



AGNOLOTTI WITH SPECK AND RADICCHIO

Rev. April 2024

Article code:
(1kg)
390 (250g)

107



TECHNICAL SHEET

COMMERCIAL NAME		AGNOLOTTI WITH SPECK AND RADICCHIO <i>Handmade</i>						
PRODUCT NAME		Fresh egg pasta with tomatoe and filling						
INGREDIENTS:	fresh egg pasta with tomatoe 55%	[WHEAT flour, EGGS* 23% (12,5% in the whole product), durum WHEAT semolina, water, tomatoe powder 2% (1% in the whole product)];						
	filling 45%	[ricotta (WHEY, MILK, salt), speck 13% (5,8% in the whole product) (pork meat, salt, aromatic plants, spices, sugar, dextrose, preservative: sodium nitrite), radicchio 9% (4% in the whole product), breadcrumbs (WHEAT flour, yeast, salt), grated cheese (MILK, salt, rennet, preservative: EGG lysozyme), Grana Padano PDO (MILK, salt, rennet, preservative: EGG lysozyme), salt, nutmeg];						
	rice flour.							
ALLERGENS		May contain: CRUSTACEANS, CELERY, 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>MWW A C</i> (embossed on the pan)						
WEIGHT OF THE PACKAGE/EAN CODE		1 kg 8005658003160 250 g 8005658018591						
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)	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 - PLASTIC RECYCLING				
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 - PLASTIC RECYCLING				
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.				
INTENDED USE	Not suitable for celiac Not suitable for babies Product is not recommended to people who for religious or ethical reasons do not take 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	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 (kcal / kJ)	1010	12%	1262	15%	8400
	240		300		2000
Fats	7,1	10%	8,9	13%	70
of which saturated fatty acids	3,5	18%	4,4	22%	20
Carbohydrates	31	12%	39	15%	260
of which sugars	1,4	2%	1,8	2%	90
Fibre	1,4	6%	1,8	7%	25
Proteins	12	24%	15	30%	50
Salt	1,0	17%	1,3	21%	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	Light orange
	Odour	Delicate smell of fresh egg pasta and speck
	Flavor	Characteristic taste of radicchio and gently speck
	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 and BRC Global Standard for food safety		
Product labeling complies with REGULATION (EU) No. 1169/2011		