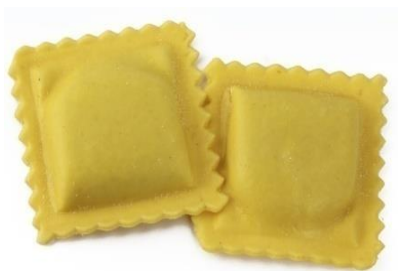




QUADROTTI WITH RICOTTA AND SPINACH

Rev. April 2024

Article code:
125 (1kg)



TECHNICAL SHEET

COMMERCIAL NAME		QUADROTTI WITH RICOTTA AND SPINACH
PRODUCT NAME		Fresh egg pasta with filling
INGREDIENTS:	fresh egg pasta 58%	[durum WHEAT semolina, WHEAT flour, EGGS* 23% (13% in the whole product), water];
	filling 42%	[ricotta 76% (32% in the whole product) (WHEY, MILK, salt), grated cheese (MILK, salt, rennet, preservative: EGG lysozyme), spinach 7% (3% in the whole product), bread crumbs (WHEAT flour, yeast, salt), Grana Padano PDO (MILK, salt, rennet, preservative: EGG lysozyme), salt, nutmeg];
	rice flour.	
ALLERGENS		May contain: CRUSTACEANS, CELERY, 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
LOT		Production batch: internal-encoding - <i>NNN A C</i> (embossed on the pan)
WEIGHT OF THE PACKAGE / EAN CODE		1 kg 8005658001180

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PACKAGING					
PALLETIZING	1kg				
Tray dimensions LxPxH (cm)	29,6x25,5x6,2				
n° trays x box	4				
Box dimensions LxPxH (cm)	51,5x32,8x13				
n° boxes x pallet	70				
n° boxes x layer	5				
n° layers x pallet	14				
Pallet dimension LxPxH (cm)	80x120x197				
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 + FILM: 7 - PLASTIC RECYCLING				
PRODUCT FEATURES					
PRODUCT DESCRIPTION	Fresh egg pasta with filling. The filling is automatically 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	42 days , 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)	984	12%	1230	15%	8400
	234		292		2000
Fats	6,9	10%	8,6	12%	70
of which saturated fatty acids	3,8	19%	4,8	24%	20
Carbohydrates	31	12%	39	15%	260
of which sugars	0,9	1%	1,1	1%	90
Fibre	1,3	5%	1,6	6%	25
Proteins	11	23%	14	28%	50
Salt	0,90	15%	1,1	19%	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	Limit (cfu/g)
	E.Coli	≤10
	Staph.coag. ⁺	≤100
	Bacillus Cereus	≤100
	Listeria monocytogenes	absent/25 g
	Salmonella spp	absent/25 g
SENSORY INFORMATIONS	Parameter	Sensory informations
	Colour	Straw yellow
	Odour	Typical of fresh egg pasta
	Flavor	Delicate taste of ricotta and spinach
	Consistency	Smooth and elastic, soft inside
PHYSICAL CHARACTERISTICS at the point of sale	Width	5 cm more or less
	Thickness	1,5 cm more or less
	Lenght	5 cm more or less
	Single piece weight	13,5 g more or less
GMO	The product does not contain genetically modified organisms	
Produced in an IFS Food certified plant and BRC Global Standard for food safety		
Product labeling complies with REGULATION (EU) No. 1169/2011		