



Article code:  
**214** (1kg)  
**487** (250g)

## PAPPARDELLE WITH EGG

Rev. April 2024



### TECHNICAL SHEET

COMMERCIAL NAME	<b>PAPPARDELLE WITH EGG</b>	
PRODUCT NAME	Fresh egg pasta	
<b>INGREDIENTS:</b>	durum WHEAT semolina, EGGS* 23%, water.	
ALLERGENS	<b>May contain:</b> MOLLUSCS, SOY, MUSTARD.	
	<b>* Barn eggs.</b>	
METHOD OF PACKAGING	<b>Packaged in protective atmosphere. Do not puncture the packaging.</b>	
STORAGE	<b>Refrigerate between 0°C and +4°C. Once opened, refrigerate and use within 3 days.</b>	
METHOD FOR USE	<b>Consumed after cooking. Cooking time: 1-2 minutes in boiling salted water.</b>	
	<b>Servings:</b>	for packs of 1 Kg 8 portions
		for packs of 1 Kg 8 portions
WEIGHT OF THE PACKAGE / EAN CODE	<b>1 kg</b>	8005658003184
	<b>250 g</b>	8005658018775
LOT	<b>Production batch:</b> internal-encoding - <i>WWW A C</i> (embossed on the pan)	
	<b>Pastai in Brianza S.r.l.</b> , via Marco Biagi 46, 23871 Lomagna (LC) - Italia - <a href="mailto:qualita@pastaibrianza.it">qualita@pastaibrianza.it</a> IT L8Z85 CE	
Produced and packed in the factory of	via Bolzano 1, 29010 Calendasco (PC) - Italia IT 9-3655/L CE	

## PACKAGING

PALLETIZING	<b>1kg</b>	<b>250g</b>
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
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LABELING FOR WASTE MANAGEMENT	TRAY + FILM: 7 - <b>PLASTIC RECYCLING</b>
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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
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LABELING FOR WASTE MANAGEMENT	TRAY PP5 / FILM 7 - <b>PLASTIC RECYCLING</b>
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## 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.
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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
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SHELF LIFE	<b>60 days</b> , according to the correct storage conditions. Transport at max +4°C with tolerance of 2°C.
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## 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

<b>CHEMICAL /PHYSICAL PARAMETERS</b>	<b>Parameter</b>	<i>DPR 187/2001</i>
	<i>pH</i>	≤7
	<i>Umidity</i>	≥24%
	<i>Water activity</i>	0,92 ≤ <i>A<sub>w</sub></i> ≤0,97
	<i>Ashes</i>	≤ 1,10% (on dry matter)
	<i>Proteins</i>	≥ 12,50% (on dry matter)
	<i>Eggs number</i>	≥4
<b>MICROBIOLOGICAL PARAMETERS at the point of sale</b>	<b>Microrganism</b>	<b>Limit (cfu/g)</b>
	<i>E.Coli</i>	≤10
	<i>Staph. coag<sup>+</sup></i>	≤100
	<i>Bacillus cereus</i>	≤100
	<i>Listeria monocytogenes</i>	absent/25 g
	<i>Salmonella spp</i>	absent/25 g
<b>SENSORY INFORMATIONS</b>	<b>Parameter</b>	<b>Sensory informations</b>
	<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
<b>PHYSICAL CHARACTERISTICS at the point of sale</b>	<i>Width</i>	2 cm more or less
	<i>Thickness</i>	1 mm more or less
	<i>Length</i>	25 cm more or less
<b>GMO</b>	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		