



Customer	Mediterranean Foods		
Brand	Bertoncello		
Item Code	F3RIPT500VA	EAN 13 pack ITF 14 box	8018146007465 18018146007462
Trade Name	Potato Gnocchi		
Legal name	Potato gnocchi		
Package Net Weight (gr)	500 g		
Shelf life from production	18 months		
Secondary shelf life once slacked out from frozen to fresh at 32-39,2°F (0°C-4°C)	+30 days after defrosting		
Use by	DD/MM/YYYY		
Istructions	Keep refrigerated. Once opened, keep refrigerated with the packaging sealed as well as possible and use within 2 days. Packed in modified atmosphere. Do not pierce the packaging		
Ingredients	Potato puree 73% (water, potato flakes (potatoes, spices, natural flavours, antioxidant: sodium metabisulphite (contains sulphites)), fresh potatoes, potato starch)), corn starch, corn flour, wheat flour salt, spices, rice flour, acidity regulator: lactic acid, preservative: potassium sorbate.		
Allergen	Contains: <b>WHEAT AND GLUTEN, SULPHITES</b> May contain: SOY, MILK, EGG and <b>MUSTARD</b> .		
Preparation	Puor the gnocchi into boiling salted water, let them rise to the surface and keep them on the surface for 30 seconds on low heat, remove them with a slotted spoon and season them to taste.		
OGM/Ionizing radiation	The product is free of genetically modified ingredients. The product has not undergone ionizing radiation.		
Producer	This product is made by Bertoncello S.r.l. - Via Monte Tomba, 20 - 36060 Romano d'Ezzelino (VI), in the factory of: Via Monte Tomba, 20 - 36060 Romano d'Ezzelino (VI), Italy.		
<b>PALLETIZING</b>			
Primary packaging	Cardboard tray (200*130*55) (CartaC/PAP 81) PAPER + film plastic 7.	Weight (gr)	23
Secondary packaging	Cardboard (400x230x129) mm, PAP 20, PAPER	Weight (gr)	179
Pieces per box	6	Boxes per layer	17
N° layers per pallet	12	N° cartons per pallet	204
Pallet type	100*120, height 2,33 m		
<b>MICROBIOLOGICAL VALUES (maximum at the end of shelf life)</b>			
PARAMETER	VALUE		UM
Escherichia coli	< 10		UFC/g
Mesophilic Lactic Acid Bacteria	30000		UFC/g
Staphylococci coag. Positive	< 100		UFC/g
Bacillus Cereus	< 100		UFC/g
Salmonella	absent		/25g
Listeria	absent		/25g
Molds	30000		UFC/g
Yeasts	30000		UFC/g
CHEMICAL AND PHYSICAL VALUES	aw 0,97 +/- 0,014		pH 4,5 / 5
<b>ORGANOLEPTIC CHARACTERISTICS</b>			
COLOR	yellow		
TASTE	tipic		
TEXTURE	soft		
SMELL	characteristics		
<b>NUTRITIONAL VALUES</b>		<b>per 100 g</b>	
Energy	KJ 666 (Cal)		
Fats	0,82 g		
of which: saturated fatty acids	0,26 g		
Carbohydrate	35 g		
of which: sugars	Less than 1bg		
Proteins	2,14 g		
Salt	600 mg		
Rev 4 250820	Approvato/Verificato da: Controllo Qualità		
This technical data sheet does not constitute a sales specification, the information contained in it relating to the chemical and microbiological characteristics and the formula of the product must be considered indicative and not binding			