



PRODUCT SPECIFICATION

Ref.	D72
Product name & packaging	Tortelloni Carne (5 x 1 kg)
EAN trade unit	5413835620858
EAN selling unit	5413835620841
Intrastat	1902209100

1. GENERAL DATA



Product description

Pasta with a soft filling of pork meat.

Recommendation of declaration

Filled pasta, precooked and IQF frozen.

Ingredients

Durum **wheat** semolina, water, 13% pork meat, breadcrumbs (**wheat** flour, salt, yeast), 4,3% whole **egg**, tomato paste, onions, lard, starch, salt, turkey broth, sugar, spices, garlic, onion juice, carrot juice concentrate, lemon juice.

Country of origin: Duitsland.

Contained additives: no labelling required.

Allergens: **gluten, egg**.

May contain traces of soya, milk and celery.

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

Preparation:

- Water: 2-3 min. in boiling ($\pm 95^{\circ}\text{C}$) lightly salted water.
- Steamer: 5-6 min. (100°C steam).

2. SENSORY PARAMETERS

Appearance/colour	Typical colour
Odour	Typical fresh, without any foreign odour
Taste	Typical taste
Texture/consistency	Al dente, elastic

3. PHYSICAL PARAMETERS

Parameter	Target value	Tolerance
Length	45 mm	3 mm
Diameter nest	37 mm	3 mm
Filling / pasta	30% / 70%	
Weight	11 g	2 g



4. CHEMICAL PARAMETERS

Parameter	Target value (100 g)
Energy	243 kcal/1025 kJ
Fat	6,6 g
of which saturated fatty acids	2,6 g
Carbohydrates	36 g
of which sugars	2,5 g
Fiber	2,2 g
Protein	8,9 g
Salt	0,64 g

5. ALLERGENS

Allergens	Present (yes/no)	Possible cross contamination
Cereals containing gluten	Yes	
Crustaceans	No	No
Eggs	Yes	
Fish	No	No
Peanuts	No	No
Soybeans	No	Yes
Milk and products thereof including lactose	No	Yes
Nuts and products thereof	No	No
Celery	No	Yes
Mustard	No	No
Sesam seeds	No	No
Sulphites at concentrations of more than 10 mg/kg or 10 mg/l	No	No
Lupine	No	No
Molluscs	No	No

6. MICROBIOLOGICAL DATA

The target and limit values are based on the microbiological analysis of the products and the values recommended by the German Association for Hygiene and Microbiology. Microbiological testing is executed by an accredited laboratory.

Parameter (method)	Target value (KbE/g)	Limit value (KbE/g)
Total plate count	1 x 1.000.000	-
Enterobacteriaceae	1 x 100	1 x 1000
E.coli	1 x 10	1 x 100
Koagulase-positiv Staphylococcus	1 x 100	1 x 1000
Bacillus cereus	1 x 100	1 x 1000
Salmonella	-	n.d. in 25 g
Listeria monocytogenes	-	1 x 100

n.d. = not detectable



7. PACKAGING

Data	Trade unit (TU)	Selling unit
EAN	5413835620858	5413835620841
Content (pieces)	5 x 1 kg	1 kg
Packaging	Cardboard box	Printed PE bag
Dimensions packaging	395 x 255 x 190 mm	300 x 235 x 2 mm
Weight empty packaging	290 g	4 g

8. LOGISTIC DATA

Data	
TU per layer	9
Layers per pallet	9
TU per pallet	81
Total weight per pallet	405 kg
Dimensions pallet (length x width)	120 x 80 cm
Maximum height (stacked), incl. pallet	185,5 cm

9. 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.

10. IRRADIATION

This product and all processed raw material is not irradiated.

11. LEGAL STATEMENT

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

Release date: 20.11.2023	
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