



**Pansotti**

<b>Trade Name</b>	Pansotti
<b>Shelf-life</b>	20 months in unopened package Once opened use in 3 days
<b>Storage</b>	Store: between +2° and +4°C (for fresh product) -18°C (for frozen product)
<b>Mode of use</b>	To be consumed after cooking
<b>Labelling</b>	As per DPR 109 / 1992
<b>Packaging</b>	Product packaged in modified atmosphere 1 or 2 kg x unit
<b>Primary Packaging</b>	trays and plastic film suitable for contact with food

<b>Ingredients</b>	<b>Pasta:</b> Granite wheat flour type "00", pasteurized egg 20%, water. <b>Stuffing 50% of the total:</b> ricotta cheese (cow's milk whey, cream, salt, citric acid), beets, spinach, bread crumbs (wheat flour type "0" water, salt), cheese, Grana Padano, Parmigiano Reggiano (milk, salt, rennet, preservative: lysozyme from egg), salt, garlic, marjoram, nutmeg. Processed with rice flour
<b>Microbiological Limits</b>	- Total Microbiological Count 32°C 1.000.000 cfu/g - Salmonella absent in 25 g - St. aureus 300 cfu/g - Bacillus Cereus 1000 cfu/g
<b>Possible Allergenic</b>	Product contains gluten, egg, lactose, milk protein May contain traces of fish and nuts

**PALLETISATION**

Pcs per carton	Gross weight carton	Dimension carton L x P x H	Cartons per Layer (pallet 80 x 120)	Cartons per pallet (pallet 80 x 120)	Pcs per pallet	Height pallet	Gross weight pallet
6	7 kg	27 x 33 x 27	6	30	180	150 cm	300 kg