

4.2-4 DA- 9 Produktpass

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	Ravioli Vegan Melt	Date: 29.10.2020 Version 02/2020 Side 1 von 2

Producer:	D´Angelo Pasta GmbH, Werner-von- Siemens-Str. 39, D-66793 Saarwellingen		
Phone: / Fax:	+49 (0) 6838-9861-0 / +49 (0) 6838-9861-20		
Contact:	info@dangelo.de		
Legally required product designation:	Organic pasta with vegan filling		
Article description:	Delicately melting, vegan filling in golden yellow dumpling		
Article number D´Angelo Pasta:	2415		
GTIN-Code item:	4005496224158		
GTIN-Code packaging unit (PU):	4005496225483		
Customs item number:	19022099000		
Folding box article number: / HPP number:	700010 5143 / 926138		
VEOLIA customer number:	316994		
ARA licence number:	93993		
V Label licensed brand product:	Yes,vegan		
Certifications: Our current DE-ÖKO-001 and IFS-certificate are availabe under www.dangelo.de			

Packaging information		Single packaging	
type of packaging:		folding box	thermoformed bag
material:		cardboard	composite foil lower film : PA /HV/EVOH/PE top film: PET/ EVE
weight:		31 g	10 g
dimensions: high x width x depth in mm		240 x 145 x 30	
Outer Box			
type of packaging:		shipping box	
material:		corrugated board	
weight:		195 g	
dimensions: high x width x depth in mm		245 x 155 x 320	
Trading unit 1 PU		± 10 packages	
Net weight per item in g:		250	
Gross weight (including all packaging materials) in g:		291	
1 PU gross weight in g:		3105	
Palettinformation			
palett type:		Euro Pallet: 800 mm x 1200mm	
number packaging unit PU per layer :		17	
number of layers per pallet: (high of the layer):		6	
number of PU per palett (total PU´s):		102	
number of units per pallet:		1020	
Σ weight brutto in kg (without wood palette):		317	
pallet high in mm:		1620	
pallet stacking factor:		1 (= not stackable)	

Ingredients:	Pasta dough: durum wheat semolina* , water l Filling (40%): vegan melt* (49%: water, coconut fat*, potato starch*, sea salt, thickening agent: agar agar*), breadcrumbs* (wheat flour* , yeast*), leek*, sea salt, emulsifier: lecithins* (from soy*); pepper*. *from controlled organic cultivation.
Allergens:	May contain traces of celery and milk.
Nutritional analyses:	100 g uncooked pasta contains on average:
Energy: kJ / kcal	1242 / 294
Fat: in g	5,8
-on which fatty acids g	4,8
Carbohydrates: in g	52,0
- of which sugar in g	1,9
Fibres: in g	2,4
Protein: in g	7,7
Salt: in g	1,6
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. VO (EG) 834/2007	EU/ NON-EU Agriculture
Semifresh-reference (explanation of the word)	<i>Semi</i> comes from Latin and means <i>half / partial</i> . So our pasta contains LESS water than fresh pasta and can be stored unopened without refrigeration.
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
Storage, packaging and safekeeping instructions:	Store dry, protect from heat. Modified atmosphere packaged. Once opened, store in a cool place and use as soon as possible.
Recommended storing- / transport temperature:	22 °C
Best before date in months:	12
Sell-by date in months:	10
Order lead time:	10 working days

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Valid from: 29.10.2020
Version 02//2020 replaces V01/2020 from 24.03.2020