



Article code:  
**112** (1kg)  
**391** (250g)

## AGNOLOTTI WITH GORGONZOLA PDO CHEESE AND WALNUTS

Rev. April 2024



### TECHNICAL SHEET

COMMERCIAL NAME		AGNOLOTTI WITH GORGONZOLA PDO CHEESE AND WALNUTS <i>Handmade</i>	
PRODUCT NAME		Fresh egg pasta with filling	
INGREDIENTS:	fresh egg pasta 55%	[WHEAT flour, EGGS* 23% (12,5% in the whole product), durum WHEAT semolina, water];	
	filling 45%	[ricotta (WHEY, MILK, salt), Gorgonzola PDO 11% (5% in the whole product) (contains MILK), WALNUTS 9,5% (4% in the whole product), mozzarella (contains MILK), bread crumbs (WHEAT flour, yeast, salt), salt, grated cheese (MILK, salt, rennet, preservative: EGG lysozyme), Grana Padano PDO (MILK, salt, rennet, preservative: EGG lysozyme)];	
	rice flour.		
ALLERGENS		May contain: CRUSTACEANS, CELERY, MOLLUSCS, PEANUTS, OTHER NUTS, SOY, MUSTARD, FISH.	
		* Barn eggs.	
METHOD OF PACKAGING		Packaged in protective atmosphere. Do not puncture the packaging.	
STORAGE		Refrigerate between 0°C and +4°C. Once opened, refrigerate and use within 3 days.	
METHOD FOR USE		Consumed after cooking. Cooking time: 2-3 minutes in boiling salted water.	
		Servings:	for packs of 1 Kg                      8 portions for packs of 250 g                      2 portions
LOT		Production batch: internal-encoding - <i>WWA C</i> (embossed on the pan)	
WEIGHT OF THE PACKAGE / EAN CODE		1 kg	8005658002880
		250 g	8005658018058
Pastai in Brianza S.r.l., via Marco Biagi 46, 23871 Lomagna (LC) - Italia - <a href="mailto:qualita@pastaibrianza.it">qualita@pastaibrianza.it</a> IT L8Z85 CE			
Produced and packed in the factory of		via Bolzano 1, 29010 Calendasco (PC) - Italia    IT 9-3655/L CE	

PACKAGING					
PALLETIZING		1kg		250g	
Tray dimensions LxPxH (cm)		31,5x25,5x6		19,5x14,8x5	
n° trays x box		4		6	
Box dimensions LxPxH (cm)		51,5x32,8x13		39,6x15,7x14	
n° boxes x pallet		70		195	
n° boxes x layer		5		15	
n° layers x pallet		14		13	
Pallet dimension LxPxH (cm)		80x120x197		80x120x197	
PRIMARY PACKAGING 250 g Complies with current legislation relating to materials and objects in contact with food.		Tray in barrier APET sheet (PET-EVOH-PP) + covering film OPA BX-PP CAST + 2 paper labels			
LABELING FOR WASTE MANAGEMENT		TRAY + FILM: 7 - <b>PLASTIC RECYCLING</b>			
PRIMARY PACKAGING 1 kg Complies with current legislation relating to materials and objects in contact with food.		Trays in PP + covering film OPA BX-PP CAST + 1 paper label			
LABELING FOR WASTE MANAGEMENT		TRAY PP5 / FILM 7 - <b>PLASTIC RECYCLING</b>			
PRODUCT FEATURES					
PRODUCT DESCRIPTION		Fresh egg pasta with filling. The filling is manually assembled to the pasta. The pasta produced is pasteurized, cooled, packaged in a protective atmosphere and subjected to control under metal detector. The finished product is stored in refrigerated cells and then transported by refrigerated trucks.			
INTENDED USE		Not suitable for celiac Not suitable for babies Not suitable for people with allergies to allergens present or potentially present Not suitable for vegans			
SHELF LIFE		<b>42 days</b> , according to the correct storage conditions. Transport at max +4°C with tolerance of 2°C.			
NUTRITIONAL DECLARATION					
Nutritional values average	For 100g	RI* for 100g	For portion (125g)	RI* for portion (125g)	RI* (g)
Energy (kJ / kcal)	1112	13%	1390	17%	8400
	265		331		2000
Fats	10	15%	13	19%	70
of which saturated fatty acids	4,7	24%	5,9	30%	20
Carbohydrates	30	11%	37	14%	260
of which sugars	0,8	1%	1,0	1%	90
Fibre	1,3	5%	1,7	7%	25
Proteins	12	24%	15	30%	50
Salt	1,1	19%	1,4	23%	6
* RI= Reference intakes for an average adult (8400 kJ / 2000 kcal)					
Nutritional values are subject to tolerances established by the guidelines of the European Commission of December 2012					

CHEMICAL / PHYSICAL PARAMETERS	Parameter (of pasta)	DPR 187/2001
	pH	≤7
	Umidity	≥24%
	Water activity	0,92 ≤Aw≤0,97
	Ashes	≤ 1,10% (on dry matter)
	Proteins	≥ 12,50% (on dry matter)
	Eggs number	≥4
	MICROBIOLOGICAL PARAMETERS at the point of sale	Microrganism
E.Coli		≤10
Staph.coag. <sup>+</sup>		≤100
Bacillus Cereus		≤100
Listeria monocytogenes		absent/25 g
Salmonella spp		absent/25 g
SENSORY INFORMATIONS		Parameter
	Colour	Straw yellow
	Odour	Delicate smell of gorgonzola cheese
	Flavor	Delicate taste of gorgonzola cheese and walnuts
	Consistency	Smooth and elastic, soft inside with crunchy parts
PHYSICAL CHARACTERISTICS at the point of sale	Width	4,5 cm more or less
	Thickness	3 cm more or less
	Lenght	5 cm more or less
	Single piece weight	21 g more or less
GMO	The product does not contain genetically modified organisms	
Produced in an <b>IFS Food</b> certified plant and <b>BRC</b> Global Standard for food safety		
Product labeling complies with REGULATION (EU) No. 1169/2011		