



Article code:
252 (1kg)
354 (250g)

CASONCELLI WITH MEAT

01/10/2025



TECHNICAL SHEET

COMMERCIAL NAME		CASONCELLI WITH MEAT	
PRODUCT NAME		Fresh egg pasta with filling	
INGREDIENTS:	fresh egg pasta 56%	[durum WHEAT semolina, WHEAT flour, EGGS* 23% (12,5% in the whole product), water];	
	filling 44%	[beef meat 31% (13,5% in the whole product), cooked ham (pork meat, water, salt, dextrose, flavorings, preservative: sodium nitrite), bread crumbs (WHEAT flour, yeast, salt), mortadella (pork meat, salt, dextrose, natural flavors, spices, preservative: sodium nitrite), vegetables in variable proportion (spinach, onions, carrots, CELERY), grated cheese (MILK, salt, rennet, preservative: EGG lysozyme), salt, Grana Padano PDO (MILK, salt, rennet, preservative: EGG lysozyme), red wine, spices, aromatic plants];	
	rice flour.		
ALLERGENS		May contain: CRUSTACEANS, NUTS, SOY, MUSTARD, FISH.	
		* Barn eggs.	
METHOD OF PACKAGING		Packaged in protective atmosphere. Do not puncture the packaging.	
STORAGE		Refrigerate between 0°C and +4°C. Once opened, refrigerate and use within 3 days.	
METHOD FOR USE:		Consumed after cooking. Cooking time: 2-3 minutes in boiling salted water.	
LOT		Production batch: internal-encoding - NNN A C (embossed on the pan)	
WEIGHT OF THE PACKAGE / EAN CODE		1 kg 8005658003115	Servings: 8 portions
		250 g 8005658018218	Servings: 2 portions
Pastai in Brianza S.r.l., via Marco Biagi 46, 23871 Lomagna (LC) - Italia - qualita@pastaibrianza.it UE IT L8Z85			

PACKAGING					
PALLETIZING	Cod. 2521 kg	Cod. 354250g			
Tray dimensions LxPxH (cm)	29,6x25,5x6,2	19,5x14,8x5			
n° trays x box	4	6			
Box dimensions LxPxH (cm)	51,5x32,8x13	39,6x15,7x14			
n° boxes x pallet	70	195			
n° boxes x layer	5	15			
n° layers x pallet	14	13			
Pallet dimension LxPxH (cm)	80x120x197	80x120x197			
PRIMARY PACKAGING 1 kg Complies with current legislation relating to materials and objects in contact with food.	Tray in barrier APET sheet (PET-EVOH-PP) + covering film OPA BX-PP CAST + 1 paper labels				
LABELING FOR WASTE MANAGEMENT	TRAY + FILM: 7 - PLASTIC RECYCLING				
PRIMARY PACKAGING 250 g Complies with current legislation relating to materials and objects in contact with food.	Tray in barrier APET sheet (PET-EVOH-PP) + covering film OPA BX-PP CAST + 2 paper labels				
LABELING FOR WASTE MANAGEMENT	TRAY + FILM: 7 - PLASTIC RECYCLING				
PRODUCT FEATURES					
PRODUCT DESCRIPTION	Fresh egg pasta with filling. The filling is automatically assembled to the pasta. The pasta produced is pasteurized, cooled, packaged in a protective atmosphere and subjected to control under metal detector. The finished product is stored in refrigerated cells and then transported by refrigerated trucks.				
INTENDED USE	Not suitable for celiac Not suitable for babies The product is not recommended for people who do not take religious or ethical reasons pork, wine and other ingredients listed on the label. Not suitable for people with allergies to allergens present or potentially present Not suitable for vegans Not suitable for vegetarians				
SHELF LIFE	50 days, according to the correct storage conditions. Transport at max +4°C with tolerance of 2°C.				
MINIMUM GUARANTEED EXPIRY ON DELIVERY	30 days				
NUTRITIONAL DECLARATION					
Nutritional values average	For 100g	RI* for 100g	For portion (125g)	RI* for portion (125g)	RI* (g)
Energy (kJ / kcal)	1051	13%	1313	16%	8400
	250		312		2000
Fats	7,5	11%	9,4	13%	70
of which saturated fatty acids	3,1	15%	3,9	19%	20
Carbohydrates	31	12%	39	15%	260
of which sugars	1,1	1%	1,4	2%	90
Fibre	1,4	5%	1,7	7%	25
Proteins	13	27%	17	33%	50
Salt	1,3	22%	1,6	27%	6
* RI= Reference intakes for an average adult (8400 kJ / 2000 kcal)					
Nutritional values are subject to tolerances established by the guidelines of the European Commission of December 2012					

CHEMICAL /PHYSICAL PARAMETERS	Parameter (of pasta)	DPR 187/2001
	pH	≤7
	Umidity	≥24%
	Water activity	0,92 ≤Aw≤0,97
	Ashes	≤ 1,10% (on dry matter)
	Proteins	≥ 12,50% (on dry matter)
	Eggs number	≥4
	MICROBIOLOGICAL PARAMETERS at the point of sale	Microrganism
E.Coli		≤10
Staph.coag. +		≤100
Bacillus Cereus		≤100
Mold		≤10.000
Listeria monocytogenes		absent/25 g
Salmonella spp		absent/25 g
Clostridium perfringens		≤100
SENSORY INFORMATIONS	Parameter	Sensory informations
	Colour	Straw yellow
	Odour	Delicate smell of meat
	Flavor	Characteristic meat taste
	Consistency	Smooth and elastic, soft inside
PHYSICAL CHARACTERISTICS at the point of sale	Width	2,5 cm more or less
	Thickness	1 cm more or less
	Lenght	7 cm more or less
	Single piece weight	9 g more or less
GMO	The product does not contain genetically modified organisms	
IONIZING RADIATIONS	The product has not been subjected to irradiation treatment	
Produced in an IFS Food certified plant		
Product labeling complies with REGULATION (EU) No. 1169/2011		