

### Patarò - Gnocchi ripieni alla Mediterranea

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

<b>Item</b>	4660004006	<b>Product line</b>	GFRS
<b>Weight (g)</b>	400	<b>Units per case</b>	6
<b>Shelf life (days)</b>	60	<b>EAN Code</b>	8015057004835
<b>Primary packaging</b>	Tray	<b>ITF Code</b>	18015057004832
<b>Pallet Coding:</b>	08015057 + 9 Digit Pallet Number + 1 check digit		
<b>Manufacturing plant:</b>	Torbole Casaglia (BS), via Giuseppe Verdi 118.		
<b>Storage:</b>	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.		
<b>Lot coding: L+A+000+SS</b>	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		
<b>Lot example: L400100</b>			
UBD/BBD format: <b>DD+MM+YY</b> Whitespace: <b>blank</b> 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: <b>11 11 24</b>			

### Pallettizzazione

PRIMARY PACKAGING	CASE	Case per layer	Layer per pallet	Cases per pallet:	Pallet Dimensions cm
<b>Dimensions in mm (LxPxH):</b> 140x30x200	<b>Dimensions in mm (LxPxH):</b> 152x207x224	28	4	112	80x120x105
<b>Composition:</b> <b>Top:</b> PA/PP 15/75my <b>Bottom:</b> PA/PP 50/100my <b>Astuccio</b> CKB 260g <b>Label No.:</b> 0 <b>Primary Packaging Weight:</b> 34,90 g +/- 8%	<b>Composition:</b> TST 363 B <b>Secondary Packaging Weight:</b> 100 g <b>Case Weight:</b> 2,71 Kg	<b>Cartone Interfald:</b> No <b>Angolari:</b> No <b>Pallet:</b> Used Pallet (Grade B) EPAL <b>Pallet gross weight:</b> 326,45Kg			

### Product standard dimensions

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

### Sensory characteristics

<b>Appearance:</b>	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.
<b>Texture:</b>	soft but not sticky pasta, soft and creamy filling
<b>Flavor:</b>	typical of burrata, tomato and olive
<b>Odor:</b>	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	597	1.194	14%
	kcal	142	284	
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

### 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 illinoensis</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