# L'ARTIGIANPASTA &C. SRL

| *FOOD LABEL*: **SPINACH AND RICOTTA CHEESE RAVIOLI** | | Cod. 10 | |
|---|---|---|---|
| **Ingredients (Dough)** | **Ingredients (Filling)** | **Package** | **Cooking time** |
| Durum wheat semolina, pasteurized fresh eggs (at least 20% of the total), water. | Fresh pasteurized ricotta cheese (90% of the filling and 45% of the total), potato flakes 9% of the total (99% dehydrated potatoes, emulsifier E47, 1 mono-diglycerides of fatty acids, stabilizer E450 sodium diphosphate, spices, preservative E223 metabisolphite sodium, antioxidant E304 palmiato ascorbyl, corrector E330 citric acid plant extract acidity), salt, milk (lactose, skimmed dried milk, milk protein), spinach 0.6%, dehydrated parsley, nutmeg. Preservative E200 (sorbic acid). | Propylene for foods. Packaged in a protective atmosphere in a 500 grams (approx. 17.6 oz) bag. | About 2-2.5 minutes. |
| Nutritional Description: Values per 100 g of product | Energy 569,18 / 136,04 kcal Total lipid (Fat) 7,53 g of which saturated 4,61 g. Carbohydrate 5,69 g of which sugars 4,57 g | | Fiber 0,19 g Protein 11,67 g Salt 1,58 g |
| Allergens | **SEMOLINA, EGGS, RICOTTA, SODIUM METABISULPHITE, NUTMEG, MILK.** **It may contain traces of: nut fruits, celery, sulphites.** | | |
| Storage conditions: | **+2/+4** | | |
| DMD | **40 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* | Soft with a pleasant taste of ricotta cheese |
|---|---|
| *Consistency* | Solid, cooking resistant |
| *Colour* | Yellow |
| *Appearance* | Well closed |
| *Smell* | Pleasant and flavored |

## PHYSICAL PROPERTIES

| *Shape* | Squared |
|---|---|
| *Size* | Approx. 4,5 x 5 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.*