

# Data sheet

Rev.00

Pag:1 di 2

Date:12-01-2023

## Potato Chicche

Item number: 210046

### Brand



QUALITÀ & TRADIZIONE ITALIANA

### Photo



**Expiration date:** 8 months from the production date

**Product Name:** Potato Gnocchi

**Category:** Dumplings

**Description:** Product obtained by mixing a mixture of dehydrated potato flakes, soft wheat flour, water and other ingredients

**Ingredients:** Rehydrated potatoes 70% (water, potato flakes), type "00" soft wheat flour, potato starch, rice flour, salt, acidity regulator: lactic acid, preservative: sorbic acid, natural flavor

**Allergens:** Contains **GLUTEN**

**Number of servings:** 2/3

**How to use:** consume after cooked

**Cooking Time:** 2 minutes

Display box	Package weight	Number of packs	Net weight	Gross weight	EAN Code
NO	500g	12	6kg	6.3Kg	8057711210046

The packaging system ensures that hygiene requirements are maintained; the substances used for the packaging comply with current legislation and are suitable for contact with food, under the normal conditions of use foreseen by the consumer. The labeling complies with the legal requirements (EU Reg. 1169/2011). The label shows the mandatory information in the following languages: ITALIAN, ENGLISH, FRENCH, PORTUGUESE.

Packaging	Material	Dimension	Registration mode	Reported information	Decodifica
Primary	Polypropylene bag with label. Modified atmosphere packaging.	Mm147x40x197	Thermal transfer	Production lot Production schedule Expiration date	L ddd/aa hh:mm gg/mm/aaaa day/month/year
Secondary	carton	Mm410x170x210	Label application	Product description Production lot Expiry dd/mm/yy ITF14	Product name production date
Pallet	Wood	mm 800x1200			

### Palletization

Carton					Pallet			Container		
No.Parcels	Base mm	Hight mm	Deep mm	Volume	Layer	N. box	Total	20' Box	40' Box	40' HC
12	410	170	210	0,0146	6	14	84	-	-	-

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### Informazioni aggiuntive sul prodotto

<b>Customs Code</b>	19.02.19.90
<b>Transport conditions</b>	It does not require a refrigerated vehicle for transport. Consult the transport document for more information on this matter.
<b>Storage</b>	8 months in conditions of relative humidity <65%. Keep in a cold and dry place
<b>Method Preparation</b>	Pour the gnocchi into boiling salted water and drain as soon as they emerge.
<b>Color</b>	Light yellow.
<b>Smells</b>	Typical of the potato
<b>Taste</b>	Potato delicacy
<b>Appearance</b>	Healthy food

### Nutritional properties

Parameters	AVERAGE VALUES/100g		
<b>Energy Values</b>	686 Kj 162 Kcal		
<b>Fat</b>	0,15 g		
<b>of which saturated fatty acids</b>	0,1g		
<b>Carbohydrates</b>	35,1g		
<b>of which sugars</b>	0,1 g		
<b>Fiber</b>	1,6g		
<b>Protein</b>	4,0 g		
<b>Salt</b>	1,4 g		

\* Reference intake of an average adult (8400 kj/2000 Kcal).

<b>Symbols</b>				
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### Physico-chemical characteristics

<b>Humidity</b>	Massimo >55%
<b>pH</b>	4,4+/0,1
<b>Aw</b>	>0,93

### microbiological characteristics

Microorganisms	Sample		Limit	
	N	C	m	M
Total bacterial charge	5	2	≤ 100.000 cfu/g	≤ 100.000 cfu/g
Staphylococcus aureus	5	2	≤ 100 cfu/g	≤ 100 cfu/g
Sulphite reducing clostridia	5	2	≤ 100 cfu/g	≤ 100 cfu/g
Molds and yeasts	5	2	≤ 1000 cfu/g	≤ 1000 cfu/g
Salmonella	5	0	Absence in 25g	
Monocytogenic listeria	5	0	Absence in 25g	