



Article code:
351 (250g)
254 (1 Kg)

RAVIOLI WITH BRAISED MEAT

Rev. April 2024



TECHNICAL SHEET

COMMERCIAL NAME		RAVIOLI WITH BRAISED MEAT				
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%	[braised meat 45% (19% in the whole product) (beef meat, red wine, salt, spices, aromatic plants), mortadella (pork meat, salt, dextrose, flavors, spezie, preservative: sodium nitrite), bread crumbs (WHEAT flour, yeast, salt), grated cheese (MILK, salt, rennet, preservative: EGG lysozyme), vegetables in variable proportion (carrot, CELERY, onion), red wine, Grana Padano PDO (MILK, salt, rennet, preservative: EGG lysozyme), salt, spices];				
	rice flour.					
ALLERGENS		May contain: CRUSTACEANS, 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.				
		<table> <tr> <td>Servings:</td><td>for packs of 1 Kg</td><td>8 portions</td></tr> <tr> <td></td><td>for packs of 250 g</td><td>2 portions</td></tr> </table>	Servings:	for packs of 1 Kg	8 portions	
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	for packs of 250 g	2 portions				
LOT		Production batch: internal-encoding - <i>NNN A C</i> (embossed on the pan)				
WEIGHT OF THE PACKAGE / EAN CODE		1 kg 8005658002811				
		250 g 8005658008233				

Pastai in Brianza S.r.l., via Marco Biagi 46, 23871 Lomagna (LC) - Italia - qualita@pastaibrianza.it IT L8Z85 CE

PACKAGING

PALLETIZING	1kg	250g
Tray dimensions LxPxH (cm)	29,6x25,5x6,2	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	
PRIMARY PACKAGING 1 kg 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 + 1 paper labels	
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	<p>Not suitable for celiac</p> <p>Not suitable for babies</p> <p>The product is not recommended for people who do not take religious or ethical reasons pork, wine and other ingredients listed on the label.</p> <p>Not suitable for people with allergies to allergens present or potentially present</p> <p>Not suitable for vegans</p> <p>Not suitable for vegetarians</p>
SHELF LIFE	<p>50 days, according to the correct storage conditions.</p> <p>Transport at max +4°C with tolerance of 2°C.</p>

NUTRITIONAL DECLARATION

Nutritional values average	For 100g	RI* for 100g	For portion (125g)	RI* for portion (125g)	RI* (g)
Energy (kJ / kcal)	1067	13%	1333	16%	8400
	253		317		2000
Total fats	7,7	11%	10	14%	70
of which saturated fatty acids	3,5	18%	4,4	22%	20
Carbohydrates	33	13%	41	16%	260
of which sugars	1,0	1%	1,3	1%	90
Fibre	1,4	6%	1,8	7%	25
Proteins	12	25%	15	31%	50
Salt	1,3	22%	1,7	28%	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
	Clostridium perfringens	≤100
SENSORY INFORMATIONS	Parameter	Sensory informations
	Colour	Straw yellow
	Odour	Delicate smell of meat
	Flavor	Characteristic taste of braised meat
	Consistency	Smooth and elastic, soft inside
PHYSICAL CHARACTERISTICS at the point of sale	Width	2,5 cm more or less
	Thickness	1,5 cm more or less
	Lenght	4,5 cm more or less
	Single piece weight	8 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		