



Article code:  
**204** (1 kg)  
**406** (250g)

## TAGLIOLINI WITH SQUID INK

Rev. April 2024



### TECHNICAL SHEET

COMMERCIAL NAME	TAGLIOLINI WITH SQUID INK		
PRODUCT NAME	Fresh egg pasta with squid ink		
INGREDIENTS:	durum WHEAT semolina, EGGS* 23%, water, SQUID ink 1% (SQUID <i>Sepia officinalis</i> , salt - contains MOLLUSCS).		
ALLERGENS	May contain: SOY, MUSTARD.		
	* 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: 1-2 minutes in boiling salted water.		
	Servings:	for packs of 1 Kg	8 portions
		for packs of 250 g	2 portions
WEIGHT OF THE PACKAGE / EAN CODE	1 kg	8005658006123	
	250 g	8005658008080	
LOT	Production batch: internal-encoding - <i>WWA C</i> (embossed on the pan)		
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	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 Non idoneo per vegetariani				
SHELF LIFE	<b>60 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)	1116	13%	1395	17%	8400
	264		330		2000
Fats	3,0	4%	3,8	5%	70
of which saturated fatty acids	1,0	5%	1,2	6%	20
Carbohydrates	47	18%	59	23%	260
of which sugars	1,2	1%	1,5	2%	90
Fibre	2,2	9%	2,7	11%	25
Proteins	11	22%	13	27%	50
Salt	0,34	6%	0,43	7%	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	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 <sup>+</sup>	≤100
	Bacillus cereus	≤100
	Listeria monocytogenes	absent/25 g
	Salmonella spp	absent/25 g
	SENSORY INFORMATIONS	Parameter
Colour		Black
Odour		Smell of fresh pasta and squid ink
Flavor		Characteristic taste of fresh egg pasta and squid ink
Consistency		Smooth and elastic
PHYSICAL CHARACTERISTICS at the point of sale	Width	3 mm more or less
	Thickness	2 mm more or less
	Length	25 cm more or less
GMO	The product does not contain genetically modified organisms	
Produced in an <b>IFS Food</b> certified plant		
Product labeling complies with REGULATION (EU) No. 1169/2011		