



LASAGNA SHEETS

Rev. April 2024

Article code:

201 (1kg)
(200x250)



TECHNICAL SHEET

| | | |
|----------------------------------|--|------------|
| COMMERCIAL NAME | LASAGNA SHEETS | |
| PRODUCT NAME | Fresh egg pasta | |
| INGREDIENTS: | durum WHEAT semolina, WHEAT flour, EGGS* 21%, water; rice flour. | |
| ALLERGENS | May contain: CELERY, MILK, MOLLUSCS, SOY, MUSTARD. | |
| | * Barn eggs. | |
| METHOD OF PACKAGING | Packaged in protective atmosphere. Do not puncture the packaging. | |
| STORAGE | Refrigerate between 0 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 |
| LOT | Production batch: internal-encoding - <i>MMVA C</i> (embossed on the pan) | |
| WEIGHT OF THE PACKAGE / EAN CODE | 1 kg 8005658003207 | |

Pastai in Brianza S.r.l., via Marco Biagi 46, 23871 Lomagna (LC) - Italia - qualita@pastaibrianza.it

Produced and packed in the factory of via dell'Artigianato 177, 23020 Montagna in Valtellina (SO) - Italia
IT 9-3490/L 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 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) | 1176 | 14% | 1470 | 17% | 8400 |
| | 278 | | 347 | | 2000 |
| Fats | 2,9 | 4% | 3,6 | 5% | 70 |
| of which saturated fatty acids | 0,9 | 5% | 1,2 | 6% | 20 |
| Carbohydrates | 51 | 20% | 64 | 24% | 260 |
| of which sugars | 1,1 | 1% | 1,4 | 2% | 90 |
| Fibre | 2,1 | 8% | 2,6 | 10% | 25 |
| Proteins | 11 | 22% | 14 | 28% | 50 |
| Salt | 0,11 | 2% | 0,14 | 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 | DPR 187/2001 |
|-------------------|--------------------------|
| Ashes of pasta | ≤ 1,10% (on dry matter) |
| Proteins of pasta | ≥ 12,50% (on dry matter) |
| Eggs number | ≥4 |
| pH | ≤7 |
| Umidity | ≥24% |
| Water activity | 0,92 <Aw<0,97 |

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 |
|-------------|---|
| Colour | Straw yellow |
| Odour | Smell of fresh egg pasta |
| Flavor | Characteristic taste of fresh egg pasta |
| Consistency | Smooth and elastic |

DIMENSIONAL CHARACTERISTICS

| | |
|----------------|-------------------|
| Width x length | 200 x 250 mm |
| Thickness | 1 mm 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