Data sheet

Rev.00

Pag:1 di 2

Date:22-03-2022

Item Number: 210534

Paella di verdure

Brand



QUALITÀ 🤡 TRADIZIONE ITALIANA

Expiry date: 18 months from the date of manufacture

Product name: Vegetables Paella

Category: Ready meals - Tastes from the World

Description: Product obtained by mixing rice with dehydrated

vegetables, seaweed and saffron. (GLUTEN FREE)

Ingredients: Rice, Green Pepper, Garlic, Onion, Red Pepper, Carrots, Wakame Seaweed, Zucchini, Leek, Sweet Paprika, Bay

Leaf, Saffron (* Vegetable 8%)

Allergens: May contain traces of celery, mustard, sesame seeds,

hazelnuts, crustaceans, molluscs, fish.

Number of servings: 2

How to use: consume after cooked

Cooking time: 20 minutes

Photo



Display carton	Package weight	Number of packs	Net Weight	Gross Weight	EAN Code	
YES	280g	6	1,680kg	1,930Kg	8057711210534	

The packaging system guarantees the maintenance of hygienic requirements; the substances used for packaging comply with current legislation and are suitable for contact with food, under the normal conditions of use envisaged 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.

Packaging	Material	Dimension	How to register	Information	Decoding
		Ø		reported	
Primary	Polypropylene bag	mm180x98x45	Thermal transfer	Expiration date	gg/mm/aaaa
	with cardboard label			Production lot	L aa ddd n
	and metal eyelet.				year day Line no
	Modified atmosphere				
	packaging.				
Secondario	cardboard	Mm350x250x110	Label application	Product description	
				Lot PPPDDDT	Product name date
				Expiration dd / mm /	of manufacture
				yy ITF14	
Pallet	Wood	mm 800x1200			

_								
רנו	••	_		_	_	•.	_	-
Pa	11	c	u	~	а	u	u	ш
		_	٠.	_	•		_	

Cardboard				Pallet			Container			
number of	Base	Hight	Deep	Volume	Layer	N. Box	Totale	20' Box	40' Box	40′ HC
packages	mm	mm	mm							
6	350	250	110	0,0096	9	25	225	-	-	-

Rev.00 **Data Sheet** Pag:2 di 2 Date:22-03-2022 Item Number: 210534 Paella di verdure Additional product information **Customs Code** 10.06.30.94 **Transport** It does not require a refrigerated vehicle for transport. conditions See the transport document for more information on this topic storage 18 months in conditions of relative humidity <65%. Keep in a cold and dry place Method In a shallow saucepan, heat two tablespoons of oil and add the contents of the package. Stir for 1 minute. If you want you can add pieces of chicken or meat and fry them before adding the rice, add 750 ml hot and 6 g of salt (or to taste), Preparation Cook 20 minutes (the first 5 over high heat and then over medium heat) Leave to rest 5 minutes Remember to shake the package first so that there is a homogeneous mixture Color Blend of white, green, cream and red. Smell Mainly with saffron. Taste Typical of paella. Healthy food Consistency **Nutritional Properties** Portion for 1 person 140g AR **Parameters** AVERAGE VALUES / 100 g GDA* 1503 Kj 355 Kcal 2104 Ki/496Kcal **Energy values** 25% Fat 1,5 g 3% 2,1 g of which saturated fatty acids 0,5 g 0,7 g 3% 74,0 g 103 g Carbohydrates 40% 2,5g Of whic sugar 3,5 g 4% 3,1g **Protein** 17% 4,3 g Salt 9,0 g 14,0 g 28% **Energy values** 0,17 g 0,24g 4% * Reference intake of an average adult (8400kJ/2000Kcal). Simbol **Physico-chemical characteristics** Humidity Maximum 15% (in a vacuum oven 70°C 6 hours). Microbiological characteristics Sample Limit Microorganisms

C

2

2

2

2

0

m

 $\leq 10^2 \text{ cfu/g}$

 $\leq 10^2 \text{ cfu/g}$

 $\leq 10^2 \text{ cfu/g}$

 $\leq 10^3 \text{ cfu/g}$

Absent in 25g

Μ

 $\leq 10^3 \text{ cfu/g}$

 $\leq 10^3 \text{ cfu/g}$

 $\leq 10^3 \, \text{cfu/g}$

 $\leq 10^4 \text{ cfu/g}$

Ν

5

5

5

5

5

Clostridium perfringens

Staphylococcus coagulasa

Escherichia coli

Molds and yeasts

Salmonella