

ORGANIC GNOCCHI GLUTEN FREE AMBIENTMD 57
rev. 3
del 04/03/2016 *pag. 1 di 2***PRODUCT IDENTIFICATION**

Name of sale	Organic Gnocchi Gluten free ambient
Commercial description	Organic Gnocchi Gluten free ambient
Article number	

COMPOSITION

Ingredients	Mashed potatoes 60% (water, potato flakes*), corn flour*, potato starch*, corn starch*, salt. Acidity regulator: lactic acid. Dusted with rice flour*. *Organic Product
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Allergens

We guarantee that the products supplied to you meet the criteria laid down in UE Reg. 1169/11 and its subsequent amendments. In particular, we declare that our product contains

ALLERGENS	ABSENCE	TRACE	PRESENCE	NOTICE
Cereals containing gluten(wheat,rye,barley,oats, kamut or their hybridises strains) and derivatives	X			
Shellfish and derivatives	X			
Eggs and derivatives	X			
Fisch and derivatives	X			
Peanuts and derivatives	X			
Soy and derivatives	X			
Milk and dairy products (including lactose)	X			
Nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts and Queensland) and derivatives	X			
Celery and derivatives	X			
Mustard and derivatives	X			
Sesame seeds and derivatives	X			
Sulphites at concentrations of sulfur dioxide above 10 mg/kg or 10 mg/l expressed as SO ₂	X			
Lupine and products based on lupine	X			
Molluscs and products based on molluscs	X			

Legend:

Absence: allergen absence in the product

Presence: allergen present in the product like ingredient

Trace: possible traces of allergen

PRODUCT CHARACTERISTICS

Microbiological characteristics	C.M.T. (ufc/g) ≤20,000 E. coli (ufc/g) ≤10 Bacillus cereus (ufc/g) ≤100 Stafilococchi Coag. + (ufc/g) ≤10 Anaerobi Solf. Rid. (ufc/g) ≤10 Salmonella spp. (25 g.) absence Listeria Monocytogenes (in 25 g.) absence Muffe (ufc/g) ≤250
CMT over T0 and during the entire period of shelf-life: it is allowed the fluctuation of the value of CMT until 1.000.000 ucf/g due to the metabolism of the microbial flora characteristic of the product.	

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Nutritional values (average nutritional values for 100 g)	Energy	579KJ/137kcal
	Fat	0,25g
	saturated fat	0,042g
	Carbohydrates	30,57g
	sugar	0,51g
	Protein	1,75g
	Fibre	2,52g
	Salt	1,41g
Sensory characteristics	Color:	typical yellow potato
	Smell/Taste:	pleasant
	Consistency:	soft
	Visual aspect:	gnocchi

PACKAGING

Net weight	350
Protective atmosphere	N2/CO2
Description	films heat-sealed to form a bag
Composition	PA30micron-PP55micron

PACKAGING BOX

Description	box
Internal dimensions (mm)	310cm x 206cm x 125cm
Number of pack	8
Box net weight	2,8 Kg

CONSERVATION

Keep in a cool and dry place, no more than +24°C. Once opened consume within 48 hours.

SHELF LIFE

8 months

INSTRUCTIONS FOR USE

To be consumed after cooking in boiling salted water. Once surfaced, season and drain to taste.

EXPIRATION DATE AND LOT

Expiration date:	expressed in dd-mm-yy
Lot:	4 number came first L
Position:	on the package or on the label

QUALITY CONTROL AND FOOD SAFETY

Production process kept under control through the application of HACCP compliant with the provisions of REG CE 852/04.

Chemical and microbiological analysis carried out at external laboratories accredited by Accredia (Sinal)

This is to certify that the product supplied doesn't come from and doesn't contain genetically modified organism as statements made by our suppliers, so the product complies with national and Community currently in force. Furthermore, the use of OGM products isn't expected in the future.

date
14/06/2018