



## PRODUCT SPECIFICATION

Art. no.	<b>D101</b>
Product name and packaging	<b>Gnocchi di Patate (5 x 1 kg)</b>
EAN trading unit	<b>5413835620896</b>
EAN sales unit	<b>5413835620889</b>
Intrastat	<b>19023090</b>



### **1. GENERAL PRODUCT INFORMATION**

#### Product description

firm potato gnocchi, for dishes with rich sauces

#### Ingredients declaration/additives

potato (77,0%), starch, corn flour, guar gum (thickener), salt, turmeric

#### Country of origin: GERMANY

Shelf life: 18 months from production date at -18°C, in closed original packaging. Do not freeze once thawed.

#### Preparation:

- Bake in oven: Mix gnocchi with butter, bake in the oven at 180°C for 10 minutes and stir occasionally.
- Fry in pan: Fry frozen gnocchi in a pan in plenty of butter for 5-6 minutes over medium heat.
- Boil: Warm the frozen filled pasta for 3 minutes in slightly salted water ( $\pm 95^{\circ}\text{C}$ ).
- Combisteamer: Mix the frozen gnocchi with olive oil and heat in a combi steamer (100°C, 100% steam) for 7-8 minutes.

### **2. SENSORY PARAMETERS**

Flavour	typical odour of potatoes
Colour	yellow
Taste	typical for gnocchi
Consistency	Elastic



### 3. Nutritional values

Parameter	Target value
Energy	814,00 kJ
Energy	192,00 kcal
Total fat	0,50 g
saturated fat	0,10 g
Carbohydrates	42,00 g
of which sugars	3,80 g
Fibres	4,10 g
Proteins	3,10 g
Salt	1,50 g

### 4. Allergens

Allergens	Present (yes/no)
gluten containing grain	May contain
wheat	Free from
rye	Free from
barley	Free from
oat	Free from
spelt	Free from
kamut	Free from
crustacean and shellfish	Free from
egg	May contain
fish	Free from
peanuts	Free from
soy	Free from
milk	Free from
tree nuts	Free from
almond	Free from
hazelnuts	Free from
walnuts	Free from
cashewnut	Free from
pecan	Free from
Brazil nut	Free from
pistachio	Free from
macadamia nut	Free from
celery	Free from
mustard	Free from
sesame	Free from
sulphite	Free from
lupine	Free from
molluscs	Free from



## 5. GMO

Our products have not to be declared neither to the presently applied legal regulations for genetically modified food nor to the EU regulations (1829/2003 and 1830/2003) for the labelling, admission and traceability of genetically modified food and animal feed.

## 6. Irradiation

This product and all processed raw material is not irradiated.

## 7. Microbiological data

Parameter	Tolerance
Bacillus cereus	Less than 1000 cfu/g
Escherichia coli	Less than 1000 cfu/g
Listeria monocytogenes	Less than 100 cfu/g
Salmonella	Absent in 25 g
Coagulase positive Staphylococcus	Less than 1000 cfu/g

## 8. Packaging

Data	Trade unit (TU)	Selling Unit (SU)
EAN	5413835620896	5413835620889
Contents (pieces)	5 x 1 kg	1 kg
Type of packaging	box	bag
Package dimensions	395 x 255 x 190 mm	300 x 235 x 2 mm
Empty package weight	290 g	4 g

## 9. Logistics data

Data	
Number per layer	12
Number of layers per pallet	10
Total number per pallet	120
Total weight of product per pallet	600 kg
Pallet dimensions (length x width)	1200 x 800 mm
Maximum height (stacked), including pallet	1690 mm

## 10. Legal Statement

This product and all used packaging material comply with all legal statements of the European Union.

## 11. Metal detection

All products are metal detected before packaging.

Drawn up in Diest on. 23/01/2026	
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