

Scheda Tecnica di Prodotto / Technical Product Specification / Fiche technique de produit 1000013036 TORTELLINI CHEESE 10X225G UK

Trade Unit Info

<i>TU Code</i>	<i>TU Description</i>	<i>Best Before (days)</i>	<i>Case Barcode</i>	<i>Case Width (mm)</i>	<i>Case Length (mm)</i>	<i>Case Height (mm)</i>	<i>Gross Weight (kg)</i>	<i>Net Weight (Kg)</i>
1000013036	TORTELLINI CHEESE 10X225G UK	270	08076809041492	397.0	200.0	152.0	2.6083262	2.25

Consumer Unit Info

<i>CU Code</i>	<i>CU Description</i>	<i>CU Quantity per TU</i>	<i>Ean Code</i>	<i>Width (mm)</i>	<i>Length (mm)</i>	<i>Height (mm)</i>	<i>Gross Weight (g)</i>	<i>Net Weight (g)</i>
00000000026370	TORTELLINI CHEESE 225G UK	10.0	8076809569071	75.0	89.0	155.0	236.0	225.0

2029002059 TORTELLINO AL FORMAGGIO

Formula Technical Specification - Rev O - Issued

Issued Date: Feb 4, 2019 5:15:14 PM

Caratteristiche chimiche / Chemical Characteristics / Chemische Merkmale / Caractéristiques chimiques

<i>Name</i>	<i>Max</i>	<i>UOM</i>
Moisture and volatile substances	12.5	%

The methods of analysis are available on request

Caratteristiche microbiologiche / Microbiological Characteristics / Mikrobiologische Merkmale / Caractéristiques

English	In case of dry semolina pasta/ dry egg pasta/ dry filled pasta: the product is dry and its low moisture level guarantees the absence of microbial growth.
	In case of sauces/ pesto/ shelf stable ready-meals: production technology and pack integrity ensure the absence of microbial growth.
	In case of bakery products: the low moisture content in dry products, and the low grade of water activity and our baking conditions for medium moisture products ensure the absence of any risk for consumer health.
	Frozen products: the correct management of the cold chain ensures microbiological stability.

Italian	Nel caso di pasta secca di semola / pasta all'uovo / pasta secca ripiena: questo prodotto è essiccato fino a valori di umidità che assicurano l'assenza di crescita microbica.
	Nel caso di sughi/ pesti/ shelf-stable e piatti pronti: la tecnologia di produzione e l'integrità della confezione assicurano l'assenza di crescita microbica.
	In caso di prodotti da forno: il basso contenuto di umidità nei prodotti secchi, i bassi valori di attività dell'acqua e le condizioni di cottura nei prodotti ad umidità intermedia assicurano l'assenza di rischi per la salute del consumatore.
	Prodotti surgelati: la corretta gestione della catena del freddo assicura la stabilità microbiologica.
Deutsch	Im Falle trockener Pasta, Voll-Ei Pasta und gefüllter, trockener Pasta: diese Produkte sind auf einen so niedrigen Feuchtigkeitsgehalt getrocknet, dass die Abwesenheit mikrobiellen Wachstums somit garantiert werden kann.
	Im Falle von Saucen, Pesti und Fertiggerichten: Produktionstechnologie und intakte Verpackung bürgen für die Abwesenheit mikrobiellen Wachstums.
	Im Falle von Bäckereiprodukten: der geringe Feuchtigkeitsgehalt der Bäckereiprodukte sowie der geringe Wert der Wasseraktivität und die Bedingungen im Backvorgang bei den Produkten mit mittlerem Feuchtigkeitsgehalt sorgen für den Schutz des Verbrauchers.
	Tiefgekühlte Produkte: Die Integrität der Kühlkette bürgt für die mikrobielle Stabilität der Produkte.
Français	Pâtes sèches/pâtes aux oeufs/pâtes sèches farcies : ces produits sont séchés jusqu'à l'obtention de valeurs d'humidité qui assurent l'absence de croissance microbologique.
	Sauces / pesto / plats préparés à longue conservation : la technologie utilisée et l'étanchéité de l'emballage assurent l'absence de croissance microbologique.
	Produits de boulangerie (produits secs) : la faible teneur d'humidité assure l'absence de croissance microbologique. Produits de boulangerie (produits à humidité moyenne) : la faible activité de l'eau dans les produits et les conditions de cuisson assurent l'absence de croissance microbologique.
	Produits surgelés: le respect de la chaîne du froid assure la stabilité microbologique.

Modalità di conservazione del prodotto / Product storage condition / Conditions de conservation / Lagerungsbedingungen

Per i prodotti conservati a temperatura ambiente / ambient products / produits conservés à température ambiante / Produkte zur Lagerung bei Raumtemperatur :

Conservare in luogo fresco e asciutto / Store in a cool and dry place / Conserver dans un endroit sec et frais / Kühl und trocken lagern

Per i sughi: dopo l'apertura conservare in frigorifero per non più di 5 giorni / For sauces: once opened keep refrigerated and use within 5 days / Pour les sauces et pesto: après ouverture, conserver au réfrigérateur et consommer dans les 5 jours / Für Saucen: nach dem Öffnen im Kühlschrank lagern und innerhalb von 5 Tagen verbrauchen.

Per i prodotti surgelati / frozen products / produits surgelés / Gefriergut:

Conservare a - 18°C. Una volta scongelato il prodotto non deve essere ricongelato. Una volta scongelato il prodotto deve essere conservato tra 0° e 4°C in confezione integra e consumato entro le 24 ore (lasagne e cannelloni entro 96 ore) / Keep frozen at - 18°C. If defrosted do not refreeze. Once defrosted the product must be kept between 0°C and 4°C in its pack - consume within 24 hours (lasagna and cannelloni within 96 hours) / Conserver au froid à -18°C après décongélation, le produit ne doit pas être recongelé. Après décongélation, le produit doit être conservé entre 0 et 4°C, dans son emballage d'origine, et consommé dans les 24 h (pour les lasagnes et les cannelloni, à consommer dans les 96h suivant la décongélation dans l'emballage fermé) / Lagerung bei -18°C. Nach dem Auftauen nicht erneut einfrieren. Einmal aufgetaut, das Produkt bei 0°C bis 4°C in Originalverpackung lagern und innerhalb von 24 Stunden verbrauchen (Lasagne und Cannelloni innerhalb von 96 Stunden).

Copy dell'intestazione ingredienti / Ingredients Header Copy

Language: English

DURUM WHEAT SEMOLINA EGG PASTA WITH CHEESE FILLING -
INGREDIENTS: EGG PASTA (65%): durum **wheat** semolina, pasteurised whole **egg** (19.36% of the pasta equal to 12.5% of the finished product).
FILLING (35%): Ricotta cheese (**milk**, whey (**milk**)) - (41.7% of the filling equal to 14.6% of the finished product), breadcrumbs (**wheat** flour, yeast, salt, water), sunflower seed oil, flavouring (**milk, wheat**), **cheeses** (7.3% of the filling equal to 2.6% of the finished product) (Emmentaler **cheese** 4.6% of the filling equal to 1.6% of the finished product, Grana Padano PDO cheese (contains **milk**, lysozyme from **egg**) 1.4% of the filling equal to 0.5% of the finished product, cheese powder (**milk**) 1.3% of the filling equal to 0.5% of the finished product), oat fiber (**gluten**), **milk** protein, potato flakes, salt, antioxidant: extract of rosemary. **May contain traces of soy**. Store in a cool dry place in original packaging. For UK & Ireland: to contact Barilla: www.barilla.co.uk - ***Barilla, Masters of Pasta**. Since 1877, our one and only passion has been pasta and we increase our know-how to make great 'al dente' pasta, today and tomorrow.

DURUM WHEAT SEMOLINA EGG PASTA WITH CHEESE FILLING -
INGREDIENTS: EGG PASTA (65%): durum **wheat** semolina, pasteurised whole **egg** (19.36% of the pasta equal to 12.5% of the finished product).
FILLING (35%): Ricotta cheese (**milk**, whey (**milk**)) - (41.7% of the filling equal to 14.6% of the finished product), breadcrumbs (**wheat** flour, yeast, salt, water), sunflower seed oil, flavouring (**milk, wheat**), **cheeses** (7.3% of the filling equal to 2.6% of the finished product) (Emmentaler **cheese** 4.6% of the filling equal to 1.6% of the finished product, Grana Padano PDO cheese (contains **milk**, lysozyme from **egg**) 1.4% of the filling equal to 0.5% of the finished product, cheese powder (**milk**) 1.3% of the filling equal to 0.5% of the finished product), oat fiber (**gluten**), **milk** protein, potato flakes, salt, antioxidant: extract of rosemary. **May contain traces of soy**. Store in a cool dry place in original packaging. For UK & Ireland: to contact Barilla: www.barilla.co.uk - ***Barilla, Masters of Pasta**. Since 1877, our one and only passion has been pasta and we increase our know-how to make great 'al dente' pasta, today and tomorrow.

Copy delle informazioni nutrizionali / Nutrition Facts Copy

Language: English

SEE IMAGE

AVERAGE NUTRITIONAL VALUES

		100g	75g ⁽¹⁾	%RI/75g ⁽²⁾
ENERGY	kJ/kcal	1657/394	1243/296	15%
FAT	g	12	9.0	13%
OF WHICH: SATURATES	g	3.0	2.3	12%
CARBOHYDRATE	g	55.5	41.6	16%
OF WHICH: SUGARS	g	3.5	2.6	3%
FIBRE	g	5.0	3.8	
PROTEIN	g	13.5	10.1	20%
SALT	g	1.600	1.200	20%

⁽¹⁾75g = example of a serving. The package contains 3 servings approximately.

⁽²⁾RI = Reference intake of an average adult (8400 kJ/2000 kcal).

Elemento grafico / Graphic Element

3DL 1000013036 TORTELLINI CHEESE 10X225G UK



Elemento grafico / Graphic Element

3DR 1000013036 TORTELLINI CHEESE 10X225G UK





COLLEZIONE TORTELLINI
THREE CHEESE

TORTELLINI THREE CHEESE
IN A BUTTER AND SAGE SAUCE

- ① Add the Tortellini to boiling salted water. We recommend 1 litre of water and 5g of salt for every 100g of pasta.
- ② Heat 50g of butter in a pan.
- ③ Add 5 pieces of sage cut into strips and heat for 30 seconds on a low flame.
- ④ Add 1 glass of fresh cream.
- ⑤ Cook the Tortellini Three Cheese (225g) for 10 minutes in plenty of salted water, drain and toss in the sage sauce, then serve.

INGREDIENTS: EGG PASTA (50% DURUM WHEAT SEMOLINA, ENRICHED WITH VITAMINS AND MINERALS), CHEESE (20% OF THE TOTAL WEIGHT), BUTTER, SAGE, FRESH CREAM, SALT.

COOKING TIME: 11 MINUTES

MASTERS OF PASTA® 225g e

EAN CODE 225g e





COLLEZIONE TORTELLINI
THREE CHEESE

AVERAGE NUTRITIONAL VALUES

	100g	75g*	50g**
ENERGY	416kJ	312kJ	208kJ
PROTEIN	12.5g	9.4g	6.3g
DIETARY FIBRE	0.5g	0.4g	0.3g
TOTAL CARBOHYDRATE	28.5g	21.4g	14.3g
TOTAL SUGAR	0.5g	0.4g	0.3g
TOTAL FAT	15.5g	11.6g	7.7g
SALT	0.5g	0.4g	0.3g

* 75g = 1/3 of a 225g pack. ** 50g = 1/4 of a 225g pack.

REF: REFERENCE TABLE OF ENERGY VALUES (KJ/KCAL)

REF: REFERENCE TABLE OF ENERGY VALUES (KJ/KCAL)

INSPIRATION COMES FROM THE SHAPE OF PASTA.
Collezione is the perfect creative touch to make your dish special. Barilla Tortellini Three Cheese are made with a thin layer of delicate egg pasta, filled with a perfectly balanced blend of flavoursome cheeses.

FOR MORE DETAILS AND TO FIND OUT MORE ABOUT BARILLA VISIT US AT www.barilla.co.uk



COLLEZIONE TORTELLINI
THREE CHEESE

INSPIRATION COMES FROM THE SHAPE OF PASTA.
Collezione is the perfect creative touch to make your dish special. Barilla Tortellini Three Cheese are made with a thin layer of delicate egg pasta, filled with a perfectly balanced blend of flavoursome cheeses.

FOR MORE DETAILS AND TO FIND OUT MORE ABOUT BARILLA VISIT US AT www.barilla.co.uk



Elemento grafico / Graphic Element

FRP 1000013036 TORTELLINI CHEESE 10X225G UK



Elemento grafico / Graphic Element

BKP 1000013036 TORTELLINI CHEESE 10X225G UK



SEVING SUGGESTION

**INSPIRATION COMES FROM THE
SHAPE OF PASTA.**

Collezione is the perfect creative touch
to make your dish special.


Barilla Tortellini Three Cheese are made with
a thin layer of a delicate egg pasta, filled with
a perfectly balanced blend of flavourful cheeses.

FOR RECIPE IDEAS AND TO FIND OUT MORE
ABOUT BARILLA, VISIT US AT
www.barilla.co.uk



Elemento grafico / Graphic Element

RGP 1000013036 TORTELLINI CHEESE 10X225G UK



**COLLEZIONE
TORTELLINI**
THREE CHEESE

AVERAGE NUTRITIONAL VALUES

	100g	75g ¹⁾	%RI/ ²⁾ 75g ¹⁾	
ENERGY	kJ/kcal	1457/394	1245/296	15%
FAT	g	12	9.0	13%
OF WHICH SATURATES	g	3.0	2.3	12%
CARBOHYDRATE	g	52.5	41.6	16%
OF WHICH SUGARS	g	3.5	2.6	3%
FIBRE	g	5.0	3.8	
PROTEIN	g	13.5	10.1	20%
SALT	g	1.600	1.200	20%

¹⁾75g = example of a serving. The package contains 3 servings approximately.
²⁾RI = Reference intake of an average adult (8400 kJ/2000 kcal).

BEST BEFORE

DURUM WHEAT SEMOLINA EGG PASTA
WITH CHEESE FILLING

Barilla G. e R. Fratelli - Società per Azioni
Via Mantova 166, 43122 - Parma - Italy. **225g**e

Elemento grafico / Graphic Element

LFP 1000013036 TORTELLINI CHEESE 10X225G UK



**COLLEZIONE
TORTELLINI**

THREE CHEESE

**TORTELLINI THREE CHEESE
IN A BUTTER AND SAGE SAUCE**

- 1 Add the Tortellini to boiling salted water. We recommend 1 litre of water and 7g of salt for every 100g of pasta.
- 2 Melt 20g of butter in a pan.
- 3 Add 3 leaves of sage cut into strips and heat for 30 seconds on a low flame.
- 4 Add 1 glass of fresh cream.
- 5 Cook the Tortellini Three Cheese (225g) for 11 minutes in plenty of salted water, drain and toss in the sage sauce, then serve.

DURUM WHEAT SEMOLINA EGG PASTA WITH CHEESE FILLING -
INGREDIENTS: EGG PASTA (65%), durum **wheat** semolina, pasteurised whole **egg** (93.5% of the pasta equal to 12.5% of the finished product), FILLING (35%): Ricotta cheese (milk, whey (milk) - 60.7% of the filling equal to 16% of the finished product), breadcrumbs (**wheat** flour, yeast, salt, water), sunflower seed oil, flavouring (**milk**, **wheat**, **cheese** (7.3% of the filling equal to 2.4% of the finished product), Emmentaler **cheese** 4.6% of the filling equal to 1.6% of the finished product, Grana Padano PDO cheese (contains **milk** (prozyme from **egg** 1.4% of the filling equal to 0.5% of the finished product), cheese powder (milk) 1.9% of the filling equal to 0.5% of the finished product), oat fiber (gluten), milk protein, potato fibres, salt, antioxidants, extract of rosemary. **May contain traces of soy.** Store in a cool, dry place in original packaging. For UK & Ireland, to contact Barilla www.barilla.co.uk - **Barilla, Masters of Pasta.** Since 1877, our one and only passion has been pasta and we increase our know-how to make great 'al dente' pasta, today and tomorrow.

Elemento grafico / Graphic Element

DWP 1000013036 TORTELLINI CHEESE 10X225G UK

EAN CODE

225ge

C/PAP84
BAG
NOT YET
RECYCLABLE
NON-SEPARATED
WASTE
COLLECTION

- 1** 1L
- 2** 7g SALT
- 3** 100g 11'
- 4**

Elemento grafico / Graphic Element

3DF 1000013036 TORTELLINI CHEESE 10X225G UK

