

# Data Sheet

Rev.00

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Date:02-04-2022

## Ragù di Chianina

Item Number: 210329

### Brand



QUALITÀ & TRADIZIONE ITALIANA

### Photo



**Expiry date:** 36 months from the date of manufacture

**Name of the product:** Ragù di Chianina

**Category:** Sauces - Regional sauces

**Description:** it is a condiment based on chopped and minced meat, cooked over low heat, enriched with tomato puree, blended and spiced.

**Ingredients:** Chianina beef 60%, onion, extra virgin olive oil, white wine, carrots, salt, sugar. Pepper, garlic.

**Allergens:** Absent does not contain allergens

**Number of servings:** 4

**How to use:** in combination with Pasta, meat, and more

**Cooking time:** ready to use

Box display	Package weight	Number of packs	Net weight	Gross Weight	EAN Code
NO	200g	9	1,800kg	3.650Kg	805711210329

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 Ø	How to register	Information reported	Decoding
Primary	Glass Jar	mm78x73Ø	Label	Expiry date Production batch	gg/mm/aaaa L aa ddd n year day
Secondary	cardboard	mm280x210x95	Label application	Product description Lot PPPDDDT Expiration dd / mm / yy ITF14 Paone Distribuzione Srl	Product name date of manufacture
Pallet	Wood	mm 800x1200			

### Palletization

Cardboard					Pallet			Container		
N. Jar	Base mm	Hight mm	Deep mm	Volume	Layer	N. Box	Totale	20' Box	40' Box	40' HC
9	280	210	95	0,0055	9	14	126	-	-	-

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### Additional product information



<b>Customs Code</b>	21.03.90.90
<b>Transport conditions</b>	It does not require a refrigerated vehicle for transport. See the transport document for more information on this topic
<b>storage</b>	Keep in a cool and dry place. Once opened, keep refrigerated at 0 ° / + 4 ° and consume within 5 days.
<b>Method Preparation</b>	Heat the contents of the jar in a pan and then stir in the heated pasta. Complete with a sprinkling of Parmesan as required.
<b>Color</b>	Intense red streaked with light brown
<b>Smell</b>	Typical of artisanal ragù
<b>Taste</b>	Typical of artisanal ragù
<b>Consistency</b>	Creamy with bits of meat

### Nutritional Properties

### Portion for 1 person 25g

Parameters	AVERAGE VALUES / 100 g	AR	GDA*
<b>Energy values</b>	664 Kj 154 Kcal	166 Kj/39Kcal	<b>9%</b>
<b>Fat</b>	7,7 g	1,92 g	<b>3%</b>
<b>of which saturated fatty acids</b>	3,1 g	0,77 g	<b>4%</b>
<b>Carbohydrates</b>	5,8 g	1,45 g	<b>10%</b>
<b>Of whic sugar</b>	2,4 g	0,6g	<b>8%</b>
<b>Protein</b>	15,0 g	3,75 g	<b>3%</b>
<b>Salt</b>	1,9 g	0,48g	<b>3%</b>

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

<b>Simbol</b>				

### Physico-chemical characteristics

<b>Thermal treatments</b>	Sterilization at 121°
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### Microbiological characteristics

Microorganisms	Sample		Limit	
	N	C	m	M
Total coliforms	5	2	0,0 ufc/g	1.000 ufc/g
Escherichia coli	5	2	0,0 ufc/g	10 ufc/g
Clostridia Sulfite	5	2	0,0 ufc/g	100 ufc/g
Bacillus Cereus	5	2	0,0 ufc/g	10.000 ufc/g
Molds and yeasts	5	2	0,0 ufc/g	≤ 10 <sup>4</sup> ufc/g
Salmonella	5	0	Assenza in 25g	
Listeria	5	0	Assenza in 25g	