

Gnocchi ripieni con Rucola - Patarò

Rev. nr. 2 del 30/01/2024 - Rev. Attiva ☒

Item	4RUPA04012	Product line	GFRP
Weight (g)	400	Units per case	12
Shelf life (days)	120	EAN Code	8015057000752
Primary packaging	Tray	ITF Code	18015057000759
Pallet Coding:	08015057 + 9 Digit Pallet Number + 1 check digit		
Manufacturing plant:	Torbole Casaglia (BS), via Giuseppe Verdi 118.		
Storage:	Best before: see front 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): 145x30x200	Dimensions in mm (LxPxH): 285x220x188	14	5	70	80x120x109
Composition: Top: PA/PP 15/75 - VERNICEmy Bottom: PP/PA/PP 150/40/150 jumborny Label No.: 2 Primary Packaging Weight: 16,10 g +/- 8%	Composition: TST 363 C Secondary Packaging Weight: 160 g Case Weight: 5,15 Kg	Cartone Interfald: No Angolari: No Pallet: Used Pallet (Grade B) EPAL Pallet gross weight: 383,72Kg			

Product standard dimensions

Length	Width	Thickness	Minimum Weight	Maximum Weight	aW	pH
40 mm +/- 3mm	30 mm +/- 2mm	30 mm +/- 2mm	20g	25g	= 0,98+/-0,02	5,2 - 6

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
< 200000	< 10	< 100	< 100	< 100	Absent in 25g	Absent in 25g

Sensory characteristics

Appearance:	slightly flattened sphere, pale yellow pasta with green spots, light green filling with green spots
Texture:	soft but not sticky pasta , soft and creamy filling
Flavor:	typical of rocket and cheese
Odor:	typical of rocket and cheese

Pasta ingredients (80% of the total)

Potato puree (water, potato flakes and potato starch equal to 98% of potatoes), salt, natural flavourings, dehydrated spinach, dusting of rice flour. Preservative: E200.

Filling ingredients (20% of the total)

pasteurized ricotta cheese (**whey**, **milk**, salt, acidity regulator: E270), cheese preparation (edam/cheddar: [**milk**, salt, **milk** ferments, microbial rennet], water, butter (**milk**), **milk** proteins, Gorgonzola PDO [cow **milk**, starter cultures, salt, calf rennet], acidity regulator: E330, salt, potato starch), rocket cream 8% [garden rocket 37%, sunflower oil, water, onion, maize starch, salt, dextrose, acidity regulator: E330], salt, potato flakes. 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	620	1.240	15%
	kcal	147	294	
FAT	g	3,2	6,4	9%
- OF WHICH SATURATES	g	1,0	2,0	10%
CARBOHYDRATE	g	25	50,0	19%
- OF WHICH SUGARS	g	0,9	1,8	2%
FIBRE	g	1,1	2,2	-
PROTEIN	g	4,0	8,0	16%
SALT	g	1,00	2,00	35%

* RI: Reference intake of an average adult (8400kJ/2000kcal)
Portion: 200g ; the package contains 2 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	X	X	X
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	X
Milk and products thereof (including lactose).	√	NA	NA
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	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.