



Ravioli

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

| | |
|-------------------------------|--|
| Ingredients | Pasta: Granite Wheat "00", pasteurized egg 20%, water. Stuffing 50% of the total: borage (min19%), cheese (cow's milk whey, cream, salt, citric acid), beets, spinach, bread crumbs (wheat flour type "0" water, salt), cheese, Grana Padano, Parmigiano Reggiano cheese (milk, salt, rennet, preservative: lysozyme from egg), pasteurized eggs, salt, garlic, marjoram, nutmeg. Processed with rice flour |
| Microbiological Limits | - Total Microbiological Count 32°C 1.000.000 cfu/g - Salmonella absent in 25 g - St. aureus 100 cfu/g - Clostridium perfringens 100 cfu/g - Bacillus Cereus 100 cfu/g |
| Possible Allergens | The product contains gluten, lactose, milk protein, egg. It 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 |