

L' ARTIGIANPASTA &C. SRL

FOOD LABEL: MEAT AGNOLOTTI			Cod. 15
Ingredients (Dough)	Ingredients (Filling)	Package	Cooking time
Durum wheat semolina, pasteurized fresh eggs (at least 20% of the total), water.	Beef (57% of the filling, 19% of the total), mortadella (pure pork lard on the 26% of the filling and 8% of the total), breadcrumbs (wheat flour type 0, water, yeast, salt, 17% of the filling, 6% of the total), soft wheat flour type 00, water, salt, rising agent: E503, flavoring, 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	SEMOLINA, EGGS, BREADCRUMBS, GARLIC, NUTMEG, FLOUR. <i>It may contain traces of: nut, sulphites, lactosio, celery.</i>		
Storage conditions:	+2/+4		
DMD	60 days		
SINGLE PACK			
Weight	Gr.500 (approx. 17.6 oz)		
Size	Approx. 25x22		
SALES UNIT			
Number of packages	14		
Total weight	7 Kg		
Packing material	Cardboard		
ORGANOLEPTIC PROPERTIES			
Taste	Pleasant with a good taste of meat		
Consistency	Solid, cooking resistant		
Colour	Yellow		
Appearance	Well closed		
Smell	Pleasant and flavored		
PHYSICAL PROPERTIES			
Shape	Roundish, crescent-shaped, squared.		
Size	Approx. 3 cm diameter, 1x1 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.