

	<b>Product passport Tortellini vegetable</b>
Brand:	
Article description/product name:	Vegetable Tortellini, pasta with vegetable filling
Quality-related statements:	Pasta with a vegetable filling and herbs in golden yellow stuffed pasta pouches
Article number:	2401
Best before date in months:	12
Sell-by date in months:	10
Recommended transport/storage temperature:	22°C
GTIN code / item:	4005496224011
GTIN code / packaging unit PU:	4005496225414
Customs item number:	19022099000
VEOLIA customer number:	316994
ARA license number:	93993
Type of packaging:	Tear-down bag / folding box
Packaging material:	Composite foil PA/EVOH/PE / cardboard
Weight of foil /cardboard	10g / 31g
Type of trade unit:	Shipping carton ( contents 10 packages)
Outer box material:	Corrugated board
Carton weight (without contents):	195g
Storage instructions:	Store dry, protect from heat. Modified atmosphere packaged. Once opened, store in a cool place and use as soon as possible.
Contents / weights:	
Net weight per item in g:	250
Gross weight per item in g:	291
Gross PU weight in g:	3105
Approx. dimensions:	
Item in mm:	
Depth:	30
Width:	145
Height:	240
PU in mm:	
Length:	320
Width:	155
Height:	245
Pallet information:	
Number of PU per layer:	17
Number of layers per pallet:	6
Number of PU per pallet:	102
Number of items per pallet:	1020
Gross pallet weight in kg: (without wood)	317
Layer height in mm:	245
Pallet height in mm:	1620
Pallet:	not stackable

Ingredients:	
	Pasta dough: <b>durum wheat semolina*</b> , water l filling (26%): vegetables* (65%- in varying weight rations: onions*, carrots*, leek*, <b>celery*</b> , spinach*), breadcrumbs* ( <b>common wheat flour*</b> , yeast*), potato flakes*, sunflower oil*, sea salt, spices* (in varying weight rations: garlic*, pepper*, savory*), emulsifier: <b>soya lecithin*</b> . *from controlled organic cultivation
Recommended preparation:	
	Steep the pasta in 2.5 litres salted (1 tsp. salt per 1 litre of water) simmering water for approx. 12-15 minutes "al dente"
Yield:	2-3 portions, 250 g uncooked pasta makes approx. 450 g cooked pasta
Allergens:	<b>May contain traces of milk.</b>
Nutritional analysis	100 g uncooked pasta contains on average:
Energy kcal:	288
Energy kJ:	1216
Fat g:	3,7
of which fatty acids g:	1,8
Carbohydrates g:	53
of which sugar g:	1,9
Fibres g:	4,8
Protein g:	8,4
Salt g:	0,75
Laboratory values are subject to the usual fluctuations of natural products	
Microbiological thresholds acc. to the German Society for Hygiene and Microbiology (DGHM)	
Origin: acc. to Regulation (EG) 2018/848	EU / non EU
Crisis management:	
Name 1:	
Position:	
Company phone:	
Fax:	
e-mail:	
Mobile:	
Name 2:	
Position:	
Company phone:	
Fax:	
e-mail:	
Certifications:	
Order lead time:	10 working dates
<p>You are holding a product with the best ingredients from controlled production in your hands. We select our ingredients according to the strictest criteria and the high quality requirements of our products. The production of our pasta in the traditional cold rolling process is particularly gentle. This ensures, that all nutrients are largely preserved. Where possible, we cooperate with regional partners to close the value creation chain within a common economic area. By buying this package, you also support the regional structures in a sustainable manner and promote organic agriculture.</p>	

Recipe suggestion:

Vegetable Tortellini in Italian tomato and vegetable sauce

Ingredients:

- |                                  |                               |
|----------------------------------|-------------------------------|
| - 250 g Vegetable Tortellini     | - 1 sweet pepper              |
| - 1 clove of garlic              | - 6 cherry tomatoes           |
| - 1/2 onion                      | - 1 aubergine                 |
| - 30 ml olive oil                | - 8 green olives              |
| - 1/4 l puréed tomatoes          | - 8 dark olives               |
| - 1/4 l young, fruity red wine   | - 4 stems of basil            |
| - 50 ml broth from cooking pasta | - 1 piece Parmigiano Reggiano |

Recommended preparation:

Cook the pasta with garlic according to the instructions. Sautee the onion lightly in some olive oil in a large pan. Add puréed tomatoes, red wine and broth to the pan and bring to the boil. Clean the sweet pepper, tomatoes and aubergine, cut into small chunks, and add to the pan together with the olives. Boil slightly for 3 min. Add pasta, reduce heat and allow to blend for approx. 4 min. Serve immediately, decorate with basil and serve Parmigiano separately.