L'ARTIGIANPASTA &C. SRL

FOOD LABEL: **SPINACH & RICOTTA CANNELLONI**			Cod. 21
Ingredients (Dough)	**Ingredients (Filling)**	**Package**	**Cooking time**
Fillo Dough: 50%: Durum wheat semolina, pasteurized fresh eggs (at least 20% of the total), water, salt.	50%: Ricotta cheese (at least 84% of the filling; 4% out of the total) (buttermilk, milk, salt). Spinach (at least 5.1% of the filling; 2,5 out of the total). Breadcrumbs (emulsifier: mono and diglycerides of fatty acids (E471), antioxidant: sodium metabisulphite (E223) and ascorbyl palmiato (E304), stabilizer: diphosphate (E450i), spinach (3,6% minimum over the filling and 1.8% of the total), salt, nutmeg. Preservative: E200 sorbic acid.	Propylene for foods. Packaged in a protective atmosphere in a 500 grams (approx. 17.6 oz) bag.	Bake for about 16 minutes.
Nutrional Values	Energy Value kcal/kj on 100 g 188/789 Protein U.M % weight/value % 11.05 Fat U.M. % weight/value % 6.9 (3.2 saturated)		
Allergens	**SEMOLINA, MILK, EGGS, FLOUR, SULPHITES. It may contain traces of fish, soy, sesame seeds, sulfur dioxide, lupin beans, mollusc, shellfish, nutfruit, mustard, celery.**		

Storage conditions:	**+2/+4° C**	
DMD	**60 days**	

SINGLE PACK

Weight	Gr.500 (approx. 17.6 oz)
Size	Approx. 29x18

SALES UNIT

Number of packages	10
Total weight	5 Kg
Packing material	Cardboard

ORGANOLEPTIC PROPERTIES

Taste	Tasty
Consistency	Soft but not mushy
Colour	Filling: white for Ricotta cheese and green for Spinach; typical Straw yellow for the egg dough
Appearance	Pleasant and uniform
Smell	Typical of fresh egg pasta with ricotta cheese and spinach

PHYSICAL PROPERTIES

Shape	Rounded and long
Size	Approx. 15 x 3 cm

MICROBIOLOGICAL PROPERTIES

Microorganisms 30°C	<100000 UFC/g
Total Coliforms bacteria	<100 UFC/g
E.coli	<10 UFC/g
Stafilococcus coag +	<100 UFC/g
Sulphite-reducing anaerobes	<10 UFC/g
Salmonella	Absent in 25g
Listeria monocytogenes	Absent in 25 g
Yeasts and Moulds	<1000UFC/g

- *Values reported above must be considered purely indicative.*