

	SPECIFICATIONS	A5-P02
	Panzarotti Ricotta e Spinaci	Cod. 81S
FROZEN FILLED EGG PASTA	Rev.: 27/06/2018	VERIFIED BY: CQ

INGREDIENTS

Pasta (55%): Superfine soft WHEAT flour - EGG (22%) - durum WHEAT flour.

Filling (45%): RICOTTA (40%)(cow's MILK whey, MILK, MILK cream, salt, acidity regulator: citric acid, lactic acid)-spinach (27%) - mixed CHEESES (Quartiolo CHEESE, GRANA PADANO [MILK, salt, rennet, preservative: EGG lysozyme], PARMIGIANO REGGIANO) - breadcrumbs (soft WHEAT flour, water, salt, brewer's yeast) - salt - vegetable fiber - nutmeg - paprika.

ALLERGEN INFORMATION

Ref. All. II da Reg. UE 1169/2011 and further modifications


The following products are used in the same production facility

The product contains	YES	NO	YES	NO
	Cereals containing gluten and products thereof	X		
Eggs and products thereof	X			
Milk and dairy products (lactose)	X			
Crustaceans and products thereof		X	X	
Fish and products thereof		X	X	
Peanuts and products thereof		X		X
Soybeans and products thereof		X	X	
Nuts and nut products*		X	X	
Celery and products thereof		X	X	
Mustard and products thereof		X		X
Sesame seeds and products thereof		X		X
Sulphite (concentration of 10mg/kg or more)		X	X	
Molluscs and products thereof		X	X	
Lupines and products thereof		X		X

substance that residual more 'than 1 mg / kg in the finished product

* almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashew nuts (Anacardium occidentale), pecans (Carya illinoensis (Wangenh) K. Koch), Brazil nuts (Bertholletia excelsa), pistachios (Pistacia vera), Queensland nuts (Macadamia ternifolia) and products thereof

SPECIFICATIONS (average values)

AVERAGE DIMENSIONS (mm)	LENGTH	62±2	
	WIDTH	40±2	
	HEIGHT	12±2	
AVERAGE WEIGHT (g):	10,5±0,5		
NUMBER OF PIECES IN 100G	9		
PASTA/FILLING PERCENTAGE (±2)	55/45		
PASTA SHEET THICKNESS (mm)	1,0±0,1		
RECOMMENDED COOKING TIME	5/6min		
COOKING INSTRUCTIONS	Drop the still frozen pasta into salted boiling water and cook for the suggested cooking time. Gently drain the pasta and serve with your favourite sauce.		

GMO STATEMENT

The product is free from GMO and is complies to Reg.CE n°1829/2003 and further modifications and to Reg. CE n°1830/2003 (on the basis of statements and documents received from our suppliers of raw materials)

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NUTRITION DECLARATION (AVERAGE VALUES FOR 100g)

Values according to the product recipe and the ingredients suppliers' nutritional declaration, or found in literature

ENERGY VALUE	Kcal 232 Kj 979	CARBOHYDRATES (g)	33	of which sugars:	1,8	SALT (g)	0,7
PROTEINS (g)	11	FATS (g)	5,3	of which saturated:	2,8		

ORGANOLEPTIC SPECIFICATIONS

ASPECT	typical half-moon shape, well-cut product. The pieces are homogeneous and intact.
COLOUR	yellow, homogeneous; white filling with pieces of spinach. No strange colours or spots.
TASTE	typical and refined. No strange or excessively strong flavours.

SHELF LIFE AND PACKING

FROZEN PRODUCT		BBD	18 month (dd/mm/yyyy)
SHIPPING MEANS	Ref. D.M. 25/09/1995 n. 493	Shipping temperature: -18°C (not less than -15°C)	
STORAGE	In the freezer	In the refrigerator (0/4°C)	24 hours
		In the ice-box (0/-6°C)	3 days
		* (-6°C)	1 week
		** (-12°C)	1 month
		*** **** (-18°C)	18 months (see BBD)
			Once defrosted do not re-freeze

NET WEIGHT	3kg	GROSS WEIGHT	3,3kg	STATEMENTS REPORTED ON THE PACKAGING
PRIMARY PACKAGING	PET/PE bags		BBD - Batch – time of packaging - product name – product code	
SECONDARY PACKAGING	CARTON		product name – product code - list of ingredients – nutrition declaration - net weight	
	DIMENSIONS	283 x 213 h161 mm	- batch – average preservation time –	
	EAN13	8011921000118	- manufacturer name – production facility site - EAN13 – EAN 128	
PALLETIZATION	EUR cm120x80x15h		14 cases x 11 layers - 154 cases/pallet	
	USA cm100x120x15h		17 cases x 11 layers - 187 cases/pallet	

ANALITICAL PROFILE

MICROBIOLOGICAL PROFILE Rif. Circ. Min.San. n. 32 -3 August 1985– Reg. CE 2073/2005	CBT (Total aerobic mesophilic count)		<3x10 ⁵ ufc/g	
	Stafilococcus	<1x10 ² ufc/g	Salmonella - Listeria	
	E. coli:	<10 ufc/g		
	Cl. perfringens:	< 3x10 ufc/g		
CHEMICAL-PHYSICAL PROFILE	pH	< 7	Aw	0,95±0,02
			UR	>24%