



Article code:
150 (1kg)
374 (250g)

QUADROTTI WITH PUMPKIN

Rev. April 2024



TECHNICAL SHEET

COMMERCIAL NAME		QUADROTTI WITH PUMPKIN	
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%	[pumpkin 52% (22% in the whole product), bread crumbs (WHEAT flour, yeast, salt), grated cheese (MILK, salt, rennet, preservative: EGG lysozyme), ricotta (WHEY, MILK, salt), macaroons (sugar, apricot almond, potatoe starch (EU origin), EGG white (farmed eggs in cages), ALMONDS, raising agents: ammonium carbonate, sodium carbonate; flavoring), mustard fruits (fruit in varying proportions: pears, peaches, kiwi, clementines, oranges, papaya, figs, cherries, glucose syrup, sugar, mustard flavor, acidifying: citric acid, color: erythrosine, preservative: sulfur dioxide), Grana Padano PDO (MILK, salt, rennet, preservative: EGG lysozyme), salt, nutmeg];	
	rice flour.		
ALLERGENS		May contain: CRUSTACEANS, CELERY, OTHER NUTS, SOY, MUSTARD, LUPINS, 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.	
		<div><div>Servings:</div><div><div>for packs of 1 Kg</div><div>8 portions</div></div><div>for packs of 250 g</div><div>2 portions</div></div>	
LOT		Production batch: internal-encoding - <i>NNN A C</i> (embossed on the pan)	
WEIGHT OF THE PACKAGE / EAN CODE		<div><div>1 kg</div><div>8005658002903</div></div> <div><div>250 g</div><div>8005658008134</div></div>	
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	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)	1000	12%	1250	15%	8400
	237		296		2000
Fats	4,1	6%	5,1	7%	70
of which saturated fatty acids	1,9	10%	2,4	12%	20
Carbohydrates	39	15%	49	19%	260
of which sugars	5,8	6%	7,3	8%	90
Fibre	2,2	9%	2,7	11%	25
Proteins	9,6	19%	12	24%	50
Salt	0,89	15%	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 fresh egg pasta
	Flavor	Slightly sweet taste, characteristic of the pumpkin and macaroons
	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		