



Article code:
256 (1kg)
362 (250g)

RAVIOLI WITH MEAT

Rev. April 2024



TECHNICAL SHEET

COMMERCIAL NAME		RAVIOLI WITH MEAT						
PRODUCT NAME		Fresh egg pasta with filling						
INGREDIENTS:	fresh egg pasta 62%	[durum WHEAT semolina, WHEAT flour, EGGS* 23% (14% in the whole product), water];						
	filling 38%	[beef meat 33% (12,5% in the whole product), ham (pork meat, salt, preservative: potassium nitrate), cooked ham (pork meat, water, salt, dextrose, flavorings, preservative: sodium nitrite), breadcrumbs (WHEAT flour, yeast, salt), mortadella (pork meat, salt, dextrose, flavors, spices, preservative: sodium nitrite), vegetables in variable proportion (carrot, CELERY, onion), grated cheese (MILK, salt, rennet, preservative: EGG lysozyme), salt, Grana Padano PDO (MILK, salt, rennet, preservative: EGG lysozyme), red wine, spices, aromatic plants];						
	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		for packs of 250 g	2 portions
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LOT		Production batch: internal-encoding - <i>NNN A C</i> (embossed on the pan)						
WEIGHT OF THE PACKAGE / EAN CODE		1 kg 8005658002835						
		250 g 8005658008318						
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	50 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)	1066	13%	1333	16%	8400
	253		316		2000
Fats	6,9	10%	8,6	12%	70
of which saturated fatty acids	2,5	12%	3,1	16%	20
Carbohydrates	34	13%	42	16%	260
of which sugars	1,0	1%	1,3	1%	90
Fibre	1,4	6%	1,8	7%	25
Proteins	14	27%	17	34%	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)	<i>DPR 187/2001</i>
	<i>pH</i>	≤7
	<i>Umidity</i>	≥24%
	<i>Water activity</i>	0,92 ≤Aw≤0,97
	<i>Ashes</i>	≤ 1,10% (on dry matter)
	<i>Proteins</i>	≥ 12,50% (on dry matter)
	<i>Eggs number</i>	≥4
MICROBIOLOGICAL PARAMETERS at the point of sale	Microrganism	Limit (cfu/g)
	<i>E.Coli</i>	≤10
	<i>Staph.coag. +</i>	≤100
	<i>Bacillus Cereus</i>	≤100
	<i>Listeria monocytogenes</i>	absent/25 g
	<i>Salmonella spp</i>	absent/25 g
	<i>Clostridium perfringens</i>	≤100
SENSORY INFORMATIONS	Parameter	Sensory informations
	<i>Colour</i>	Straw yellow
	<i>Odour</i>	Delicate smell of meat
	<i>Flavor</i>	Delicate taste of meat
	<i>Consistency</i>	Smooth and elastic, soft inside
PHYSICAL CHARACTERISTICS at the point of sale	<i>Width</i>	3 cm more or less
	<i>Thickness</i>	1 cm more or less
	<i>Lenght</i>	3 cm more or less
	<i>Single piece weight</i>	4,2 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