	La Lanterna Srl Via Ventotene, 4 40017 S. M. Decima (BO) Tel. 051 6824130 www.pastalalanterna.com	QUALITY MANAGEMENT MANUAL	Edition: 01/2018 Rev 04/2022 Page 1 of 2
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		Tortellini	

Manufacturing site: Ventotene 1/b


Product Code:		EAN Code	Product Trade Name:	Legal name:
02501	250 g	8011754000187	Tortellini	Fresh Egg Pasta with Filling
10001	1000 g	8011754002181		

Ingredients: Pasta 65% WHEAT semolina, EGGS from land-raised hens 18% on the total, flour of WHEAT type "00". Filling 35%: mortadella 15% on total (pork, salt, natural flavourings, pepper, antioxidant: sodium ascorbate, preservative: sodium nitrite), pork 7% on total, bread crumbs (WHEAT flour type "0", salt, brewer's yeast), raw ham 4% on total (pork, salt), HARD CHEESE 3% on the total (MILK, salt, rennet), salt, nutmeg, pepper.

Allergens:	GLUTEN, MILK, EGGS. May contain traces of CRUSTACEANS, FISH, SOYBEANS, NUTS, CELERY MUSTARD AND MOLLUSKS.
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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 3 minutes.

Average nutritional facts for 100g Serving size: 125g		Product description:
Energy value:	273 kcal	Fresh Egg Pasta with PUMPKIN Filling, 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.
	1148 kJ	
Total fats	9.1 g	
of which saturated fatty acids	4.03g	
Carbohydrates	32.4 g	
of which sugars	3.0 g	
Protein	14.1 g	
salt	0.713g	

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Packaging:		
Brand “La Lanterna”		
Primary packaging	Secondary packaging (cardboard box)	Tertiary packaging (Pallet)
250 g		
Tray size: 200*158*46 mm	Sizes: 240*400*115 mm Pieces: n. 30 Packing code: 08011754007391	Sizes: 120*80*180 cm Cardboard boxes: 132 Tiers: 13
1000 g		
Bags size: mm 215*320	Sizes: mm 295*400*209 - Pieces: n. 6 Packing code: 08011754008541	Sizes: cm 120*80*120 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 grades
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 *
Odor	Typical egg pasta with meat
Colour	Yellow - Typical of egg pasta
pasta /filling Ratio	65 %/35 %

* are intended as standard production values.