

	PRODUCT TECHNICAL SHEET	MOD: ST	
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		Filled up and approved by QM	

TORTELLINI AL PROSCIUTTO DI PARMA DOP E PARMIGIANO REGGIANO

Trading name	Tortellini al Prosciutto di Parma Dop e Parmigiano Reggiano
Legal name	Fresh durum wheat semolina pasta with egg and stuffing based on Prosciutto di Parma PDO and Parmigiano Reggiano
Producer	REAL PASTA srl con socio unico Via O. Tenni 84-84/a – 42123 Reggio Emilia
Distributor	I.D.AL. srl Italiana Distribuzione Alimenti Zona Industriale Pezzapiana, 82100, Benevento
Ingredients	Pasta 65%: durum wheat semolina, egg 24%. Stuffing 35%: Parma ham PDO 35% (pork, salt), Parmigiano Reggiano cheese 24 months 20% (milk, salt, rennet), breadcrumbs (type "0" soft wheat flour, brewer's yeast, salt), 13% beef, 8% pork, carrots, onion, pork lard, butter (contains milk), spices.
Allergens	Gluten, eggs, milk. May contain traces of crustaceans, fish, soy, mollusks, nuts.
Storage condition:	Pasteurized product. Temperature from +0 to +4 °C. Once the package is opened, store in the refrigerator for no more than 2-3 days.
Best before (from the production date)	60 days with storage in accordance with the storage method indicated above.
Weight	200g
Packaging mode	Packed in MAP. Do not pierce the package.
How to use	The product must be consumed after cooking. Preparation: can be cooked in water or in broth, when the water or the broth boils, dip the pasta and let it cook for about 2 minutes. Drain and dress to taste or serve directly in broth.

-General characteristics -

Item Number	IDA0552
EAN Code	8011192003320

-Average nutritional values per 100g of product-

Energy value	KJ	1127
	kcal	270
Fats of which saturated fatty acids	g	6,7
	g	2,4
Carbohydrates of which sugars	g	40
	g	1,2
Protein	g	15
Salt	g	0,8

-Organoleptic characteristics -

Size of the single piece	21mm x 25mm
Individual piece weight	2,2g
Appearance	Tortellino mignon, thin pastry with soft and well-delineated contours, inviting roundness, minute and smooth closing
Color	Golden yellow
Odour	Fine, delicate, stimulating
Texture	Rough pasta, bronze drawn, tenacious
Flavour	Balanced, harmonious, natural

-Microbiological and chemical characteristics -

Indicative data referring to the time of production

Total microbial load	<500000 ufc/g
Salmonella	Absent in 25g
Listeria monocytogenes	Absent in 25g
Staphylococcus aureus	<500 ufc/g
Molds and yeasts	< 1000 ufc/g
pH	5,5 - 6,5
Aw	0,93 – 0,96

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-Logistic information-

Primary packaging	Food tray with atm film 17,5cm x 22,6cm x 2,7cm
Secondary packaging	Cardboard box 23cm x 37cm x 11,5cm
Carton gross weight	1,5kg
Pieces per case	6pz
Pallet type	Epal 80cm x 120cm x 187cm
Cases per layer	10pz
Layers per pallet	13pz
Cases per pallet	130pz
Pieces per pallet	780pz
Pallet gross weight	215kg

- Declaration of absence of GMOs-

We declare that the product does not contain ingredients, additives, flavorings, technological adjuvant, additive supports and flavorings made or derived from GMOs; it is not subject to GMO labeling in accordance with the Reg. (CE) n. 1829/2003 and n. 1830/2003.