

BRAND



Canuti Tradizione Italiana s.r.l. Via Sassonia, 16
- 47922 Rimini - Italy

REGISTERED PRODUCT NAME

Frozen potato gnocchi.

INGREDIENTS

Ingredients: Rehydrated potatoes 99%, salt, dusting of rice flour.

May contain: CEREALS CONTAINING GLUTEN, SOY, MUSTARD, CRUSTACEANS, EGG, FISH, PEANUTS, MILK, NUTS, CELERY, SESAME, SULPHITES, LUPIN, MOLLUSCS.

Cook before serving.

ALLERGENS

Ref. Annex II to EU Regulation 1169/2011 and subsequent changes

Allergens	Present in the product		May contain
	yes	no	
Cereals containing gluten	☐	☐	☒
Crustaceans and products thereof	☐	☐	☒
Eggs and products thereof	☐	☐	☒
Fish and products thereof	☐	☐	☒
Peanuts and products thereof	☐	☐	☒
Soybeans and products thereof	☐	☐	☒
Milk and products thereof (including lactose)	☐	☐	☒
Nuts *	☐	☐	☒
Celery and products thereof	☐	☐	☒
Sesame seeds and products thereof	☐	☐	☒
Sulphur dioxide and sulphites	☐	☐	☒
Lupin and products thereof	☐	☐	☒
Molluscs and products thereof	☐	☐	☒
Mustard and products thereof	☐	☐	☒

* Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof.

TECHNICAL INFORMATION (AVERAGE VALUES)

Average sizes (mm) LENGTH	30 ± 10
Average sizes (mm) WIDTH	20 ± 5
Average sizes (mm) HEIGHT	15 ± 5
Average weight (g)	3,5 - 7,5
Number of pieces per 100 g	18 ± 2
Recommended cooking time (minutes)	1/2 min

Instructions

Drop the gnocchi, whilst still frozen, into salted boiling water. When they come to the surface, cook for 2 minutes, then drain and add a sauce of your choice.



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GMO DECLARATION

This product does not contain GMO ingredients and is compliant with EC Reg. no. 1829/2003 and subsequent modifications and EC Reg. no. 1830/2003 (based on the declarations and documents received from our raw ingredient suppliers)

NUTRITION DECLARATION (Average values per 100g)

The values in the table have been calculated based on the recipe and the nutrition declarations provided by our suppliers or found in literature

Nutrient	Value per 100g	unit of measurement
Energy kJ	560	Kilojoules
Energy kcal	132	Kilocalories
Fat	0.2	Grams
of which saturates	0.1	Grams
Carbohydrate	30	Grams
of which sugars	0.3	Grams
Protein	2.0	Grams
Salt	0.9	Grams

ORGANOLEPTIC CHARACTERISTICS

Appearance	Product is well shaped and well cut; uniform sizing, intact and without unusual discolouration.
Colour	light yellow cylinders.
Flavour	typical of potato
Shape	Typically shaped product

TRANSPORT AND STORAGE METHODS

Transport method	Transport temperature: -18 °C
Storage conditions	(-18 °C): 18 mesi (vedi TMC) Il prodotto, una volta scongelato, non deve essere ricongelato.

CHEMICAL - PHYSICAL CHARACTERISTICS

pH	5,2 - 6
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MICROBIOLOGICAL CHARACTERISTICS

BENCHMARK	LIMIT (n=1)
Staphylococcus aureus	<1x10^2 ufc/g
E Coli β-glucuronidasi+	(m) 10 ufc/g (M) 100 ufc/g
Salmonella spp	not detectable/25 g
Listeria Monocytogenes	not detectable/25 g

PACKAGING

Net weight	4 x 1 kg
Gross weight	4,4 kg
Sales unit	PACKS
Primary packaging	Lithographed LDPE 4 bag weight: 13 g
Ean Primary packaging	8011921401502
Secondary packaging	BOX: 162 g PAP20 SIZE mm 283 x 213 x h161 GS1-128 consisting of AI (01), (15), (10)
Ean Secondary packaging	8011921401496
Palletizing	EUR cm 120 x 80 x 15h - 14 cartoni x 9 strati - 126 cartoni/pallet

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CERTIFICATIONS



Produced in Via Sassonia, 16 - 47922 Rimini - Italy

