

PRODUCT SPECIFICATION

Art. no.	D72
Product name and packaging	Tortelloni Carne (5 x 1 kg)
EAN trading unit	5413835620858
EAN sales unit	5413835620841
Intrastat	19022091



1. GENERAL PRODUCT INFORMATION

Product description

tortelloni with filling of pork

Ingredients declaration/additives

durum **wheat** semolina, water, pork (13%), breadcrumbs (**wheat** flour, salt, yeast), tomato paste, bacon, starch, salt, onion, garlic, sugar, herbs

Country of origin: GERMANY

Shelf life: 12 months from production date at -18°C, in closed original packaging. Do not freeze once thawed.

Preparation:

- Boil: Warm the frozen filled pasta for 3 minutes in slightly salted water ($\pm 95^{\circ}\text{C}$).
- Combisteamer: Heat the frozen filled pasta in a combi steamer (100°C) for 5 minutes.

2. SENSORY PARAMETERS

Flavour	typical odour
Colour	typical yellow/beige
Taste	typical taste
Consistency	al dente, elastic



3. Nutritional values

Parameter	Target value
Energy	860,00 kJ
Energy	204,00 kcal
Total fat	4,70 g
saturated fat	1,80 g
Carbohydrates	32,00 g
of which sugars	2,10 g
Fibres	2,00 g
Proteins	7,40 g
Salt	0,34 g

4. Allergens

Allergens	Present (yes/no)
gluten containing grain	Contains
wheat	Contains
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	May contain
milk	May contain
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	May contain
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
Enterobacteriaceae	Less than 1000 cfu/g
Escherichia coli	Less than 100 cfu/g
Listeria monocytogenes	Less than 100 cfu/g
Salmonella	Absent in 25 g
Aerobic plate count	Less than 100000 cfu/g
Coagulase positive Staphylococcus	Less than 1000 cfu/g

8. Packaging

Data	Trade unit (TU)	Selling Unit (SU)
EAN	5413835620858	5413835620841
Contents (pieces)	5 x 1 kg	1 kg
Type of packaging	box	bag
Package dimensions	390 x 260 x 190 mm	300 x 320 x 45 mm
Empty package weight	290 g	4 g

9. Logistics data

Data	
Number per layer	9
Number of layers per pallet	9
Total number per pallet	81
Total weight of product per pallet	405 kg
Pallet dimensions (length x width)	1200 x 800 mm
Maximum height (stacked), including pallet	1850 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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