



Article code:
212 (1kg)
403 (250g)

TAGLIOLINI WITH EGG

Rev. April 2024



TECHNICAL SHEET

COMMERCIAL NAME	TAGLIOLINI WITH EGG		
PRODUCT NAME	Fresh egg pasta		
INGREDIENTS:	durum WHEAT semolina, EGGS* 23%, water.		
ALLERGENS	May contain: MOLLUSCS, SOY, MUSTARD.		
	* 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: 1-2 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	8005658001456	
	250 g	8005658008127	
LOT	Production batch: internal-encoding - <i>WWWAC</i> (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 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	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 Not suitable for people with allergies to allergens present or potentially present Not suitable for vegans
SHELF LIFE	60 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)	1127	13%	1409	17%	8400
	266		333		2000
Fats	3,1	4%	3,8	5%	70
of which saturated fatty acids	1,0	5%	1,2	6%	20
Carbohydrates	48	18%	60	23%	260
of which sugars	1,2	1%	1,5	2%	90
Fibre	2,1	9%	2,7	11%	25
Proteins	11	22%	14	27%	50
Salt	0,12	2%	0,15	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 /PHYSICAL PARAMETERS	Parameter	<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
SENSORY INFORMATIONS	Parameter	Sensory informations
	<i>Colour</i>	Straw yellow
	<i>Odour</i>	Smell of fresh egg pasta
	<i>Flavor</i>	Characteristic taste of fresh egg pasta
	<i>Consistency</i>	Smooth and elastic
PHYSICAL CHARACTERISTICS at the point of sale	<i>Width</i>	3 mm more or less
	<i>Thickness</i>	2 mm more or less
	<i>Length</i>	25 cm more or less
GMO	The product does not contain genetically modified organisms	
Produced in an IFS Food certified plant		
Product labeling complies with REGULATION (EU) No. 1169/2011		