

<u>TECHNICAL SHEET</u> FROZEN PRECOOKED WHITE CHICCHE

Date: 16/06/2016

Brand *Professional*

Commercial size 1000g

INTERNAL CODE

608115

EAN 13 CODE 8002411201030

ITF 14 CODE

18002411201037

SALE DENOMINATION

Frozen Precooked potato gnocchi

TRADE/COMMERCIAL DENOMINATION

Frozen potato Chicche.

PRODUCT DEFINITION:

Potato gnocchi not ruled, precooked and I.Q.F. frozen.

RAW MATERIAL:

Prepared with yellow or light yellow flesh potatoes of varieties generally used for industrial transformation process.

INGREDIENTS:

Potatoes (71%), **wheat** flour, starch, salt, natural flavouring. May contain traces of **eggs**, **milk** and products thereof.

ALLERGENS:

By filling in the following table, beyond all the product ingredients, could be taken into consideration also herbs, additives, herbs supports or technological supporting.

Here is indicated the presence/absence of every allergen. In case of presence is specified the involved component and eventually the ingredient which contains that component.

		In case	of presence	Possibility of
Allergen	Presence (Yes/No)	Component	Ingredient in which a component is present	cross contamination (Yes/No)
Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof	YES	Gluten	Wheat flour	NO
Crustaceans and products thereof	NO			NO
Eggs and products thereof	NO			YES
Fish and products thereof	NO			NO
Peanuts and products thereof	NO			NO
Soybeans and products thereof	NO			NO
Milk and products thereof (including lactose)	NO			YES
Nuts, namely Almond (Amygdalus communis L.), Hazelnut (Corylus avellana), Walnut (Juglans regia), Cashew (Anacardium occidentale), Pecan nut (Carya illinoiesis (Wangenh.) K. Koch), Brazil nut (Bertholletia excelsa), Pistachio nut (Pistacia vera), Macadamia nut and Queensland nut (Macadamia ternifolia) and products thereof	NO			NO
Celery and products thereof	NO			NO
Mustard and products thereof	NO			NO
This document is property of Pizzoli s.p.a. It cannot b	e reproduced,	used or divulged	l without formal writir	Page 1 of 3

This document is property of Pizzoli s.p.a. It cannot be reproduced, used or divulged without formal writing page 1 of 3 *approval of the company hereby mentioned.*



TECHNICAL SHEET FROZEN PRECOOKED WHITE CHICCHE

Date: 16/06/2016

Brand Professional

Commercial size 1000g

Allergen	Presence (Yes/No)	In case Component	of presence Ingredient in which a	Possibility of cross contamination
	(,	• • • • • • • • • • • • • • • • • • •	component is present	(Yes/No)
Sesame seeds and products thereof	NO			NO
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO2 which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers	NO			NO
Lupine and products thereof	NO			NO
Molluscs and products thereof	NO			NO

INDUSTRIAL PROCESS

Peeling Sorting Cutting Sizing Optical sorting Steam boiling Extrusion of the puree Puree cooling Addition of ingredients and mixture Moulding Precooking Freezing Packing Metal detection Storage

QUALITATIVE FEATURES

Organoleptic Features

Aspect: potato gnocchi with regular moulding Colour: light yellow Smell: characteristic, without extraneous smells Taste: typical of the potato gnocchi, without extraneous aftertaste Consistency: tender, firm after cooking

Chemical-Physical Features

(42 +/- 2) % Dry matter Weight per unit (3 +/- 0,5) g Pesticide residual or other substances: under current regulations.

Microbiologic Features

ТМС	(cfu/g)	100.000
Total coliforms	(cfu/g)	300
E. coli	(cfu/g)	10
Staphylococcus coagulase positive	(cfu/g)	100
Listeria monocytogenes	(cfu/g)	10
Salmonella spp.	(cfu/g)	Absent



<u>TECHNICAL SHEET</u> FROZEN PRECOOKED WHITE CHICCHE

Date: 16/06/2016

Brand Professional

Commercial size 1000g

NUTRITIONAL VALUES

Average values per 100 g of quick frozen product		
Energy	686 kJ	
	162 kcal	
Fat	0,4 g	
of which saturates	0,1 g	
Carbohydrate	34,5 g	
of which sugars	3,8 g	
Protein	4,5 g	
Salt	0,8 g	

DURABILITY

Preserved at – 18° C: 24 months.

STORAGE CONDITIONS

Max. -18°C.

Do not refreeze once thawed and use within 1 day.

PACKING AND LABELLING

Packing materials and packing system adopted are suitable to protect the product, without changing its organoleptic features, under current regulations.

The package labelling is conformable to the current Italian legislation.

Sale Packaging:

Container	Pillow pack	Dimensions (mm)	
Material	Polyethylene	Length	230
Net weight	1000 g	Width	270
Tare	9 g	Height	30

Pallet

Pallet	Europallet	Case dimension	390x260x210 mm
Pack/case	10	Case gross weight	10,4 kg
Case/layer	9	Total weight	860 kg
Layer/pallet	9	Total height	204 cm
Case/pallet	81	Pallet stabilization	Stretch film

HACCP SELFCONTROL

In all the phases of the food process Pizzoli S.p.A. adopts a self-monitoring plan based on HACCP method as provided for in force legislation regarding the hygiene of the food products.