

# L'ARTIGIANPASTA &C. SRL

<b>FOOD LABEL: MEAT CANNELLONI</b>		Cod. 20	
<b>Ingredients (Dough)</b>	<b>Ingredients (Filling)</b>	<b>Package</b>	<b>Cooking time</b>
Fillo Dough: 50%: Durum wheat semolina, pasteurized fresh eggs (at least 20% of the total), water, salt.	Filling 50%: Beef meat (at least 40% of the filling; at least 20% of the total), Mortadella (60% pork, pigskin, water, salt, potato starch, dextrose, flavorings, spices). Antioxidant: E316, E30 I, preservatives: E250, pork fat, pistachio nut 0.4%). Bread Crumbs (wheat flour type 0, water, yeast, lard, dextrose, salt, malted wheat flour. Preservatives: E250), carrots, ham (pork meat, salt. Preservatives: E250, E252), water, prepared for fillings (wheat flour type 00, water, salt, raising agent: ammonium carbonate E503), pasteurized eggs, onions, celery, Grana Padano D.O.P. Parmesan (milk, salt, rennet. Preservative: lysozyme), salt, nutmeg, black pepper. Preservative: sorbic acid E200.	Propylene for foods. Packaged in a protective atmosphere in a 500 grams (approx. 17.6 oz) bag.	Bake for about 16 minutes.
Nutritional Values	Energy Value kcal/kj on 100 g 246/1106 Protein U.M % weight/value % 14.73 Fat U.M. % weight/value % 14.2 (2.5 saturated) Carbohydrate U.M% weight/value % 19.4 (4.1 sugar) Salt U.M. % weight/value % 1.31		
Allergens	<b>SEMOLINA, MILK, FLOUR, EGGS, PISTACHIO NUT, NUTMEG.</b> <i>It may contain traces of: fish, dried fruit with nut, mustard, sesame seeds, lupin beans, mollusc, shellfish, sulfur dioxide.</i>		
Storage conditions:	<b>+2/+4° C</b>		
DMD	<b>60 days</b>		
<b>SINGLE PACK</b>			
Weight	Gr.500 (approx. 17.6 oz)		
Size	Approx. 29x18		
<b>SALES UNIT</b>			
Number of packages	10		
Total weight	5 Kg		
Packing material	Cardboard		
<b>ORGANOLEPTIC PROPERTIES</b>			
Taste	Tasty		
Consistency	Soft but not mushy		
Colour	Straw yellow for the dough, pink for the filling		
Appearance	Pleasant and Uniform		
Smell	Typical of fresh egg pasta		
<b>PHYSICAL PROPERTIES</b>			
Shape	Rounded and long		
Size	Approx. 15 x 3 cm		
<b>MICROBIOLOGICAL PROPERTIES</b>			
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.