

Patagnocco - Gnocchi di patata 500g

Rev. nr. 1 del 30/09/2024 - Rev. Attiva ☒

Item	8560005012	Product line	GCT
Weight (g)	500	Units per case	12
Shelf life (days)	120	EAN Code	8015057000042
Primary packaging	Bag	ITF Code	18015057000049
Pallet Coding:	08015057 + 9 Digit Pallet Number + 1 check digit		
Manufacturing plant:	Berlingo (BS), Via del Lavoro 3.		
Storage:	Best before: see back of pack. Keep refrigerated at max + 4/6°C. Once opened keep refrigerated and consume within 3 days. Pasteurized product. Do not pierce the pack. Eaten after cooking.		
Lot coding: L+A+000+SS	Code key (the number of letters corresponds to the number of digits): L – Lot A – Year C – Number/letter requested by customer G – Day of the year O – number of weekly production order S – number of line in weekly production order		
Lot example: L400100			
UBD/BBD format: DD+MM+YY Whitespace: blank Additional text #1: Additional text #2:	Code key: DD - Day MM – Month YY – Year MMM – Month in letters (Mmm - first letter capitalized) mm – Month (2 letters) YYYY – Year in full		
UBD/BBD example: 11 11 24			

Pallettizzazione

PRIMARY PACKAGING	CASE	Case per layer	Layer per pallet	Cases per pallet:	Pallet Dimensions cm
Dimensions in mm (LxPxH): 140x30x240	Dimensions in mm (LxPxH): 290x390x135	8	10	80	80x120x150
Material: PA/PE 15/50my	Composition: KMFT 24242 EB	Cartone Interfald: No			
	Secondary Packaging Weight: 310 g	Angolari: No			
Label No.: 0	Case Weight: 6,38 Kg	Pallet: Used Pallet (Grade B) EPAL			
Primary Packaging Weight: 5,80 g +/- 8%		Pallet gross weight: 533,37Kg			

Product standard dimensions

Length	Width	Thickness	Minimum Weight	Maximum Weight	Chemical standard	
					aW	pH
30 mm +/- 10mm	20 mm +/- 5mm	15 mm +/- 5mm	3,5g	7,5g	= 0,98+/-0,02	4,6 - 5

Microbiological standard

T.V.A. cfu/g	E. Coli cfu/g	Positive-coag staph cfu/g	B. Cereus cfu/g	Sulfate-reducing bacteria cfu/g	Salmonella /25g	Listeria /25g
< 100000	< 10	< 10	< 100	< 100	Absent in 25g	Absent in 25g

Sensory characteristics

Appearance:	oval typical of dumplings, striped on one side, pale yellow Given that raw materials used are natural, they may change from a chromatic perspective due to the season and the weather; therefore the variability among different lots of gnocchi is an intrinsic characteristic of the product. In addition, potato gnocchi are photosensitive, for this reason a chromatic variability between the side not exposed to light (more yellow) and the side exposed to light (tended to grey) is a typical characteristic of the product.
Texture:	soft but not sticky
Flavor:	typical of potato
Odor:	typical of potato

Ingredients

Potato puree (water and potato flakes equal to 85% of potato), **wheat** flour, salt, natural flavourings, dusting of rice flour. Acidity regulator: E270. Preservative: E200.

Instructions for use

Bring to the boil 1 liter of water for each 100 g of gnocchi. Add 1 teaspoon of salt and the gnocchi. When they come to the surface, cook for 2 minutes, then drain and add a sauce of your choice.

Nutritional declaration

in accordance with Reg. CE 1169/2011

Average nutritional values		per 100g	per (200g) portion	per portion % RI*
ENERGY	kJ	644	1.288	15%
	kcal	152	304	
FAT	g	0,5	1,0	1%
- OF WHICH SATURATES	g	0,2	0,4	2%
CARBOHYDRATE	g	32	64,0	25%
- OF WHICH SUGARS	g	0,3	0,6	1%
FIBRE	g	1,3	2,6	-
PROTEIN	g	4,2	8,4	17%
SALT	g	0,98	1,96	33%

* RI: Reference intake of an average adult (8400kJ/2000kcal)
Portion: 200g ; the package contains 2,5 portions

Allergens declaration

in accordance with annex II of Reg. EC 1169/2011 and subsequent delegated regulations and modifications

Allergens declaration	Ingredient	Presence in the Site	Cross Contamination
Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof	√	NA	NA
Crustaceans and products thereof.	X	X	X
Eggs and products thereof.	X	X	X
Fish and products thereof.	X	X	X
Peanuts and products thereof.	X	X	X
Soybeans and products thereof.	X	X	√
Milk and products thereof (including lactose).	X	X	X
Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof.	X	X	X
Celery and products thereof.	X	X	X
Mustard and products thereof.	X	X	√
Sesame seeds and products thereof.	X	X	X
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg.	X	X	X
Lupin and products thereof.	X	X	X
Molluscs and products thereof.	X	X	X
√ = yes X = no NA = Not applicable			

GMO Policy

In accordance with the Regulations n. 1829/2003/EC and n. 1830/2003/EC, Il Pastaio Srl carried out GMO raw materials risk assessment. According to the information received from the suppliers, Il Pastaio Srl ensures that their products are GMO-free.

Radiation

Based on radiation treatment risk assessment, Il Pastaio Srl ensures that their products:

- Are not subject to radiation treatments
- Do not contain ingredients which undergo radiation treatments, according to information received from the raw materials suppliers.

Primary packaging conformity declaration

The primary packaging used complies with the following regulations:

- Reg (EC) 1935/04
- Reg (EC) 1895/05
- Reg (EC) 2023/06
- Reg (EC) 10/2011

And with following Italian laws:

- Ministerial Decree 21/3/73 and subsequent updates and changes
- DPR 777/82 and subsequent amendments and modifications

Compliance Statement additives

Additives present are in accordance with Reg. EU 1129 of 2011.

Sorbic acid added is < 1000mg/kg.