PREPARATION

1. Prepare the slicer and cut thin, even slices.
2. Place slices evenly into Tray 5.
3. Each tray must be 500 g.
4. Seal the tray using Program 1.
5. Place finished trays in the Yellow Box.

PRODUCT SHEET · LABORATORY

MORTADELLA SLICE FOR RESTAURANT

Cured meat — Mortadella



INITIAL PRODUCT



FINAL PACKAGE

PROGRAM	TRAY	SINGLE TRAY	TOTAL/BOX	PACKAGING
1	5	500 g	4 trays = 2 kg	Sealed tray

PRODUCT CUTTING

Slice the mortadella thin and evenly with the slicer. Place 500 g into each Tray 5, then seal with the machine using Program 1.

1. SLICE

THIN SLICES

Prepare thin, even slices

FINAL RESULT

4 trays × 500 g

Yellow Box

PREPARATION

1. Prepare the slicer and cut thin, even slices.
2. Place slices evenly into Tray 5.
3. Each tray must be 500 g.
4. Seal the tray using Program 1.
5. Place finished trays in the Yellow Box.

PRODUCT SHEET · LABORATORY

NDUJA PICCANTE

Spicy spreadable cured meat — Nduja



INITIAL PRODUCT



FINAL PACKAGE

PROGRAM	TRAY	PACKAGE	PACKAGING	TOTAL/BOX
1	2	200 g	Sealed tray	2 kg

PRODUCT CUTTING

Cut each piece in half. Make a second cut in half again, but do not cut all the way through — the two pieces must remain attached (butterfly cut). Portion approx. 200 g into each tray, then seal with the machine using Program 1.



1. Cut in half
2. Butterfly cut
3. Tray 2 · 200 g
4. Seal the tray

FINAL RESULT

Butterfly-cut · 200 g

2 kg per Grey Box

PREPARATION

1. Cut each piece first in half.
2. Make the second cut in half again, without cutting all the way through.
3. The two pieces must remain attached (butterfly cut).
4. Portion approx. 200 g into each tray.
5. Seal the tray using Program 1.
6. Place finished trays in the Grey Box.

PRODUCT SHEET · LABORATORY

PANCETTA SLICE FOR RESTAURANT

Cured meat — Pancetta



INITIAL PRODUCT



FINAL PACKAGE

PROGRAM	TRAY	SINGLE TRAY	TOTAL/BOX	PACKAGING
1	5	500 g	4 trays = 2 kg	Sealed tray

PRODUCT CUTTING

Slice the pancetta thin and evenly with the slicer. Place 500 g into each Tray 5, then seal with the machine using Program 1.

1. SLICE

THIN SLICES

Prepare thin, even slices

FINAL RESULT

500 g per tray

Yellow Box

PREPARATION

1. Prepare the slicer and cut thin, even slices.
2. Place slices evenly into Tray 5.
3. Each tray must be 500 g.
4. Seal the tray using Program 1.
5. Place finished trays in the Yellow Box.

PRODUCT SHEET · LABORATORY

VALIK SALAAMIT N4

Cured meat — Mixed selection (3 trays)



COPPA + SPIANATA MIX ×2



SPIANATA PICCANTE ×1



FINAL PACKAGE

PROGRAM	TRAY	PACKAGING	BOX
3	3	Sealed tray	Grey Box

PRODUCT CUTTING

This selection combines 2 trays of Coppa + Spianata mix and 1 tray of Spianata Piccante. Open all three original trays and transfer the contents into Tray 3, then seal with the machine using Program 3. No further cutting is needed — the meats already arrive pre-sliced.

1. OPEN
3 TRAYS

2× Coppa+Spianata mix
1× Spianata Piccante

→

PORTION
TRAY 3

2. Combine in tray

→

PROGRAM
3

3. Seal the tray

FINAL RESULT

2 + 1 trays combined

Grey Box

PREPARATION

1. Check all three original trays and their condition.
2. Open the 2 trays of Coppa + Spianata mix.
3. Open the 1 tray of Spianata Piccante.
4. Transfer all contents into Tray 3.
5. Seal the tray using Program 3.
6. Place finished trays in the Grey Box.

PRODUCT SHEET · LABORATORY

VALIK SALAAMIT N5

Cured meat — Mixed selection (2 meats)



PROGRAM	TRAY	COMPOSITION	PER TYPE	TOTAL
1	4	Mortadella + Prosciutto	130 g	260 g

PRODUCT CUTTING

This selection combines thin slices of Mortadella (130 g) and Prosciutto Crudo Europa (130 g), 260 g total. Slice both finely with the slicer and arrange as shown in the reference photo, then place in Tray 4 and seal with the machine using Program 1. No weighing is needed — both meats have a standard fixed weight per package.

1. SLICE
MORTADELLA + PROSCIUTTO

→

2. ARRANGE
AS SHOWN
Per reference photo

FINAL RESULT
130 g + 130 g

260 g total
Grey Box

PREPARATION

1. Slice the Mortadella thinly with the slicer (130 g).
2. Slice the Prosciutto Crudo Europa thinly with the slicer (130 g).
3. Arrange both meats in Tray 4, as shown in the reference photo.
4. Seal the tray using Program 1.
5. Place finished trays in the Grey Box.

PRODUCT SHEET · LABORATORY

SALAME AL TARTUFO

Cured meat — Salame with truffle



INITIAL PRODUCT



FINAL PACKAGE

PROGRAM	PACKAGING	PIECE WEIGHT	YIELD	BOX TOTAL
V	Vb1	approx. 250 g	2 pieces / salame	2 kg

PRODUCT CUTTING

Cut the salame in half diagonally, removing the string and label. Vacuum seal each half in a Vb1 bag.



1. Cut in half, diagonally

→

BAG SIZE

VB1

2. Vacuum seal

FINAL RESULT

2 pieces × approx. 250 g

2 kg in the Grey Box

PREPARATION

1. Check the product and its condition.
2. Cut the salame in half diagonally.
3. Remove the string and the label.
4. Place each half in the Vb1 bag.
5. Vacuum seal and check closure.
6. Place the packages in the Grey Box.

PRODUCT SHEET · LABORATORY

PROSCIUTTO COTTO GOLD SLICE

Cured meat — Prosciutto Cotto



INITIAL PRODUCT



FINAL PACKAGE

PROGRAM	TRAY	SINGLE TRAY	TOTAL/BOX	PACKAGING
1	5	500 g	4 trays = 2 kg	Sealed tray

PRODUCT CUTTING

Slice the prosciutto cotto thin and evenly with the slicer. Place 500 g into each Tray 5, then seal with the machine using Program 1.

1. SLICE

THIN SLICES

Prepare thin, even slices

FINAL RESULT

500 g per tray

Yellow Box

PREPARATION

1. Prepare the slicer and cut thin, even slices.
2. Place slices evenly into Tray 5.
3. Each tray must be 500 g.
4. Seal the tray using Program 1.
5. Place finished trays in the Yellow Box.

PRODUCT SHEET · LABORATORY

COPPA SLICE FOR RESTAURANT

Cured meat — Coppa



INITIAL PRODUCT



FINAL PACKAGE

PROGRAM	TRAY	SINGLE TRAY	BOX	PACKAGING
1	4	200 g	Yellow Box	Sealed tray

PRODUCT CUTTING

Slice the coppa thin and evenly with the slicer. Place 200 g into each Tray 4, then seal with the machine using Program 1.

1. SLICE

THIN SLICES

Prepare thin, even slices

FINAL RESULT

200 g per tray

Yellow Box

PREPARATION

1. Prepare the slicer and cut thin, even slices.
2. Place slices evenly into Tray 4.
3. Each tray must be 200 g.
4. Seal the tray using Program 1.
5. Place finished trays in the Yellow Box.

PRODUCT SHEET · LABORATORY

SAN DANIELE SLICE FOR RESTAURANT

Cured meat — San Daniele



INITIAL PRODUCT



FINAL PACKAGE

PROGRAM	TRAY	SINGLE TRAY	DEPENDS ON	PACKAGING
1	5	200 g or 500 g	order	Sealed tray

PRODUCT CUTTING

Remove the rind first. Slice the San Daniele thin and evenly with the slicer. Place either 200 g or 500 g into each Tray 5, depending on the order, then seal with the machine using Program 1.

1. TRIM
REMOVE RIND

→

2. SLICE
THIN SLICES

Remove the rind first

Slice thin with slicer

FINAL RESULT

200 g or 500 g / tray

Yellow Box

PREPARATION

1. Remove the rind first.
2. Prepare the slicer and cut thin, even slices.
3. Place slices evenly into Tray 5.
4. Each tray is 200 g or 500 g, depending on the order.
5. Seal the tray using Program 1.
6. Place finished trays in the Yellow Box.

PRODUCT SHEET · LABORATORY

LA PINETA MORTADELLA

Cured meat — Mortadella



INITIAL PRODUCT



FINAL PACKAGE

PROGRAM	TRAY	SINGLE TRAY	TOTAL/BOX	PACKAGING
1	2	70 g (2 slices)	12 pcs	Sealed tray

PRODUCT CUTTING

Use the same classic large mortadella as Mortadella Slice for Restaurant. Slice 2 thin slices and place them in Tray 2, 70 g total, then seal with the machine using Program 1.

1. SLICE

THIN SLICES

Prepare thin, even slices

FINAL RESULT

2 slices · 70 g

Yellow Box

PREPARATION

1. Prepare the slicer and cut thin, even slices.
2. Place slices evenly into Tray 2.
3. Each tray must be 70 g (2 slices).
4. Seal the tray using Program 1.
5. Place finished trays in the Yellow Box.

PRODUCT SHEET · LABORATORY

GUANCIALE A FETTE

Cured meat — Guanciale (sliced)



INITIAL PRODUCT

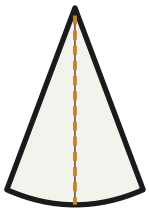


FINAL PACKAGE

PROGRAM	PACKAGING	PIECE WEIGHT	TOTAL/BOX	BOX
V	Vb2	approx. 250 g	2.5 kg	Grey Box

PRODUCT CUTTING

Slice the guanciale lengthwise, along the long side (vertical cut), into strips. Remove the initial and final ends — these trimmings are set aside for Guanciale for Street Food. Portion approx. 250 g into each Vb2 bag and vacuum seal.



1. Slice lengthwise (vertical)

→

BAG SIZE

VB2

2. Vacuum pack · 250 g

FINAL RESULT

approx. 250 g per bag

Vb2 — 2.5 kg per Grey Box

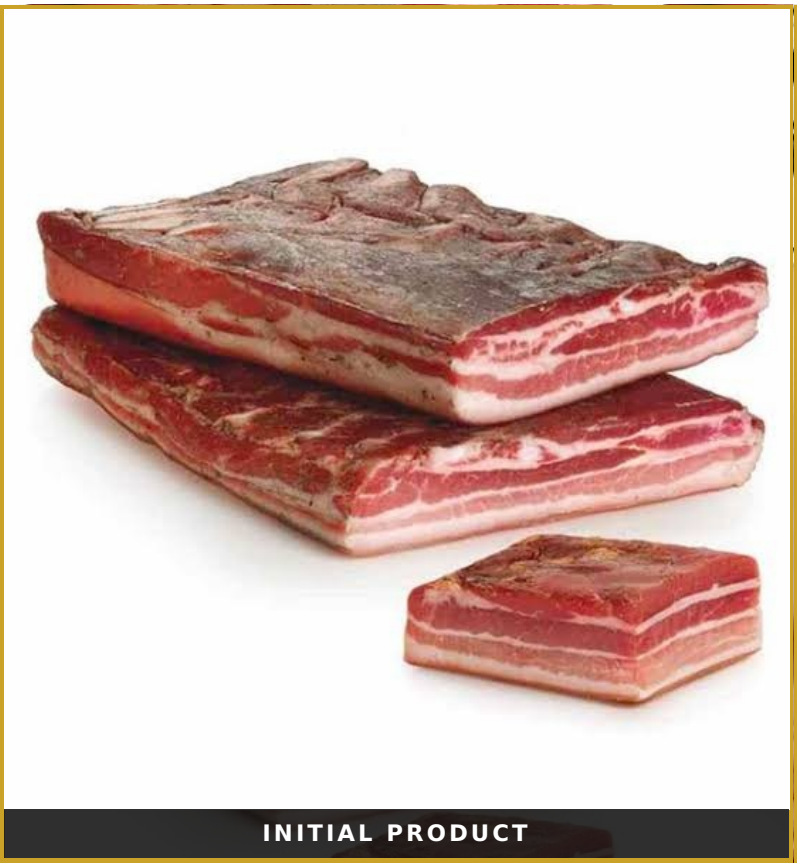
PREPARATION

1. Check the product and its condition.
2. Slice lengthwise (vertical), along the long side.
3. Remove initial/final ends (set aside for Guanciale for Street Food).
4. Portion approx. 250 g into each Vb2 bag.
5. Vacuum seal and check closure.
6. Place the packages in the Grey Box.

PRODUCT SHEET · LABORATORY

PANCETTA TESA

Cured meat — Pancetta Tesa (flat)



INITIAL PRODUCT



FINAL PACKAGE

SLICER SETTING	PACKAGING	SLICES/BAG	CUT SIDE	BOX
10	Vb2	4 pcs	Short side	Yellow Box

PRODUCT CUTTING

Being a rectangular block, slice the pancetta tesa on the short side, using the slicer set to thickness level 10. Pack 4 slices into each Vb2 bag and vacuum seal.

FINAL RESULT

4 slices per Vb2 bag

Yellow Box

PREPARATION

1. Check the product and its condition.
2. Set the slicer to thickness level 10.
3. Slice on the short side (the block is rectangular).
4. Pack 4 slices into each Vb2 bag.
5. Vacuum seal and check closure.
6. Place the packages in the Yellow Box.

PRODUCT SHEET · LABORATORY

GUANCIALE FOR STREET FOOD

Cured meat — Guanciale trimmings



PROGRAM	PACKAGING	PACKAGE	TOTAL/BOX	BOX
V	Vb2	500 g	2 kg	Grey Box

PRODUCT CUTTING

This product uses the trimmings from Guanciale a Cubetti and Guanciale a Fette processing. Slice the trimmings into cubes, then portion 500 g into each Vb2 bag and vacuum seal.

1. GATHER
TRIMMINGS
Ends & scraps

→

2. SLICE
IN CUBES

→

BAG SIZE
VB2
3. Vacuum pack · 500 g

FINAL RESULT

500 g per bag

Vb2 — 2 kg per Grey Box

PREPARATION

1. Collect the trimmings from Guanciale a Cubetti and Guanciale a Fette processing.
2. Slice the trimmings into cubes.
3. Portion 500 g into each Vb2 bag.
4. Vacuum seal and check closure.
5. Place the packages in the Grey Box.

PRODUCT SHEET · LABORATORY

GUANCIALE A CUBETTI

Cured meat — Guanciale (diced)



INITIAL PRODUCT

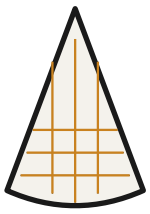


FINAL PACKAGE

PROGRAM	TRAY	PACKAGE	PACKAGING	TOTAL/BOX
1	1	180 g	Sealed tray	2.5 kg

PRODUCT CUTTING

Remove the rind and any yellow parts (discard). Slice with the slicer set to thickness level 10 (slicer dial setting, not centimeters), removing the initial and final ends and any imperfect parts — these trimmings are set aside for Guanciale for Street Food. Dice into cubes, making sure each cube contains both fat and red meat. Portion 180 g into Tray 1, then seal with the machine using Program 1.



1. Slice and cut in cubes

→

PORTION
TRAY 1

2. Place · 180 g

→

PROGRAM
1

3. Seal the tray

FINAL RESULT

180 g per tray

2.5 kg per Yellow Box

PREPARATION

1. Remove the rind and yellow parts (discard).
2. Slice with the slicer set to thickness level 10 (dial setting, not cm).
3. Remove initial/final ends and imperfect parts (set aside for Guanciale for Street Food).
4. Dice into cubes — each cube must have fat and red meat.
5. Portion 180 g into Tray 1.
6. Seal using Program 1.
7. Place finished trays in the Yellow Box.

PRODUCT SHEET · LABORATORY

WHISPER SISTER MIX

Cured meat — Mixed selection (3 meats)



PROGRAM	TRAY	COMPOSITION	SALAME PORTION	TOTAL
1	3	3 meats	1/3 box · 80 g	approx. 80 g

PRODUCT CUTTING

This mix combines 2 slices of Prosciutto Crudo Europa, 2 slices of Porchetta, and 1/3 of a box of Salame Milano Eugenio's (approx. 80 g). Slice everything thin with the slicer, keeping the slices as large and neat as possible, then arrange in Tray 3 and seal with the machine using Program 1.

1. SLICE
THIN & LARGE
As large as possible

→

2. COMPOSE
2+2+1/3
Prosciutto + Porchetta + Salame

FINAL RESULT

2 + 2 + 1/3 box

Grey Box

PREPARATION

1. Slice the Prosciutto Crudo Europa thinly — 2 large slices.
2. Slice the Porchetta thinly — 2 large slices.
3. Add 1/3 of a box of Salame Milano Eugenio's (approx. 80 g).
4. Keep all slices as large and neat as possible.
5. Arrange everything in Tray 3.
6. Seal the tray using Program 1.
7. Place finished trays in the Grey Box.

PRODUCT SHEET · LABORATORY

PESTO IN VASCHETTA

Pesto / sauce



INITIAL PRODUCT



FINAL PACKAGE

PROGRAM	TRAY	SINGLE PACKAGE	TOTAL PER BOX	PACKAGING
3	2	250 g	3 kg	Sealed tray

PRODUCT CUTTING

Open the original pesto container. Use a spatula to portion the product into Tray 2, 250 g each, cleaning the original container completely. Seal with the machine using Program 3.

1. OPEN CONTAINER → **Open the container**
2. PORTION Tray 2 · 250 g → **Use spatula clean container**
3. PROGRAM 3 → **Seal with vacuum machine**

FINAL RESULT

250 g per tray

Yellow Box

PREPARATION

1. Open the original pesto container.
2. Use a spatula to portion the product.
3. Fill each Tray 2 with 250 g.
4. Clean the original container completely — finish the product without waste.
5. Keep the rim of the tray clean before sealing.
6. Seal the tray using Program 3.
7. Place sealed trays in the Yellow Box.

PRODUCT SHEET · LABORATORY

OLIVE VERDI IN VASCHETTA

Olives



INITIAL PRODUCT



FINAL PACKAGE

PROGRAM	TRAY	SINGLE PACKAGE	TOTAL PER BOX	PACKAGING
1	1	200 g	1.6 kg	Sealed tray

PRODUCT CUTTING

Open the olive container. Drain and remove the brine. Portion olives into Tray 1, 200 g each, then seal with the machine using Program 1.

1. OPEN		PORTION		PROGRAM
DRAIN	→	Tray 1 · 200 g	→	1
Remove brine		Without brine		Seal the tray

FINAL RESULT

200 g per tray

Grey Box

PREPARATION

1. Open the olive container.
2. Drain and remove the brine.
3. Portion olives into Tray 1.
4. Each tray must contain 200 g.
5. Keep the rim of the tray clean before sealing.
6. Seal the tray using Program 1.
7. Place sealed trays in the Grey Box.

PRODUCT SHEET · LABORATORY

OLIVE NERE IN VASCHETTA

Olives



INITIAL PRODUCT



FINAL PACKAGE

PROGRAM	TRAY	SINGLE PACKAGE	TOTAL PER BOX	PACKAGING
1	1	200 g	1.6 kg	Sealed tray

PRODUCT CUTTING

Open the olive container. Drain and remove the brine. Portion olives into Tray 1, 200 g each, then seal with the machine using Program 1.

1. OPEN
DRAIN
Remove brine

→

PORTION
Tray 1 · 200 g
Without brine

→

PROGRAM
1
Seal the tray

FINAL RESULT

200 g per tray

Grey Box

PREPARATION

1. Open the olive container.
2. Drain and remove the brine.
3. Portion olives into Tray 1.
4. Each tray must contain 200 g.
5. Keep the rim of the tray clean before sealing.
6. Seal the tray using Program 1.
7. Place sealed trays in the Grey Box.

PRODUCT SHEET · LABORATORY

SPICY MIX OLIVES

Antipasti — Olives



INITIAL PRODUCT



FINAL PACKAGE

PROGRAM	TRAY	PACKAGE	PACKAGING	TOTAL/BOX
1	1	200 g	Sealed tray	1.6 kg

PRODUCT CUTTING

No cutting is needed for this product. Portion the spicy mix olives into Tray 1, 200 g each, then seal with the machine using Program 1.

PORTION
Tray 1 · 200 g

→

PROGRAM
1

1. Place · 200 g

2. Seal the tray

FINAL RESULT

200 g per tray

1.6 kg per Grey Box

PREPARATION

1. Check the product and its condition.
2. Portion 200 g into each Tray 1.
3. Seal the tray using Program 1.
4. Place finished trays in the Grey Box.

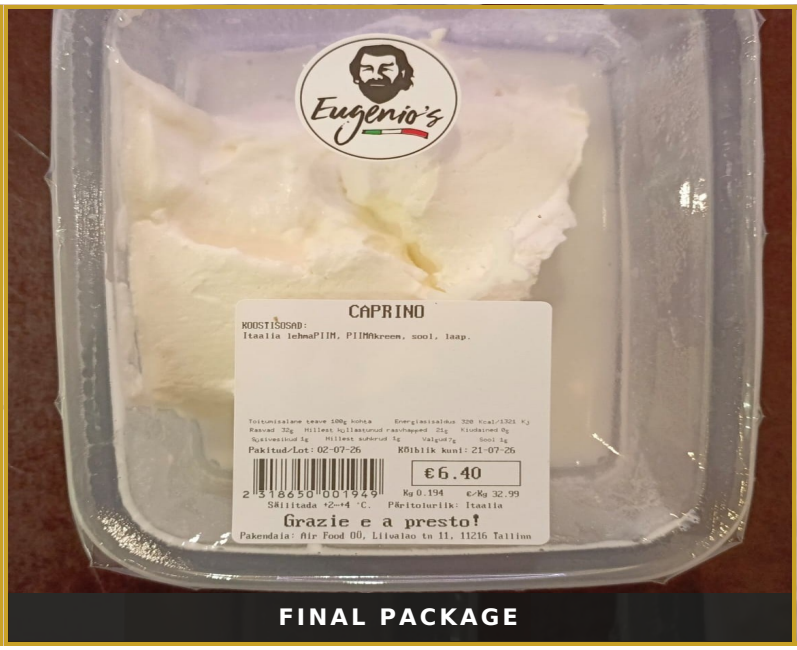
PRODUCT SHEET · LABORATORY

CAPRINO

Fresh spreadable cheese — Caprino



INITIAL PRODUCT



FINAL PACKAGE

PROGRAM	TRAY	PACKAGE	PACKAGING	TOTAL/BOX
3	2	200 g	Sealed tray	2 kg

PRODUCT CUTTING

Open the original caprino tray. Use a spatula to portion the product into Tray 2, 200 g each, cleaning the original tray completely. Seal with the machine using Program 3.

1. START
OPEN TRAY

→

PORTION
Tray 2 · 200 g

→

PROGRAM
3

Open the initial tray | **Spatula · 200 g** | **Seal the tray**

FINAL RESULT

200 g per tray

Grey Box

PREPARATION

1. Open the original caprino tray.
2. Use a spatula to portion the product.
3. Fill each Tray 2 with 200 g.
4. Clean the original tray completely — no waste.
5. Seal the tray using Program 3.
6. Place sealed trays in the Grey Box.

RECIPE · LABORATORY ★ BEST SELLER

TIRAMISÙ CREAM

Ingredients for the classic mascarpone cream — makes approx. 9.5 kg of cream

INGREDIENTS



Mascarpone
2 x 2 kg tubs

4 kg
TOTAL



Whole Egg
Liquid, pasteurized

1.5 kg
TOTAL



Whipped Cream
Deserowa Śmietanka 36%

1.6 kg
TOTAL



White Sugar
Diamant

2.4 kg
TOTAL

TOTAL BATCH

Mascarpone 4 kg + Egg 1.5 kg + Cream 1.6 kg + Sugar 2.4 kg

≈ 9.5 kg

RECIPE · LABORATORY

TIRAMISÙ CREAM — MIXING

Combine and whip all ingredients in the planetary mixer



Add all ingredients

Pour the mascarpone, whole egg, whipped cream and sugar together directly into the planetary mixer bowl.



Start on lowest speed

Turn the speed lever to the lowest setting — the "bread dough" position — and mix for **1 minute** to bring the ingredients together evenly.

SPEED 1 · 1 MIN



Switch to medium speed

Move the lever to medium speed and keep mixing until the cream turns thick and firm, ready to use.

SPEED 2 · UNTIL FIRM

⚠ KEY POINT

Always stop the machine before changing speed — never switch gear while the mixer is running. The cream is ready when it holds its shape and no longer looks liquid.

RECAP

1. Add mascarpone, whole egg, whipped cream and sugar to the bowl → **2.** Mix 1 minute on the lowest speed (bread dough setting) → **3.** Switch to medium speed and mix until the cream is thick and firm.

RECIPE · LABORATORY

TIRAMISÙ — COFFEE

Preparing the coffee for soaking the biscuits



4

Prepare the coffee

Fill a white basin with approximately **4.5 litres of water** — boiled the night before and left to cool down. Add **120 g of instant coffee (Ristora)** and stir until fully dissolved.

WATER	**≈ 4.5 L**
INSTANT COFFEE	**120 g**
CONTAINER	**White basin**

⚠ KEY POINT

Boil the water the evening before and let it cool completely — never use hot water to prepare the coffee for soaking.

RECIPE · LABORATORY

TIRAMISÙ — ASSEMBLY

Layering the cream, biscuits and cocoa in each tray

TRAY	BATCH SIZE	PIPING BAG
Tray 2	**48 trays**	**Disposable only**



First layer of cream

Set out all 48 Tray 2 trays. Using a **disposable piping bag only**, pipe the first layer of mascarpone cream evenly across the bottom of each tray.



Soaked biscuits

Dip the biscuits in the coffee, let the excess coffee drip off, then lay them on top of the cream layer, side by side.



Second layer + cocoa

Cover the biscuits with a second layer of cream, then dust the top evenly with cocoa powder to finish.

⚠ KEY POINT

Always use a new disposable piping bag for the cream — never reuse a piping bag between batches.

RECAP

1. Pipe the first layer of cream into each Tray 2 → **2.** Lay soaked, drained biscuits on top → **3.** Add the second layer of cream and dust with cocoa.

RECIPE · LABORATORY

TIRAMISÙ — SEALING

Sealing the trays on the Valko machine

P5 MACHINE PROGRAM

Always use Program 5 (P5) on the Valko sealing machine



Load the trays

Place the trays into the machine. Check carefully that the **rims are perfectly clean** — no drops of coffee or cocoa on the edges — before closing.



Run Program P5

Close the machine and start **Program 5 (P5)**. Wait for all **3 program cycles** to complete before opening.



Remove the sealed trays

Once the cycle is finished, open the machine and carefully remove the sealed trays.

⚠ KEY POINT

Clean edges are essential for a good seal — always double check the rim of every tray before closing the machine.

RECIPE · LABORATORY

TIRAMISÙ — PACKAGING & LABELING

Applying the label sleeve and boxing the finished product



Apply the sticker

On the cardboard sleeve (which acts as both packaging and label), apply the sticker with the **lot / production date** and the **expiry date**.



Fit the sleeve

Slide the labeled cardboard sleeve onto each sealed tiramisù, centering it over the top.



Finished product

The tiramisù is now labeled and ready — check the sleeve is straight and the sticker is fully readable.



Ready for the box

REFERENCE BOX	**Y — Yellow Box**
PIECES PER BOX	**12 tiramisù**
TRAY USED	**Tray 2**