

# L' ARTIGIANPASTA &C. SRL

<b>FOOD LABEL: MEAT TORTELLINI</b>			Cod. 11
<b>Ingredients (Dough)</b>	<b>Ingredients (Filling)</b>	<b>Package</b>	<b>Cooking time</b>
Durum wheat semolina, pasteurized fresh eggs (at least 20% of the total), water.	Beef (57% of the filling, 19% of the total), mortadella (26% of the filling and 8% on the total of which: pork meat 39%, 21% lard, water, starch, pigskin, salt, natural flavors, sugar, spices, antioxidant E300, preservative E250), breadcrumbs : wheat flour type 0, brewer's yeast, salt (17% of the filling, 6% out of the total). Flavorings, powdered dehydrated vegetables (onions, carrots, garlic in varying proportions), nutmeg, rosemary, pepper, coriander, sage, laurel leaf, basil, marjoram, prepared for broth-based glutamate seasoning (iodized salt, vegetable fat, flavor enhancer (monosodium glutamate), yeast extract, coloring: E150 d, flavorings (with celery).	Propylene for foods. Packaged in a protective atmosphere in a 500 grams (approx. 17.6 oz) bag.	About 3,5-4 minutes
Nutritional Description: Values per 100 g of product	Energy 1174,14 /280,65 kcal Total lipid (Fat) 15,77 g of which saturated 5,73 g. Carbohydrate 13,70 g of which sugars 1,14 g	Fiber 0,79 g Protein 20,19 g Salt 2,53 g	
Allergens	<b>SEMOLINA, EGGS, BREADCRUMBS, GARLIC, NUTMEG, FLOUR.</b> <i>It may contain traces of: nut fruits, sulphites, lactosio.</i>		
Storage conditions:	<b>+2/+4</b>		
DMD	<b>60 days</b>		
<b>SINGLE PACK</b>			
Weight	Gr.500 (approx. 17.6 oz)		
Size	Approx. 25x22		
<b>SALES UNIT</b>			
Number of packages	14		
Total weight	7 Kg		
Packing material	Cardboard		
<b>ORGANOLEPTIC PROPERTIES</b>			
Taste	Pleasant with a good taste of meat		
Consistency	Solid, cooking resistant		
Colour	Yellow		
Appearance	Well closed		
Smell	Pleasant and flavored		
<b>PHYSICAL PROPERTIES</b>			
Shape	Roundish		
Size	Approx. 2,8x2,5 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.