



Article code:
105 (1kg)
331 (250g)

AGNOLOTTI WITH PORCINI MUSHROOMS

Rev. April 2024



TECHNICAL SHEET

COMMERCIAL NAME		AGNOLOTTI WITH PORCINI MUSHROOMS <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), porcini mushrooms (<i>Boletus edulis</i> and its group) 12% (5,4% in the whole product), bread crumbs (WHEAT flour, yeast, salt), grated cheese (MILK, salt, rennet, preservative: EGG lysozyme), dehydrated porcini mushrooms (<i>Boletus edulis</i> and its group) 1,5% (0,6% in the whole product), salt, Grana Padano PDO (MILK, salt, rennet, preservative: EGG lysozyme), extra virgin olive oil, garlic, nutmeg];	
	rice flour.		
ALLERGENS		May contain: CROSTACEANS, FISH, CELERY, MOLLUSCS, NUTS, 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: 2-3 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	8005658002958
		250 g	8005658018034
LOT		Production batch: internal-encoding - <i>NNN A C</i> (embossed on the pan)	
Pastai in Brianza S.r.l., via Marco Biagi 46, 23871 Lomagna (LC) - Italia - qualita@pastaibrianza.it 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
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LABELING FOR WASTE MANAGEMENT	TRAY + FILM: 7 - PLASTIC RECYCLING
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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
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LABELING FOR WASTE MANAGEMENT	TRAY PP5 / FILM 7 - PLASTIC RECYCLING
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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.
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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
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SHELF LIFE	42 days , according to the correct storage conditions. Transport at max +4°C with tolerance of 2°C.
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NUTRITIONAL DECLARATION

Nutritional values average	For 100g	RI* for 100g	For portion (125g)	RI* for portion (125g)	RI* (g)
Energy (kJ/ kcal)	965	11%	1206	14%	8400
	229		286		2000
Fats	6,5	9%	8,1	12%	70
of which saturated fatty acids	3,5	17%	4,4	22%	20
Carbohydrates	31	12%	39	15%	260
of which sugars	0,9	1%	1,1	1%	90
Fibre	1,7	7%	2,1	9%	25
Proteins	11	22%	14	28%	50
Salt	0,87	14%	1,1	18%	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	Smell of mushrooms
	Flavor	Characteristic taste of mushrooms
	Consistency	Smooth and elastic, soft inside
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 IFS Food certified plant		
Product labeling complies with REGULATION (EU) No. 1169/2011		