



PRODUCT TECHNICAL SHEET

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Ed. 01	Rev. 00
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Filled up and approved by QM	

RAVIOLI AL BRASATO

Trading name	Ravioli al brasato
Legal name	Fresh durum wheat semolina pasta with egg and stuffing based on Meat and Parmigiano Reggiano cheese 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	Fresh egg pasta 50% (durum wheat semolina, ground relieving eggs 12%), beef 20.5%, cabbage, breadcrumbs (type "0" soft wheat flour, brewer's yeast, salt), onion, sausage (pork, water, salt, pepper), 24-month Parmigiano Reggiano 4% (milk, salt, rennet), carrots, butter, salt, spices. % referred to the finished product.
Allergens	Gluten, eggs, milk. May contain traces of fish, soy, nuts.
Storage condition:	Pasteurized product. Temperature from +0°C to + 4°C. Once the package is opened, store in the refrigerator for no more than 3 days.
Best before (from the production date)	60 days with storage in accordance with the storage method indicated above.
Weight	250g
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, when the water boils, dip the pasta and let it cook for about 3 minutes. Drain and dress to taste.

-General characteristics -

Item Number	IDA0610
EAN Code	8011192004631
EC seal	IT 93463 L CE

-Average nutritional values per 100g of product-

Energy value	kJ	999,6
	kcal	239
Fats	g	7,1
of which saturated fatty acids	g	2,8
Carbohydrates	g	35
of which sugars	g	2,6
Protein	g	13
Salt	g	2,2

-Organoleptic characteristics -

Size of the single piece	50mm x 50mm
Individual piece weight	10,8g
Appearance	Double sheet ravioli square serrated on 4 sides with 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	5,5 - 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 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
Layers per pallet	15pz
Cases per pallet	150pz
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 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.