

BRAND**LINE**

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

REGISTERED PRODUCT NAME - INGREDIENTS

Frozen fresh egg pasta with 60% filling.

Ingredients: Sautéed Mushrooms 25,5% [Assorted mushrooms in variable proportions 90% (Common mushroom (*Agaricus bisporus*), nameko mushroom (*Pholiota nameko*), pearl oyster mushroom (*Pleurotus ostreatus*), Shiitake (*Lentinus edodes*), Porcini 5% (*Boletus edulis* and relevant group), slippery jack mushroom (*Suillus luteus*)), extra-virgin olive oil, sunflower seed oil, salt, parsley, garlic], Ricotta (MILK whey, MILK, CREAM, salt, acidity regulator: E330), Soft WHEAT flour, Barn EGGS 8%, Water, Durum WHEAT semolina, Rehydrated porcini mushrooms 3% (*Boletus edulis* and relevant group), Grated cheese (MILK, salt, Veal rennet, Lysozyme as preservative (EGG)), Vegetable fibre ((bamboo, psyllium, citrus fruits), powdered MILK whey), Salt, Parsley
 May contain CRUSTACEANS, FISH, PEANUTS, SOY, NUTS, CELERY, SESAME, SULPHITES, LUPIN, MOLLUSCS, MUSTARD

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	65 ± 5
Average sizes (mm) WIDTH	55 ± 5
Average weight (g) ± 1	24 - 27
Number of pieces per 100 g	4
Percentage pasta/filling (±2)	40/60
Thickness of pasta sheet (mm)	1,0±0,15
Recommended cooking time (minutes)	4/5 min

Instructions

Bring the salted water to the boil, place the pasta in the water while still frozen and once the water starts to boil again, leave to cook for the recommended cooking time, drain and season to taste.



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	721	Kilojoules
Energy	171	Kilocalories
Fat	5.1	Grams
of which saturates	2.3	Grams
Carbohydrate	22	Grams
of which sugars	2.1	Grams
Protein	8.3	Grams
Salt	0.76	Grams

ORGANOLEPTIC CHARACTERISTICS

Appearance

Die extruded pasta, Product is well shaped and well cut; uniform sizing, intact and without unusual discolouration.

Colour

pasta colour yellow with dark coloured filling.

Flavour

Typical and intense. Absence of unusual or excessive flavours.

Shape

Typically shaped product Rectangular

TRANSPORT AND STORAGE METHODS

Transport method	Transport temperature: -18 °C
Storage conditions	- Refrigerated (0/4°C): 24 hours (-18°C): 18 months - Once defrosted, do not refreeze.

CHEMICAL - PHYSICAL CHARACTERISTICS

pH	<7
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MICROBIOLOGICAL CHARACTERISTICS

BENCHMARK	LIMIT (n=1)
<i>Staphylococcus aureus</i>	(m) 100 ufc/g (M) 500 ufc/g
<i>E. coli</i>	(m) 10 ufc/g (M) 100 ufc/g
<i>Salmonella spp</i>	not detectable/25 g
<i>Listeria Monocytogenes</i>	not detectable/25 g

PACKAGING

Net weight	3 x 1 kg contains packs not to be sold separately
Gross weight	3,3 kg
Sales unit	BOX
Primary packaging	Transparent PE/PA 7 bag weight: 13 g
Ean Primary packaging	
Secondary packaging	BOX: 162 g PAP20 SIZE: 283 x 213 x h161 GS1-128 consisting of AI (01), (15), (10)
Ean Secondary packaging	8011921002112
Palletizing	EUR cm 120 x 80 x 15h - 14 boxes x 11 layers - 154 boxes/pallets USA cm 120 x 100 x 15h - 17 boxes x 11 layers - 187 boxes/pallets

CERTIFICATIONS



produced by

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

info@canuti.com
qualita@canuti.com
 Tel. +39 0541 740102
<https://www.canuti.com>

