



MUSHROOMS LASAGNA

EN

DATA SHEET

NAME	Mushrooms Lasagna
NET WEIGHT	300 gr.
STORAGE	at room temperature in a cool and dry place
SHELF-LIFE	12 months
MIN SHEL-LIFE FROM DELIVERY DATE	10 months
TRANSPORT CONDITION	temperature between 0°C and 25°C
STORAGE AFTER OPENING	keep refrigered and consume within 48h
INGREDIENTS <i>(in BOLD allergens)</i>	Bèchamel (water, butter (MILK), WHEAT flour, noce moscata, salt, broth (CELERY), seasoning), EGG Pasta (durum WHEAT semolina , EGG 25%) mixed mushrooms in variable proportion 23%(champignon, Boletus luteus, Pleurotus ostreatus, Pholiota nameko, Lentinus, edodes, Boletus edulis and related group, Boletus badius), powdered cheese (MILK), extra virgin olive oil, white wine (SULFITES), salt, aromatic herbs, spices, seasoning.

PREPARATION METHODS

MICROWAVE	Pierce the protective film and heat in microwave oven for 90/120 seconds at power of 750/900 Watt (medium-high), time may vary depending on oven model.
OVEN	remove the protective film, place the tray directly in the preheated oven at 200°C, and heat for 10 minutes.

Nutrition Facts

referred to 100 gr. of product

Energy Value	
Kcal	115
kJoule	480
Carbohydrate	12.40 g
sugar	0.90 g
Protein	3.40 g
Fat	5.10 g
saturated fat	2.70 g
Fibers	1.45 g
Salt	0.50 g

GENERAL INFORMATION

PRODUCTION PLANT	Via Val di Foro 94/D, 66010 Villamagna (CH)
MANUFACTURER NAME	Dama 2 S.r.l.
FACTORY CODE	IT B6799 CE
PACKAGING	polypropylene tray 129 x 173 x 35 mm, cardboard pack
BATCH / LOT	example 18/231 reference year / progressive year example 18/010W reference year / progressive week of the year
EXPIRY DATE	example 15/10/2018 day / month / year
EAN / COD	8052783629024/ 10101



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ALLERGENS	INTERNATIONAL ADDED ALLERGENS			CARRY OVER / CROSS-CONTAMINATION		
ALLERGENS	YES/NO	NAME	FUNCTION	YES/NO	NAME	FUNCTION
Cereals containing gluten and products thereof	YES	PASTA	INGREDIENTS		PASTA	INGREDIENTS
Crustaceans and products thereof	NO					
Eggs and products thereof	YES	EGG	INGREDIENTS		EGG	INGREDIENTS
Fish and products thereof	NO					
Peanuts and products thereof	NO					
Soybeans and products thereof	NO					
Milk and dairy products (including lactose)	YES	CHEESE/MILK	INGREDIENTS		CHEESE/MILK	INGREDIENTS
Nuts and nut products (e.g. walnuts, hazelnuts, pistachios, almonds, pecans, Brazil nuts, cashew nuts, etc.)	NO					
Sesame seeds and products thereof	NO					
Sulphite at concentrations of at least 10 mg/kg	YES	WHITE WINE	INGREDIENTS		WHITE WINE	INGREDIENTS
Celery and products thereof	YES	CELERY	INGREDIENTS		CELERY	INGREDIENTS
Mustard and products thereof	NO					
Lupin and products thereof	NO					
Molluscs and products thereof	NO					

MICROBIOLOGICAL CHARACTERISTICS

PARAMETERS	METHOD	MEASURED CONCENTRATION	UNIT OF MEASURE
TOTAL BACTERIAL COUNT	ISO 4833:2003	<10	ufc/g
TOTAL COLIFORMS	ISO 4832:2006	<10	ufc/g
E.COLI	ISO 16649-2:2001	<10	ufc/g
STAPHYLOCOCCUS AUREUS	NF V 08-057-1 2004	<10	ufc/g
YEASTS	NF V 08-059 2002	<10	ufc/g
MOULDS	NF V 08-059 2002	<10	ufc/g
SALMONELLAS	ISO 6579:2002/Cor. 1:2004	absent in 25 gr.	absent / present on 25 gr.