	La Lanterna Srl Via Ventotene, 4 40017 S. M. Decima (BO) Tel. 051 6824130 www.pastalalanterna.com	QUALITY MANAGEMENT MANUAL	Edition: 01/2018 Rev 08/2024 Page 1 of 2 P12
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		pappardelle	

Manufacturing site: Ventotene 1/B


Product code:		EAN Code	Product trade name:	Legal name:
02581	250 g	8011754000330	pappardelle	Fresh Egg Pasta
05081	500 g	8011754001337		

Ingredients: Durum wheat semolina, WHEAT flour type "00", EGGS pasteurized 20% from hens raised on the ground (origin Italy).

Allergens:	GLUTEN, EGGS. May contain traces of SOYA, MUSTARD, MILK, SHELLFISH and FISH
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Batch:	Storage term:	Storage method:	Cooking methods and times:
Date of production	Best before: 60 days from the date of production	Keep at refrigerated temperatures from + 2 ° C to + 4 ° C. After opening the package, the product should be consumed within 48. hours.	Cook-before-eating product. Preparation: cook in plenty of boiling water for 4 minutes.

Average nutritional facts for 100g Serving size: 100g		Product description:
Energy value:	293 kcal 1240 kJ	Fresh egg pasta, packaged in a protective atmosphere. It does not contain GMOs and is not derived from GMO raw materials. It does not undergo treatment with ionizing radiation. The packaging is suitable for food contact.
Total fats	2.71 g	
of which saturated fatty acids	0.85 g	
Carbohydrates	54.83 g	
of which sugars	0.92 g	
Protein	10.4 g	
salt	0.0028g	

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Packaging:		
Brand “La Lanterna”		
primary packaging	Secondary packaging (cardboard box)	Tertiary packaging (Pallet)
Gr. 250		
Bags: 215*290 mm	Sizes: 240*400*155 mm Pieces: 6	Sizes: 120*80*180 cm Cardboard boxes: 100 Tiers: 10
Gr. 500		
Bags: 215*350 mm	Sizes: mm 295*400*209 mm Pieces: 6	Sizes: 120*80*180 cm Cardboard boxes: 64 Tiers: 8

Microbiological characteristics: Reference values / company standard *	
CBT	< 10000 ufc/g
Total coliforms	< 100 ufc/g
Escherichia Coli	< 10 ufc/g
Molds	< 100 ufc/g
Yeasts	< 100 ufc/g
Staphylococcus aureus	< 100 ufc/g
Salmonella	Absent in 25 g
Listeria Monocytogenes	Absent in 25 g

* The parameters shown are intended as standard production values.

CHEMICAL-PHYSICAL CHARACTERISTICS	LIMITS *
humidity	> 24 %
aW	> 0.92 < 0.97
Protein	> 12,5 % s.s.
Sterols	0,145 % s.s.
Acidity	7 gradi
Ash content	1,10 % s.s.
Chemical contaminants	LIMITS **
Mycotoxins (DON)	750 micrograms / kg
Pesticide residues	< maximum residue limits (MRLs) established by law ***
Heavy metals (Lead)	0.20 micrograms / kg

* standard limits (Presidential Decree 187/2001)

** Reg CE 1881/2006 and amendments

*** EC Reg. 396/2005 and subsequent additions

Organoleptic - structural characteristics	Reference values *
Bouquet	Typical of egg pasta
Colour	yellow

* are intended as standard production values.