



Article code:  
**102** (1kg)  
**329** (250g)

## AGNOLOTTI WITH RICOTTA AND SPINACH

Rev. April 2024



### TECHNICAL SHEET

| COMMERCIAL NAME  |                                  | AGNOLOTTI WITH RICOTTA AND SPINACH<br><i>Handmade</i>   |                               |
|--|----------------------------------|---|-------------------------------|
| PRODUCT NAME   |                                  | Fresh egg pasta and fresh egg pasta with spinach and filling  |                               |
| INGREDIENTS:   | filling 45%                      | [ricotta 71% (32% in the whole product) (WHET, MILK, salt), spinach 14,5% (6,5% in the whole product), grated cheese (MILK, salt, rennet, preservative: EGG lysozyme), bread crumbs (WHEAT flour, yeast, salt), salt, Grana Padano DOP (MILK, salt, rennet, preservative: EGG lysozyme), nutmeg]; |                               |
|  | fresh egg pasta 37%              | [WHEAT flour, EGGS* 23% (8,5% in the whole product), durum WHEAT semolina, water];  |                               |
|  | fresh egg pasta with spinach 18% | [WHEAT flour, EGGS* 23% (4% in the whole product), durum WHEAT semolina, water, dehydrated spinach 2% (0,3% in the whole product)];   |                               |
|  | 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.<br>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 8005658004020<br>250 g 8005658018010   |                               |
| LOT  |                                  | Production batch: internal-encoding - WWW A C (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<br>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 - <b>PLASTIC RECYCLING</b>   |                       |                           |         |
| PRIMARY PACKAGING 1 kg<br>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 - <b>PLASTIC RECYCLING</b>  |                       |                           |         |
| 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<br>Not suitable for babies<br>Not suitable for people with allergies to allergens present or potentially present<br>Not suitable for vegans   |                       |                           |         |
| SHELF LIFE   |          | 42 days, according to the correct storage conditions.<br>Transport at max +4°C with tolerance of 2°C.   |                       |                           |         |
| NUTRITIONAL DECLARATION  |          |   |                       |                           |         |
| Nutritional values average   | For 100g | RI* for 100g  | For portion<br>(125g) | RI* for portion<br>(125g) | RI* (g) |
| Energy (kJ/ kcal)  | 946      | 11%   | 1182                  | 14%                       | 8400    |
|  | 225      |   | 281                   |                           | 2000    |
| Fats   | 6,7      | 10%   | 8,3                   | 12%                       | 70      |
| of which saturated fatty acids   | 3,7      | 19%   | 4,7                   | 23%                       | 20      |
| Carbohydrates  | 30       | 11%   | 37                    | 14%                       | 260     |
| of which sugars  | 0,8      | 1%  | 1,0                   | 1%                        | 90      |
| Fibre  | 1,3      | 5%  | 1,6                   | 6%                        | 25      |
| Proteins   | 11       | 22%   | 14                    | 27%                       | 50      |
| Salt   | 0,91     | 15%   | 1,1                   | 19%                       | 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<br>at the point of sale           | Microrganism  | Limit (cfu/g)  |
|  | E. coli   | ≤10  |
|  | Staph. coag <sup>+</sup>                                    | ≤100   |
|  | Bacillus cereus   | ≤100   |
|  | Listeria monocytogenes                                      | absent/25 g  |
|  | Salmonella spp  | absent/25 g  |
| SENSORY INFORMATIONS   | Parameter   | Sensory informations   |
|  | Colour  | Straw yellow and green   |
|  | Odour   | Smell of fresh egg pasta and spinach   |
|  | Flavor  | Characteristic taste of fresh egg pasta, delicate taste of spinach and ricotta |
|  | Consistency   | Smooth and elastic, soft inside  |
| PHYSICAL CHARACTERISTICS<br>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 <b>IFS Food</b> certified plant               |   |  |
| Product labeling complies with REGULATION (EU) No. 1169/2011 |   |  |