

**Scheda Tecnica di Prodotto / Technical Product Specification / Fiche technique de produit 1000013058 TORTELLINI HAM&CHE 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>
1000013058	TORTELLINI HAM&CHE 10X225G UK	270	08076809041584	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>
00000000026389	TORTELLINI PROSC. E FORM. 225G UK	10.0	8076809569217	75.0	89.0	155.0	236.0	225.0

2029002060 TORTELLINO AL PROSCIUTTO CRUDO

Formula Technical Specification - Rev S - Issued

Issued Date: Dec 14, 2018 5:40:16 PM

**Status Allergens**

only from Ingredients	UE
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**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 PORK, HAM AND CHEESE FILLING - INGREDIENTS: EGG PASTA (66%) : durum **wheat** semolina, pasteurised whole **egg** (19.3% of the pasta, 12.6% of the finished product - FILLING (34%) : stewed pork meat (pork, salt, sugar, pepper, mace, coriander, nutmeg) - (44.5% of the filling, 15.3% of the finished product), breadcrumbs (**wheat** flour, yeast, salt, water), sunflower seed oil, potato flakes, pasteurised whole **egg**, flavouring (**milk, wheat, oats**), Prosciutto ham (pork leg, salt) - (3.8% of the filling, 1.3% of the finished product), Grana Padano PDO **cheese** (contains **milk**, lysozyme from **egg**) - (2.5% of the filling, 0.8% of the finished product), salt, antioxidant: extracts 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](http://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.

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Copy delle informazioni nutrizionali / Nutrition Facts Copy

Language: English

SEE IMAGE

<b>AVERAGE NUTRITIONAL VALUES</b>				
		100g	75g <sup>(1)</sup>	%RI/75g <sup>(2)</sup>
ENERGY	kJ/kcal	1701/404	1276/303	15%
FAT	g	12.5	9.4	13%
OF WHICH: SATURATES	g	2.5	1.9	10%
CARBOHYDRATE	g	55.8	41.9	16%
OF WHICH: SUGARS	g	2.0	1.5	2%
FIBRE	g	3.3	2.5	
PROTEIN	g	15.5	11.6	23%
SALT	g	1.000	0.750	13%

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

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

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ATW 1000013058 TORTELLINI HAM&CHE 10X225G UK

**Barilla**

COLLEZIONE  
**TORTELLINI**  
HAM AND CHEESE

TORTELLINI HAM & CHEESE  
WITH MUSHROOMS

① Add the Tortellini to boiling salted water. We recommend 1 litre of water and 1g of salt for every 100g of pasta.

② Cook 100g of sliced fresh mushrooms and 40g of prosciutto ham in small cubes.

③ Heat a large pan with 10g of extra virgin olive oil, sauté the sliced mushrooms. After 1 minute, add the ham.

④ Cook the Tortellini Ham & Cheese filling for 10 minutes in plenty of salted water, drain and toss in the sauce, then serve.

DURUM WHEAT SEMOLINA EGG PASTA WITH PORK, HAM AND CHEESE FILLING - INGREDIENTS: EGG PASTA (WHEAT DURUM SEMOLINA, ENRICHED WITH VITAMINS AND MINERALS), PORK, HAM, CHEESE, EGGS, ONIONS, GARLIC, PEPPER, SALT, SPICES.

COOKING TIME  
11 MINUTES

MASTERS OF PASTA® 225g e

EAN CODE  
225g e

**Barilla**

COLLEZIONE  
**TORTELLINI**  
HAM AND CHEESE

AVERAGE NUTRITIONAL VALUES

	100g	20g*	30g**
ENERGY	1700	340	510
FAT	12	2.4	3.6
OF WHICH SATURATED	7.5	1.5	2.25
CARBOHYDRATE	288	57.6	86.4
OF WHICH SUGARS	25	5	7.5
FIBRE	3.5	0.7	1.05
PROTEIN	16	3.2	4.8
SALT	1.000	0.200	0.300

\* 10g - 100g of a serving. The package contains 3 servings approximately.  
\*\* 1 reference portion of an average adult (60kg/130lb) adult.

BEST BEFORE

DURUM WHEAT SEMOLINA EGG PASTA WITH PORK, HAM AND CHEESE FILLING

Barilla & R. Fabris - Società per Azioni  
Via Marconi 106, 41122 Parma, Italy 225g e

**Barilla**

COLLEZIONE  
**TORTELLINI**  
HAM AND CHEESE

INSPIRATION COMES FROM THE  
SHAPE OF PASTA.

Collezione is the perfect creative touch to make your dish special. Barilla Tortellini Ham & Cheese are folded around savory fillings enhancing the intense flavour of the ham.

FOR MORE IDEAS AND TO FIND OUT MORE ABOUT BARILLA, VISIT US AT  
[www.barilla.co.uk](http://www.barilla.co.uk)

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BKP 1000013058 TORTELLINI HAM&CHE 10X225G UK



SEWING SUGGESTION

**BE INSPIRED BY A COLLECTION  
OF PASTA SHAPES FROM ITALY'S  
ENDLESS CULINARY TRADITION.**


From the traditional cuisine of Bologna,  
Barilla Tortellini Ham & Cheese are folded  
around savoury fillings enhancing  
the intense flavour of the ham.

FOR RECIPE IDEAS AND TO FIND OUT MORE  
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RGP 1000013058 TORTELLINI HAM&CHE 10X225G UK



COLLEZIONE  
TORTELLINI  
HAM AND CHEESE

AVERAGE NUTRITIONAL VALUES

		100g	75g <sup>1</sup>	SR/75g <sup>2</sup>
ENERGY	kJ/kcal	1701/404	1276/303	15%
FAT	g	12.5	9.4	13%
OF WHICH SATURATES	g	2.5	1.9	10%
CARBOHYDRATE	g	55.8	41.9	16%
OF WHICH SUGARS	g	2.0	1.5	2%
FIBRE	g	3.3	2.5	
PROTEIN	g	15.5	11.6	23%
SALT	g	1.000	0.750	13%

<sup>1</sup>75g = example of a serving. The package contains 3 servings approximately.

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

BEST BEFORE

DURUM WHEAT SEMOLINA EGG PASTA WITH PORK, HAM AND CHEESE FILLING

Barilla G. e R. Fratelli - Società per Azioni  
Via Mantova 184, 43122 - Parma - Italy **225g<sup>e</sup>**

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LFP 1000013058 TORTELLINI HAM&CHE 10X225G UK



COLLEZIONE  
**TORTELLINI**  
HAM AND CHEESE

**TORTELLINI HAM & CHEESE  
WITH MUSHROOMS**

- 1 Add the Tortellini to boiling salted water. We recommend 1 litre of water and 7g of salt for every 100g of pasta.
- 2 Clean 100g of mixed fresh mushroom and cut 60g of prosciutto ham in small cubes.
- 3 Heat a large pan with 1 tbs of extra virgin olive oil, sauté a half chopped scallion, add a pinch of rosemary, then add the sliced mushroom. After 1 minute, add the ham.
- 4 Cook the Tortellini Ham & Cheese (225g) for 11 minutes in plenty of salted water, drain and toss in the sauce, then serve.

DURUM WHEAT SEMOLINA, EGG PASTA WITH PORK, HAM AND CHEESE FILLING - INGREDIENTS: EGG PASTA (60%) - durum wheat semolina, pasteurised whole egg (0.2% of the pasta, 12.6% of the finished product) - FILLING (34%) - stewed pork meat (pork, salt, sugar, pepper, maize, coriander, nutmeg) - (44.5% of the filling, 15.3% of the finished product), breadcrumbs (wheat flour, yeast, salt, water), sunflower seed oil, potato flakes, pasteurised whole egg, flavouring (milk, wheat, oats). Prosciutto ham (pork leg, salt) - (38% of the filling, 13% of the finished product). Grana padano PDO cheese (contains milk, whey) from egg - (25% of the filling, 8.9% of the finished product), salt, antioxidant extracts 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](http://www.barilla.co.uk) - Barilla, Masters of Pasta Since 1877, our one and only passion has been pasta and we preserve our know-how to make great 'al dente' pasta, today and tomorrow.

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DWP 1000013058 TORTELLINI HAM&CHE 10X225G UK

EAN CODE

225g<sup>e</sup>



Elemento grafico / Graphic Element

3DF 1000013058 TORTELLINI HAM&CHE 10X225G UK

