

PRODUCT TECHNICAL SHEET



Firma d'autore dal 1964

RANGE: Fresh egg pasta with filling "Gourmet 1000 g"

ARTICLE CODE: 1GRF202

Last update 10/08/2026

PRODUCT'S NAME	RAVIOLONI WITH PORCINI MUSHROOMS
SALES DENOMINATION	
Fresh egg pasta with porcini mushrooms filling	
INGREDIENTS	
Pasta ingredients (55%): durum WHEAT semolina, EGGS 20%. Filling ingredients (45%): ricotta (WHEY, MILK, acidity corrector: lactic acid), porcini mushrooms "Boletus edulis" and related species 17%, porcini mushrooms sauce 8% (Porcini mushrooms 46%, Champignon mushrooms, water, potatoes, sunflower oil, onion, corn starch, garlic, salt, yeast extract), breadcrumbs (WHEAT flour type "0", yeast, salt), potato flakes (dehydrated potatoes, emulsifier: mono and diglycerides of fatty acids), vegetable fibers, Grana Padano cheese (MILK, salt, rennet, preservative: EGG lysozyme), WHEY, leek, cheeses (MILK, salt, rennet, preservative: EGG lysozyme), olive oil, salt, white wine, parsley, pepper, garlic, flavors.	
ALLERGENS	
The product contains: gluten from wheat, eggs, milk and milk products. May contain crustaceans, fish, molluscs, peanuts, nuts, mustard, soy, celery, sesame. The words written in uppercase in paragraph: "ingredients" are substances that can cause allergies or intolerances.	
% MIN. FILLING	45
NUTRITIONAL VALUE	
Nutrition value for 100g of product: Energy: 256 kcal / 1081 kJ Fat: 5,2 g of which saturates: 2,3 g Carbohydrates: 40 g of which sugars: 3,3 g Protein: 10 g Salt: 1,1 g	
BROMATOLOGICAL PROFILE	
Humidity: min 24 % Ashes: max 1,1 on one hundred parts of dry product* Proteins: min 12,5 on one hundred parts of dry product Acidity: max 7 degrees* Aw: between 0,92 and 0,97 (aw = water activity) Ether extract min 2,5 g on one hundred parts of dry product* Sterols min 0,130 g on one hundred parts of dry product* * reference to pasta	
MICROBIOLOGICAL PROFILE	
Total bacteria: <100.000 cfu/g (cfu/g = colony-forming units per gram) Staphylococcus aureus <100 cfu/g Salmonella spp. Free on 25g Clostridium perfringens <100 cfu/g Bacillus cereus <50 cfu/g Yeasts <100 cfu/g Moulds <100 cfu/g	
LOGISTICS DATA	
Content:	

Carton weight	Carton content	Pallet content	Pallet weight	Pallet layers	Cartons per layer
					
5 kg (net) 5,8 kg (gross)	5 pz	60 cartons	300 kg (net) 348 kg (gross)	6 layers	10 cartons
Ean codes:					
Product ean code Ean-13			Carton ean code Ean-14		
					
8002367004136			08002367034980		
Measures (length/width/height):					
Pallet (Including wood)		Carton		Packaging	
					
120 x 80 x 189 cm		33 x 24,9 x 29 cm		30,8 x 24 x 6 cm	
PACKAGING					
Tray (PP) – Transparent color with film (PA+PP). Packaged in a protective atmosphere					
STORAGE					
Store at +4/+6 °C. Once opened, store in the fridge and consume within 3 days.					
SHELF-LIFE			120 days		
USE AND COOKING INSTRUCTION					
Product to be consumed after cooking. Cook in salted boiling water for 6 minutes					
IDENTIFICATION MARKS		IT 1616/ L CE			
CUSTOMS NOMENCLATURE CODE		19022099			
DECLARATION					
GMO absent, the product does not contain ingredients which, in accordance with the EC Reg. 1829/2003 and Reg. 1830/03, additional labeling is required. The product is not exposed to ionizing radiation. The packaging in contact with food comply with the laws in force (ref. Reg. EC 1935/04, Reg. EU 10/2011 as amended). The company applies a HACCP plan in accordance with the requirements of Reg. EC 852/04 and 853/04 as amended.					

FORMAT

