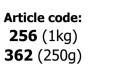


RAVIOLI WITH MEAT

Rev. April 2024









		TECHNICAL S	HEET		
COMMERCIAL NAME		RAVIOLI WITH MEAT			
PRODUCT NAME		Fresh egg pasta with filling			
	fresh egg pasta 62%	[durum WHEAT semolina, WHEAT flour, EGGS* 23% (14% in the whole product), water];			
INGREDIENTS:	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.	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.			
	Consumed after cooking. Cooking time: 2-3 minutes in boil water.		minutes in boiling salted		
METHOD FOR USE		Com in man	for packs of 1 Kg	8 portions	
		Servings:	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 8005658002835			
		250 g 8005658008318			
Pastai in Brianza	S.r.I. , via Marco Biagi 4	6, 23871 Lomagna (L	C) - Italia - qualita@pastaibri	anza.it IT L8Z85 CE	

PACKAGING					
PALLETIZING		1k	g	250	0g
Tray dimensions LxPxH (cm)		29,6x25	,5x6,2	19,5x1	4,8x5
n° trays x box		4		6	
Box dimensions LxPxH (cm)		51,5x32	2,8x13	39,6x15	5,7x14
n° boxes x pallet				19	5
n° boxes x layer		5		15	5
n° layers x pallet		14	1	13	3
Pallet dimension LxPxH (cm)		80x120)x197	80x120	0x197
PRIMARY PACKAGING 250 g Complies with current legislation rela objects in contact with food.	ating to materials and	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 MANAGE	TRAY + FILM: 7 - PLASTIC RECYCLING				
	ı	PRODUCT FEAT	URES		
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 celia	 C		
		Not suitable for babies			
		The product is not recommended for people who do not take religious or ethical reasons pork, wine and other ingredients listed on the label. Not suitable for people with allergies to allergens present or potentially present			
		Not suitable for vegans Not suitable for vegetarians			
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	RI* for portion	RI* (g)

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)	DPR 187/2001	
		рН	≤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	Delicate taste of meat	
		Consistency	Smooth and elastic, soft inside	
PHYSICAL CHARACTERISTICS	at	Width	3 cm more or less	
the point of sale		Thickness	1 cm more or less	
		Lenght	3 cm more or less	
		Single piece weight	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