



Article code:
203 (1kg)

TROFIE

Rev. March 2023



TECHNICAL SHEET

COMMERCIAL NAME	TROFIE		
PRODUCT NAME	Fresh pasta with wheat flour		
INGREDIENTS:	WHEAT flour, water, salt;		
	rice flour		
ALLERGENS	May contain: MILK, EGGS, NUTS, FISH, CRUSTACEANS, MOLLUSCS, CELERY, SULFITES, SOY, MUSTARD.		
METHOD OF PACKAGING	Packaged in a 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: 3-4 min.		
	Servings:	for packs of 1 Kg	10 portions
WEIGHT OF THE PACKAGE / EAN CODE	1 kg	8005658003269	
LOT	4 numbers preceded by the letter "L" on the package or on the label		
Pastai in Brianza S.r.l., via Marco Biagi 46, 23871 Lomagna (LC) - Italia - qualita@pastaibrianza.it			
Produced and packed in the factory of	Loc. Braghina, 8 - 16017 Isola del Cantone (GE) - Italia		
Number of recognition of the factory	IT 9/3314L CE		
PACKAGING			
PALLETIZING	1kg		
Dim. bowl LxPxH (cm)	32x26x6		
n° bowls x box	4		
Dim. Box LxPxH (cm)	51,5x32,8x13,5		
n° box for pallet	60		
Layers for pallet	4		
Dim. pallet LxPxH (cm)	80x120x54		
PRIMARY PACKAGING 1 kg	Tray PP5 + plastic covering film + 1 paper labels		
LABELING FOR WASTE MANAGEMENT	TRAY PP5 / FILM 7 - PLASTIC RECYCLING		

PRODUCT FEATURES					
PRODUCT DESCRIPTION		Fresh pasteurized pasta			
INTENDED USE		Not suitable for celiac Not suitable for babies Not suitable for people with allergies to allergens present or potentially present			
SHELF LIFE		30 days, according to the correct storage conditions. Transport at 4±3°C.			
NUTRITIONAL DECLARATION					
Nutritional values average	For 100g	RI* for 100g	For portion (100g)	RI* for portion (100g)	RI* (g)
Energy (kcal / kJ)	1079	13%	1079	13%	8400
	254		254		2000
Fats	0,4	1%	0,4	1%	70
of which					
saturated fatty acids	0	0%	0	0%	20
Carbohydrates	55	21%	55	21%	260
of which					
sugars	1,4	2%	1,4	2%	90
Proteins	6,4	13%	6,4	13%	50
Fibre	2,6	10%	2,6	10%	25
Salt	0,10	2%	0,10	2%	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 CHARACTERISTICS of fresh egg pasta		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)	
MICROBIOLOGICAL PARAMETER at the point of sale		Microrganism		Limit (ufc/g)	
		Total bacterial count		<10 ⁶	
		Enterobacteria		<10.000	
		Yeast		<10.000	
		Mold		<1.000	
		Staph. coag ⁺		<1.000	
		Listeria monocytogenes		Absent/25g	
		Salmonella		Absent/25g	
SENSORY INFORMATIONS		Parameter		Sensory	
		Colour		Light yellow	
		Odour		Smell of fresh pasta	
		Flavor		Characteristic taste of fresh pasta	
		Consistency		Soft	
GMO		The product does not contain genetically modified organisms			
Product labeling complies with REGULATION (EU) No. 1169/2011					