



**PRODUCT  
TECHNICAL SHEET**

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Filled up and approved by QM	

**TORTELLONI ALLA RICOTTA E SPINACI E PARMIGIANO REGGIANO 24MESI**

Trading name	Tortelloni alla Ricotta e Spinaci e Parmigiano Reggiano 24mesi
Legal name	Fresh pasta of durum wheat semolina with egg and stuffing based on Ricotta and Spinach and Parmigiano Reggiano 24 months
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 50%: durum wheat semolina, egg 24%. Stuffing 50%: ricotta 58% (whey, cream, salt), spinach 19.5%, Parmigiano Reggiano cheese 24 months 8% (milk, salt, rennet), potato flakes, breadcrumbs (soft wheat flour of type "0", brewer's yeast, salt), salt, spices.
Allergens	Gluten, eggs, milk. May contain traces of fish, soy, 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)	50 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	IDA0553
EAN Code	8011192003337

**-Average nutritional values per 100g of product -**

Energy value	kJ	889
	kcal	210
Fats	g	5,6
of which saturated fatty acids	g	3,1
Carbohydrates	g	31,7
of which sugars	g	1,9
Protein	g	10,1
Salt	g	0,68

**-Organoleptic characteristics -**

Size of the single piece	40mm x 40mm
Individual piece weight	13g
Appearance	'Cappellettone' with soft and well defined contours, with a large filling pocket.
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	5,6 - 6,8
Aw	0,95 – 0,97



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**-Logistic information-**

Primary packaging	Food tray with atm film 17,5cm x 22,6cm x 3,5cm
Secondary packaging	Cardboard box 23cm x 37cm x 11,5cm
Carton gross weight	1,8kg
Pieces per case	6pz
Pallet type	Epal 80cm x 120cm x 187cm
Cases per layer	10pz
Layer per pallet	13pz
Cases per pallet	130pz
Pieces per pallet	900pz
Pallet gross weight	295kg

**- Declaration of absence of GMOs-**

We declare that the product does not contain ingredients, additives, flavorings, technological adjuvants, 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.