

SCHEDA TECNICA /Technical Product Specifications									
ALIFOOD									
PRODOTTO PRODUCT NAME		CODICE EAN EAN CODE		CODICE DOGANALE CUSTOMS TARIFF CODE		DATA DATE	REVISIONE N° REVISION N°	N°SCHEDA N°SHEET	
LASAGNE BOLOGNESE STYLE		EAN13							
INFORMAZIONI LOGISTICA					ITALIANO				
Peso in Kg/g	Unità per cartone	Unità per bancale	Cartoni per bancale	Kg per bancale					
2,5	4	280	70	700					
CONTENITORE PRIMARIO		CONTENITORE SECONDARIO							
Vassoio in cartoncino sigillato con poliestere termosaldato		Cartone							
DESCRIZIONE DEL PRODOTTO									
prodotto dall'aspetto tipico di lasagna.									
INGREDIENTI									
Ragù 50% (pomodoro 53% - carne bovina 35,5% - olio di semi di girasole – carote – sale – sedano – amido di mais – olio extra vergine di oliva – cipolle – zucchero – concentrato di pomodoro – estratto di rosmarino – aglio), Besciamella 31% (latte intero reidratato, farina di grano tenero tipo "00", olio di semi di girasole, burro, sale, noce moscata), pasta fresca all'uovo con aggiunta di glutine 18% (semola di grano duro, acqua, uova 11,2%, glutine) formaggio Grana Padano 1% (latte, sale, caglio, conservante: lisozima d'uovo).									
VALORI NUTRIZIONALI Valori medi espressi per 100 g di prodotto					CARATTERISTICHE MICROBIOLOGICHE				
UMIDITA'					CARICA MICROBICA TOTALE				
SOSTANZA SECCA					COLIFORMI TOTALI				
GRASSI					COLIFORMI FECALI				
PROTEINE					ESCHERICHIA COLI	<10 ufc/g			
CARBOIDRATI					STAFILOCOCCO AUREUS	<1x10*2 ufc/g			
SALE (equivalente di sodio)					SALMONELLA	Absent /25g			
Kcal					LISTERIA MONOCYTOGENES	Absent /25g			
KJOULE					MUFFE E LIEVITI				
CENERI					BACILLUS CEREUS				
PH	6,3 ± 0,4				MICROBICA PLATE COUNT				
NaCl					NOTE TECNICHE				
MINERALI									
FIBRE ALIMENTARI									
LOGISTIC INFORMATION					STORAGE AND PRESERVATION CONDITIONS				
Size in Kg/g	Units per case	Units per pallet	Cases per pallet	Kg per pallet	-18°C				
2,5	4	280	70	700					
PRIMARY PACK		SECONDARY PACK			SHELF LIFE				
Cardboard tray (cellulose) coupled with polyester, polyester heat-sealed closed with film		Carton box			1 week				
DESCRIPTION OF PRODUCT					TO CONSUME				
typical. Absence of strange or excessively taste.					Product to be cooked in over or windy.Remove from the freezer. Place in the fridge at +4°C until completely defrosted (about 15 hours). Put it without cover in the centre of a pre-heated oven and cook at +180°C for about 45 minutes. To cook the still frozen product place with a cover in the oven at 120°C for 40 minutes. Remove the cover and cook at +180°C for about 45 minutes. Convection oven shorten 10 minutes time.				
INGREDIENTS									
meat sauce 50% (tomato 53%, beef 35.5%, sunflower oil, carrots, salt, celery, maize starch, extra virgin olive oil, onions, sugar, tomato concentrate, rosemary extract, garlic) bachamel sauce 31% (rehydrated skimmed milk, wheat flour, sunflower oil, butter, salt, nutmeg) fresh egg pasta with gluten 18%, (durum wheat semolina, water, eggs 11.2%, gluten), Grana Padano cheese 1% (milk, salt, rennet, preservatives: lysozyme from eggs)									
NUTRITIONAL VALUES Average values expressed in 100 g of product					BIOLOGICAL PARAMETERS				
MOISTURE					TOTAL MICROBIC CHARGE				
DRY MATTER					TOTAL COLIFORM				
FAT					FECAL COLIFORM				
PROTEIN					ESCHERICHIA COLI	<10 ufc/g			
CARBOHIDRATE					STAFILOCOCCUS AUREUS	<1x10*2 ufc/g			
SALT (equivalent of SODIUM)					SALMONELLA	Absent /25g			
Kcal					LISTERIA MONOCYTOGENES	Absent /25g			
KJOULE					MOULD AND YEAST				
ASH CONTENT					BACILLUS CEREUS				
PH	6,3 ± 0,4				MICROBICA PLATE COUNT				
NaCl					TECHNICAL NOTES				
MINERALS									
FIBRE									
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