

**FILLED PASTA TECHNICAL SHEET**

Mod. 022/01

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|--|--|--------------------------------|--------------------|
| Code: BC.JI876 | Product name: | Cheese Ravioli 250 X 06 | |
| Description | Filled egg pasta made with soft wheat flour and durum wheat semolina "Raviolo" shape with cheese filling | | |
| Selling Name | Filled egg pasta with a cheese filling | | |
| Appearance | Typical of egg pasta, "Raviolo" shape | | |
| Colour | Light yellow, typical of egg pasta | | |
| Taste | Of egg pasta, filling with cheese taste | | |
| Cooking time | 3 min | | |
| Dimensions of single raviolo (mm) | 40 x 40 x 6mm | Avg. weight of 1 piece | 11 ± 1g |
| Filling (%) | 50 ± 3% | Pasta Thickness | 0.85/0.95 ± 0.05mm |

INGREDIENTS: Filling (50%): Ricotta Cheese 29% (**MILK** Whey, Cream (**MILK**), Salt, Acidity Regulator: Citric Acid, Lactic Acid), Cheese Sauce 29% [Water, Hard Grated Cheese 15% (**MILK**, Salt, Rennet), Corn Flour, Salt], Sunflower Oil, **MILK** Whey Powder, Breadcrumbs (**WHEAT** Flour, Salt, Yeast), Cream (**MILK**), Hard Grated Cheese 5% (**MILK**, Salt, Rennet), Mozzarella Cheese 2% (**MILK**, Salt, Rennet), Provolone Cheese 2% (**MILK**, Salt, Rennet), Salt. Pasta (50%): **WHEAT** Flour, Pasteurized **EGG** 21%, Durum **WHEAT** Semolina, Water.
CONTAINS MILK, WHEAT, GLUTEN, EGG.
May Contain Soy

| Nutrition Facts | |
|--|---------------|
| Average values per Serving – Serving size 80g | |
| Calories | 897 kJ-214cal |
| Protein | 7.8g |
| Total fat | 8.0g |
| Saturated fat | 2.8g |
| Total carbohydrate | 28.2g |
| Total Sugars | 3.6g |
| Dietary Fibre | 1.8g |
| Sodium | 416 mg |

| Microbiological values | | | |
|-------------------------------|------------------|------------------|-------------|
| Parameter | Target | Max | Unit |
| Total counts | <10 ⁴ | <10 ⁵ | cfu / g |
| Enterobacteriaceae | ND | <10 ³ | cfu / g |
| Escherichia coli | ND | <3x10 | 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)

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|-------------------------|--|-------------------------|----------------|------------|
| Parametri fisici | Aw | Min: 0.960 | Target: 0.967 | Max: 0.970 |
| 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 | Thermoformed plastic tray + FOP/BOP label | | | |
| Unit weight | 250g | Servings | 2 | |
| Unit dimension | 19 x 14,5 x 6 cm | | | |
| Ean code | 8006013985411 | GTIN Code (case) | 18006013985418 | |
| Case | 6 units x 250g in 370X151X204 mm box | | | |

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|---------------|----------------------------|-------------------------|------------------------------|
| Pallet | Standard: EPAL | Net W. (kg): 270 | Height (cm): 200 |
| | Cases per layer: 20 | Layers: 9 | Cases per pallet: 180 |

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| 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: | 05/12/2024 |

(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"/> |

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|--|--------------------------|-------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|
| <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.



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