

L'ARTIGIANPASTA &C. SRL

FOOD LABEL: HAM TORTELLONI			Cod. 12
Ingredients (Dough)	Ingredients (Filling)	Package	Cooking time
Durum wheat semolina, pasteurized fresh eggs (at least 20% of the total), water.	Cured ham (pork, salt, natural flavors, preservative sodium nitrate), mortadella (pure pork with lard, water, pig tripe, starches, pork pigskin, salt, natural flavors, sugar, spices, antioxidant E330, preservative E250), potato flakes (99% dehydrated potatoes, emulsifier E471 mono-diglycerides of fatty acids, stabilizer E450 sodium diphosphate, spices, preservative E223 sodium metabisulphite, antioxidant E304 palmiato ascorbyl acidity corrector E330 citric acid, plant extract), spices, dehydrated vegetables ground in varying proportions: carrot, onion, garlic, nutmeg, rosemary, pepper, sage, laurel leaf, basil, marjoram, parsley dehydrated. Preservative E200 sorbic acid.	Propylene for foods. Packaged in a protective atmosphere in a 500 grams (approx. 17.6 oz) bag.	About 5- 6 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	SEMOLINA, EGGS, SODIUM METABISULPHITE, GARLIC, NUTMEG. <i>It may contain traces of: nut fruits, sulphites, lactosio, celery.</i>		
Storage conditions:	+2/+4		
DMD	60 days		
SINGLE PACK			
Weight	Gr.500 (approx. 17.6 oz)		
Size	Approx. 28x22		
SALES UNIT			
Number of packages	14		
Total weight	7 Kg		
Packing material	Cardboard		
ORGANOLEPTIC PROPERTIES			
Taste	Delicate with a good ham flavor		
Consistency	Solid, cooking resistant		
Colour	Yellow		
Appearance	Well closed		
Smell	Pleasant and flavored		
PHYSICAL PROPERTIES			
Shape	Rounded		
Size	Approx. 5 cm diameter		
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.