

1. PRODUCT DETAILS	
Product name	LASAGNE
Brand	Antica Pasteria
Product's code	AI06B2
Unit's EAN code	8007303009213
Outer case's EAN code	18007303009210

2. PRODUCT'S CHARACTERISTICS	
Kind of product	Fresh egg pasta
Organoleptic description	
Colour/aspect	Yellow colour, typical of egg
Taste	Delicate taste of egg pasta
Texture	Pasta holds the texture
Smell	Smell of fresh egg
Ingredients	Durum wheat semolina, egg 22%
Allergens	For allergens, including cereals containing gluten, see ingredients in bold .
Shelf life	65 days
Storage instructions	keep refrigerated at max.0°/+4° C. Once opened, consume within 3 days.
Frozen Instructions	If you freeze this product the cooking time will be longer. Frozen shelf life recommended: 4 weeks.
Kind of packaging	Tray

Date: 09/05/2018

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3. PACKAGING DETAILS		
Sold unit		
Weight (in g)	2x500g	
Format	Tray	
Tare (in g)	20,7	
Case Dimensions		
Format	Carton	
N° sold units	5	
Size (in mm)	165x363x200	
Weight (in kg)	5	
Pallet configuration		
N° of cases	72 (12 cases x 6 layers)	
Weight (in kg)	360	
Format	EPAL Pallet	

4. MICROBIOLOGICAL STANDARDS		
	m	M
Total viable count (Cfu/g)	50.000	500.000
Enterobatteriacee (Cfu/g)	10	100
Stafilococchi coaug. Positive (Cfu/g)	10	100
Yeasts and Moulds (Cfu/g)	100	1000
Clostridium perfringens (Cfu/g)	<1000	
Salmonella (pr/as)	Absent in 25g	
Listeria monocytogenes	<10 ufc/g	

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5. PRODUCT'S GENERAL INFORMATION	
Cooking time	30 minutes
Cooking instructions	OVEN: alternate layers of pasta with meat and béchamel (or other sauce of your choice of average consistency). Finish with the béchamel and sprinkle with grated hard cheese.
Further information	Packaged in a protective atmosphere. USE BY: see date printed
Legal head office	Antica Pasteria Corso Europa, 9 20020 Lainate (MI)- ITALY
Supplier address (CE)	Lainate (MI)- 20020 Corso Europa, 9 (IT 1426L EC)
Quality assurance	Tel 02/ 9394721 or : 041/5464211 Fax.: 041/5464294 e-mail: servizioqualita@voltan.biz
Laboratory	External and Internal (ACCREDIA 0686)
Certifications	BRC – IFS –ORGANIC CERTIFICATION

6. NUTRITIONAL INFORMATION	
Typical Values	100g
Energy	290 kcal / 1220 kJ
Fat (of which saturates)	3,2 g (1,0 g)
Carbohydrate (of which sugars)	53,2 g (2,2 g)
Fibre	2,5 g
Protein	10,7 g
Salt	0,1 g

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