



FILLED PASTA TECHNICAL SHEET

Mod. 022/01

Code: 01.AF372	Product name:	Bertagni Porcini Mushroom & Truffle Mezzelune 250gx06	
Description	Fresh filled egg pasta made with soft wheat flour and durum wheat semolina "Mezzaluna" shape with porcini mushrooms and truffle filling		
Selling Name	Fresh egg pasta with porcini mushrooms and truffle filling		
Appearance	Typical of egg pasta, "mezzaluna" shape		
Colour	Light yellow, typical of egg pasta		
Taste	Of egg pasta, filling with porcini mushrooms and truffle taste		
Cooking time	4 minutes		
Dimensions (mm)	75x60x10mm	Avg. weight of 1 piece	23 ± 1.0
Filling (%)	65 ± 3%	Pasta Thickness	0.90/1.00 ± 0.05

Ingredients: Filling (60%): Ricotta Cheese (30%) (**Milk** Whey, Cream (**Milk**), Salt, Acidity Regulators (Citric Acid , Lactic Acid)), Sautéed Mushrooms (28%) (Champignon Mushroom (37%) (*Agaricus Bisporus*) , Porcini Mushrooms (26%) (*Boletus Edulis*), Onion, Vegetable Oil, Parsley, Salt, Dried Porcini Mushroom 0.2% (*Boletus Edulis*), Black Pepper, Garlic), Breadcrumbs (**Wheat** Flour, Salt, Yeast), Vegetable Oil, Hard Grated Cheese (**Milk**, Salt, Microbial Rennet), Salt, Truffle Oil (0.4%) (Olive Oil , Aroma; White Truffle (0.1%) (*Tuber Magnatum Pico*)), Summer Truffle (1%) (*Tuber Aestivum*); **Pasta (40%):** **Wheat** Flour, Pasteurized **Egg** (28%), Durum **Wheat** Semolina.
Contains **Milk, Wheat, Gluten, Egg**.
May Contain **Soy**.

Nutrition Facts	
Average values per Serving – Serving size 80g (1 cup)	
Energy	944 kJ - 226 Cal
Protein	7.9 g
Fat, Total	10.4 g
- Saturated	2.4 g
Carbohydrate	25.2 g
- Sugars	1.1 g
Dietary fibre	1.4g
Sodium	518 mg

Microbiological values			
Parameter	Target	Max	Unit
Total counts	<10 ⁴	<10 ⁵	cfu / g
Enterobacteriaceae	ND	<10 ³	cfu / g
Escherichia coli	10	100	cfu / g
Listeria spp.	ND	ND	cfu / 25 g
Salmonella	ND	ND	cfu / 25 g

GMO status: GMO absence (in accordance with 1829/03/CE e 1830/03/CE regulations)

Physical values	Aw	Min: 0.960	Target: 0.967	Max: 0.970
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Shelf - life	18 months frozen – 45 days once thawed		
Storage	Keep frozen at -18°C – Once thawed keep refrigerated. Once open eat within 3 days.		
Pack condition	Product packed in protective atmosphere		
Packaging type	Cardboard tray in plastic bag with cardboard watchstrap		
Unit weight	250g	Servings	2
Ean code	8006013986609	GTIN code (case)	08006013985060
Case	6 units x 250g in 150g (235x195x180 mm) box		
Gross weight	1840 g		

Pallet	Standard EPAL	Net W. (kg) 300	Height (cm) 200
	Cases per layer 20	Layers 10	Cases per pallet 200

Informazioni confidenziali e di proprietà di / Confidential information and propriety of: Bertagni 1882 SpA – Località Campagnole, 1 - frazione Borghetto all'Adige, 38063 Avio (TN) - Italy Phone +39 (0)444 289241 – Fax +39 (0)444 289054 – e-mail info@bertagni1882.it	Em. n°: 01
	Date: 10/09/2025

(ALLERGEN / INTOLERANCE) DATA

Allergeni Allergenes	Present in the product (Y/N)		Present in the same production line (Y/N)		Present in the same factory (Y/N)	
	Y	N	Y	N	Y	N
<i>Cereali contenenti glutine (cioè grano, segale, orzo, avena, farro, kamut o i loro ceppi ibridati) e prodotti derivati / Cereals containing gluten and derivatives (wheat, rye, barley, oats, spelt, kamut)</i>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<i>Crostacei e prodotti a base di crostacei / Shellfish and crustaceans</i>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<i>Uova e prodotti a base di uova / Eggs and eggs derivatives</i>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<i>Pesce e prodotti a base di pesce / Fish - Seafood and derivatives</i>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<i>Arachidi e prodotti a base di arachidi / Peanuts and derivatives</i>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<i>Soia e prodotti a base di soia / Soybeans and derivatives</i>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<i>Latte e prodotti a base di latte (compreso il lattosio) / Milk and milk derivatives (including lactose)</i>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<i>Frutta a guscio cioè mandorle, nocciole, noci comuni, noci di acagiù, noci pecan , noci del Brasile, pistacchi, noci del Queensland e prodotti derivati / Nuts and nuts derivatives (Almond, Hazelnut, Walnut, Cashew, Pecan nuts, Brazil nut, Pistachio nut, Macadamia nut, Queensland nut)</i>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<i>Sedano e prodotti a base di sedano / Celery and derivatives</i>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

<i>Senape e prodotti a base di senape / Mustard and derivatives</i>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<i>Semi di sesamo e prodotti a base di semi di sesamo / Sesame seeds and derivatives</i>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<i>Anidride solforosa e solfiti in concentrazione superiore a 10 mg/kg o 10 mg/l espressi come SO₂ / Sulphur dioxide and Sulphite</i>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<i>Lupino e prodotti a base di lupino / Lupin and products thereof</i>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<i>Molluschi e prodotti a base di mollusco / Molluscs and products thereof</i>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

Product contains wheat, gluten, egg and milk;

Product may contain traces of soy and mustard. Bertagni does not handle these raw material inside the factory. Despite all our efforts , soy and mustard come from supply chain.

SO₂ is contained in some raw materials used in the plants, as wine and vinegar. However, these ingredients undergo long cooking plus pasteurisation and this is enough to make the SO₂ disappear from the final product. Therefore it is not necessary to declare the presence of sulphite.

Fish, crustaceans and nuts are handled only on Avio site, on dedicated and segregated line.

There is no risk of cross contamination with those allergens.



BERTAGNI 1882 S.p.A.
 Via...
 38057...
 Amm. 0444 289241 - Mod. 0444 285180
 P. IVA e C.F. 03719720249

Case

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	Date:	10/09/2025



PORCINI MUSHROOM AND TRUFFLE MEZZELUNE

Fresh egg pasta with mushroom and truffle filling.

Ingredients: Filling (60%): Ricotta Cheese (30%) (**Milk** Whey, Cream (**Milk**), Salt, Acidity Regulators (Citric Acid, Lactic Acid)), Sautéed Mushroom (28%) [Champignon Mushroom (37%) (Agaricus Bisporus), Porcini Mushroom (26%) (Boletus Edulis), Onion, Vegetable oil, Parsley, Salt, Dried Porcini Mushroom (0.2%) (Boletus Edulis), Black Pepper, Garlic], Breadcrumbs (**Wheat** Flour, Salt, Yeast), Vegetable Oil, Hard Grated Cheese (**Milk**, Salt, Microbial Rennet), Salt, Truffle Oil (0.4%) (Olive Oil, Aroma, White Truffle (Tuber Magnatum Pico) (0.1%)), Summer Truffle (Tuber Aestivum) (0.1%). **Pasta** (40%): **Wheat** Flour, Pasteurized **Egg** (28%), Durum **Wheat** Semolina.

Contains Milk, Wheat, Gluten, Egg.

May Contain Soy.

Keep refrigerated. Store below 4 °C. Once opened, consume within 3 days. Not suitable for freezing.



COOKING INSTRUCTIONS:

Add pasta to 2 litres of salted boiling water. Do not separate pieces. Boil gently 4 minutes. Gently drain pasta.

Serve immediately and toss in melted butter, extra virgin olive oil or your favourite sauce.

BOIL: 4'

NUTRITION INFORMATION

Servings per package: approx. 3
Serving Size: 80 g (1 cup)

	Average Quantity per Serving	% Daily Intake* per Serving	Average Quantity per 100 g
Energy	944 kJ (226 Cal)	11 %	1180 kJ (282 Cal)
Protein	7.9 g	16 %	9.9 g
Fat, Total	10.4 g	14 %	13.0 g
- Saturated	2.4 g	10 %	3.0 g
Carbohydrate	25.6 g	8 %	32.0 g
- Sugars	1.1 g	1 %	1.4 g
Dietary fibre	1.4 g	5 %	1.8 g
Sodium	518 mg	23 %	648 mg

* Percentage Daily Intakes are based on an average adult diet of 8700kJ.
Your daily intakes may be higher or lower depending on your energy needs.

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Label

Porcini Mushroom and Truffle Mezzelune **01.AF372**

Ingredients: Filling (60%): Ricotta Cheese (30%) (Milk Whey, Cream (Milk), Salt, Acidity Regulators (Citric Acid, Lactic Acid)), Sautéed Mushroom (28%) [Champignon Mushroom (37%) (Agaricus Bisporus), Porcini Mushroom (26%) (Boletus Edulis), Onion, Vegetable oil, Parsley, Salt, Dried Porcini Mushroom (0.2%) (Boletus Edulis), Black Pepper, Garlic], Breadcrumbs (Wheat Flour, Salt, Yeast), Vegetable Oil, Hard Grated Cheese (Milk, Salt, Microbial Rennet), Salt, Truffle Oil (0.4%) (Olive Oil, Aroma, White Truffle (Tuber Magnatum Pico) (0.1%)), Summer Truffle (Tuber Aestivum) (0.1%), Pasta (40%): Wheat Flour, Pasteurized Egg (28%), Durum Wheat Semolina.
Contains Milk, Wheat, Gluten, Egg.
May Contain Soy.

KEEP FROZEN **BEST BEFORE 01/06/2027**
Once thawed keep refrigerated and use in 45 days

Product of Italy: BERTAGNI 1882 ARCUGNANO (VI)
Single packaging not to be sold separately.
IMPORTED BY MEDITERRANEAN FOODS LTD
WGTN 04 939 8100

LOT R528B

6 x 8.8 oz (250g) **EAN CONSUMER UNIT**
8006013986609



0 80 06013 98506 0

Pallet label

MEDITERRANEAN FOODS **Mezzelune porcini tartufo** **01.AF372**

KEEP FROZEN **BEST BEFORE 01/07/2027**

LOT R528C **6 x 8.8 oz (250g)**



(01) 0 8006013 98506 0 (15) 270107 (10) R528C (91) L7