

TECHNICAL DATA SHEET

Patarò - Gnocchi ripieni alla Mediterranea

Rev. nr. 0 del 27/09/2023 - Rev. Attiva

Item	4660004006	Product line	GFRS
Weight (g)	400	Units per case	6
Shelf life (days)	60	EAN Code	8015057004835
Primary packaging	Tray	ITF Code	18015057004832
Pallet Coding:	08015057 + 9 Digit Pallet Number + 1 check digit		

Manufacturing plant: Torbole Casaglia (BS), via Giuseppe Verdi 118.

Storage: Best before: see front of pack. Keep refrigerated at max + 4/6°C. Once opened keep refrigerated and consume within 2 days. Packed under protective atmosphere. Pasteurized product. Do not pierce the pack. Eaten after cooking.

Lot coding: L+A+000+SS	Code key (the number of letters corresponds to the number of digits): L – Lot A – Year C – Number/letter requested by customer G – Day of the year O – number of weekly production order S – number of line in weekly production order
Lot example: L400100	
UBD/BBD format: DD+MM+YY Whitespace: blank Additional text #1: Additional text #2:	Code key: DD - Day MM - Month YY - Year MMM - Month in letters (Mmm - first letter capitalized) mm - Month (2 letters) YYYY - Year in full
UBD/BBD example: 11 11 24	

Pallettization						
PRIMARY PACKAGING		CASE		Case per layer	Layer per pallet	Cases per pallet:
Dimensions in mm (LxPxH): 140x30x200		Dimensions in mm (LxPxH): 152x207x224		28	4	112
Composition: Top: PA/PP 15/75my Bottom: PA/PP 50/100my Astuccio CKB 260g Label No.: 0 Primary Packaging Weight: 34,90 g +/- 8%		Composition: TST 363 B Secondary Packaging Weight: 100 g				Cartone Interfalda: No Angolari: No
		Case Weight: 2,71 Kg				Pallet: Used Pallet (Grade B) EPAL Pallet gross weight: 326,45Kg

Product standard dimensions					Chemical standard	
Length	Width	Thickness	Minimum Weight	Maximum Weight	aW	pH
37 mm +/- 3mm	30 mm +/- 2mm	30 mm +/- 2mm	18g	22g	= 0,98 +/- 0,02	5,2 - 6

Microbiological standard

T.V.A. cfu/g	E. Coli cfu/g	Positive-coag staph cfu/g	B. Cereus cfu/g	Sulfate-reducing bacteria cfu/g	Salmonella /25g	Listeria /25g
< 500000	< 10	< 100	< 100	< 100	Absent in 25g	Absent in 25g

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Sensory characteristics

Appearance:	slightly flattened sphere, pale yellow pasta, deep pink/orange filling with brown spots. Given that raw materials used are natural, they may change from a chromatic perspective due to the season and the weather; therefore the variability among different lots of gnocchi is an intrinsic characteristic of the product. In addition, potato gnocchi are photosensitive, for this reason a chromatic variability between the side not exposed to light (more yellow) and the side exposed to light (tended to grey) is a typical characteristic of the product.
Texture:	soft but not sticky pasta, soft and creamy filling
Flavor:	typical of burrata, tomato and olive
Odor:	typical of burrata, tomato and olive

Pasta ingredients (80% of the total)

Rehydrated potatoes 98%, salt, dusting of rice flour.

Filling ingredients (20% of the total)

Pasteurized ricotta (**whey, milk**, salt, acidity regulator: E270), cuor di burrata cheese 18% (pasteurized **milk**, UHT cream 30%, salt, rennet, **milk** ferments), cheese preparation (edam/cheddar: [**milk**, salt, **milk** ferments, microbial rennet], water, **butter, milk** proteins, Gorgonzola PDO [cow **milk**, starter cultures, salt, calf rennet], acidity regulator: E330, salt, potato starch), dried tomato preparation 16% (dried tomatoes, sunflower oil, wine vinegar, salt, sugar, basil, spices, flavourings, acidity regulator: E330), taggiasca olive 4% (taggiasca olives, salt, acidity regulator: E270), potato flakes, capers, salt, natural flavouring.

Instructions for use

Bring to the boil 1 liter of water for each 100 g of gnocchi. Add 1 teaspoon of salt and the gnocchi. When they come to the surface, cook for 2 minutes, then drain and add a sauce of your choice.

Nutritional declaration

in accordance with Reg. CE 1169/2011

Average nutritional values		per 100g	per (200g) portion	per portion % RI*
ENERGY	kJ kcal	597 142	1.194 284	14%
FAT	g	3,3	6,6	9%
- OF WHICH SATURATES	g	1,1	2,2	11%
CARBOHYDRATE	g	24	48,0	18%
- OF WHICH SUGARS	g	0,9	1,8	2%
FIBRE	g	0,9	1,8	-
PROTEIN	g	3,5	7,0	14%
SALT	g	0,89	1,78	30%

* RI: Reference intake of an average adult (8400kJ/2000kcal)

Portion: 200g ; the package contains 2 portions

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Allergens declaration

in accordance with annex II of Reg. EC 1169/2011 and subsequent delegated regulations and modifications

Allergens declaration	Ingredient	Presence in the Site	Cross Contamination
Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof	X	X	X
Crustaceans and products thereof.	X	X	X
Eggs and products thereof.	X	X	X
Fish and products thereof.	X	X	X
Peanuts and products thereof.	X	X	X
Soybeans and products thereof.	X	X	X
Milk and products thereof (including lactose).	✓	NA	NA
Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoinensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof.	X	X	X
Celery and products thereof.	X	X	X
Mustard and products thereof.	X	X	X
Sesame seeds and products thereof.	X	X	X
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg.	X	X	X
Lupin and products thereof.	X	X	X
Molluscs and products thereof.	X	X	X

✓ = yes

X = no

NA = Not applicable

GMO Policy

In accordance with the Regulations n. 1829/2003/EC and n. 1830/2003/EC, Il Pastaio Srl carried out GMO raw materials risk assessment. According to the information received from the suppliers, Il Pastaio Srl ensures that their products are GMO-free.

Radiation

Based on radiation treatment risk assessment, Il Pastaio Srl ensures that their products:

- Are not subject to radiation treatments
- Do not contain ingredients which undergo radiation treatments, according to information received from the raw materials suppliers.

Primary packaging conformity declaration

The primary packaging used complies with the following regulations:

- Reg (EC) 1935/04
- Reg (EC) 1895/05
- Reg (EC) 2023/06
- Reg (EC) 10/2011

And with following Italian laws:

- Ministerial Decree 21/3/73 and subsequent updates and changes
- DPR 777/82 and subsequent amendments and modifications