



# Meat Cannelloni

EN

## DATA SHEET

<b>NAME</b>	Meat Cannelloni
<b>NET WEIGHT</b>	300 gr.
<b>STORAGE</b>	at room temperature in a cool and dry place
<b>SHELF-LIFE</b>	12 months
<b>MIN SHEL-LIFE FROM DELIVERY DATE</b>	10 months
<b>TRANSPORT CONDITION</b>	temperature between 0°C and 25°C
<b>STORAGE AFTER OPENING</b>	keep refrigered and consume within 48h
<b>INGREDIENTS</b> <i>(in <b>BOLD</b> allergens)</i>	tomato sauce (tomato pulp (tomato pulp, tomato juice, acidity regulator: citric acid), extra virgin olive oil, sugar, salt, broth ( <b>CELERY</b> ), vegetable fiber, onion), minced beef 16%, bechamel (water, butter ( <b>MILK</b> ), <b>WHEAT</b> flour, sunflower oil, powder cheese ( <b>MILK</b> ), salt), durum <b>WHEAT</b> semolina pasta, pork sausage 8.5% (pork meat, water, salt, sugar: dextrose, spices, aromas, acidity regulator E262, antioxidant: E300), <b>CELERY</b> , carrot, onion, extra virgin olive oil, salt, broth ( <b>CELERY</b> ).

## PREPARATION METHODS

<b>MICROWAVE</b>	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.
<b>OVEN</b>	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

<b>Energy Value</b>	
Kcal	174
kJoule	727
<b>Carbohydrate</b>	<b>15.00 g</b>
sugar	4.30 g
<b>Protein</b>	<b>9.30 g</b>
<b>Fat</b>	<b>8.50 g</b>
saturated fat	3.30 g
Fibers	1.30 g
Salt	0.90 g

## GENERAL INFORMATION

<b>PRODUCTION PLANT</b>	Via Val di Foro 94/D, 66010 Villamagna (CH)
<b>MANUFACTURER NAME</b>	Dama 2 S.r.l.
<b>FACTORY CODE</b>	IT B6799 CE
<b>PACKAGING</b>	polypropylene tray 129 x 173 x 35 mm, cardboard pack
<b>BATCH / LOT</b>	example 18/231 reference year / progressive year example 18/010W reference year / progressive week of the year
<b>EXPIRY DATE</b>	example 15/10/2018 day / month / year
<b>EAN / COD</b>	8052783629055 / 10104



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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	YES	PASTA	INGREDIENTS
Crustaceans and products thereof	NO			NO		
Eggs and products thereof	NO			NO		
Fish and products thereof	NO			NO		
Peanuts and products thereof	NO			NO		
Soybeans and products thereof	NO			NO		
Milk and dairy products (including lactose)	YES	CHEESE / MILK	INGREDIENTS	YES	CHEESE / MILK	INGREDIENTS
Nuts and nut products (e.g. walnuts, hazelnuts, pistachios, almonds, pecans, Brazil nuts, cashew nuts, etc.)	NO			NO		
Sesame seeds and products thereof	NO			NO		
Sulphite at concentrations of at least 10 mg/kg	NO			NO		
Celery and products thereof	YES	CELERY	INGREDIENTS	YES	CELERY	INGREDIENTS
Mustard and products thereof	NO			NO		
Lupin and products thereof	NO			NO		
Molluscs and products thereof	NO			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.