



PRODUCT TECHNICAL SHEET

Rev. 02 del DIC-2018
MOD 36 01

| | |
|-------------------------|---|
| Product name | POTATO GNOCCHI GR 400 |
| Product code | 50501 |
| Ean Code | 8005671000085 |
| Supplier Code | - |
| Description | Rehydrated potato flakes and good quality flour. |
| Brand name | Palve |
| Origin of raw material | Italy (soft wheat). |
| Producer | Palve Snc di Marogna Ivo & C. |
| Manufacturing plant | Via Spagna n. 15 – 37069 Villafranca di Verona (VR) |
| ASL registration number | 050ND01832 |

Technical and organoleptic characteristics

| | | | |
|---|--|--------------------|------------------------|
| Ingredients | Rehydrated potatoes 90% (water, potato flakes), granular type "00" wheat flour, potato starch, salt. Acidity regulator: citric acid. Preservative: sorbic acid. Dusted with corn flour. | | |
| Appearance | Typical of potato gnocchi | Form | Gnocco |
| Color | Light yellow | Smell | Typical of the product |
| Flavor | Typical of the product | Consistency | Soft |
| Shelf life | 120 days* | | |
| <i>* Exclusively for the product maintained under the indicated storage conditions.</i> | | | |
| Technology Productive | Receipt of raw materials and packing materials → Storage at non-temperature controlled → Dosing and mixing of raw materials → Preparation of hot dough → Forming gnocchi → Dusting gnocchi → Weighing and packaging → Metal detector check → Pasteurization → Temperature reduction → Packaging and palletizing → Storage a temperature not controlled → Picking and shipping → Transport. | | |
| Treatment | The product undergoes a pasteurization heat treatment. | | |
| Instructions for the use | Pour the gnocchi in boiling salted water as soon as they come to the surface drain and season to taste. | | |
| Categories of consumers | All categories of consumers in good health, except for food allergic subjects considered or others subject to diseases that limit the intake of a particular food. | | |
| Storage | T° of transport | Room temperature. | |
| | T° of reception | Room temperature. | |
| | T° of storage | Room temperature. | |
| Distribution | By vehicles that comply with hygiene - health standards. | | |

Microbiological characteristics (upon delivery)

| | | | |
|--------------------------------|--------|-------------------------------|-------------------------|
| Total mesophilic charge | - | Molds | < 10 ³ ufc/g |
| Salmonella spp | Absent | Listeria monocytogenes | Absent |

Chemical characteristics (upon delivery)

| | | | |
|-------------------------|-------------------------|----------------------------------|-------------------------|
| Mycotoxins | Within the legal limits | Pesticides organochlorine | Within the legal limits |
| Dioxins/PCB d.s. | Within the legal limits | Heavy metals (Cd, Pb) | Within the legal limits |
| pH | - | Aw | - |

Caratteristiche nutrizionali (100 gr product)

| | | | |
|----------------------|-----|---------------------------|------|
| Energy (kj) | 528 | Energy (Kcal) | 125 |
| Fats | 0 | of which saturated | 0 |
| Carbohydrates | 28 | of which sugars | 1.1 |
| Protein | 2.4 | Salt | 0.29 |

Allergens (according to Reg. UE n. 1169/2011)

| | Among the ingredients | | Presence in the plant | |
|---|-----------------------|----|-----------------------|----|
| | YES | NO | YES | NO |
| Cereals containing gluten | X | | X | |
| Crustaceans and shellfish products | | X | | X |
| Eggs and egg products | | X | | X |
| Fish and fish products | | X | | X |
| Peanuts and peanut products | | X | | X |
| Soy and soy products | | X | | X |
| Milk and milk-based products | | X | | X |
| Nuts* | | X | | X |
| Celery and celery based products | | X | | X |
| Mustard and mustard-based products | | X | | X |
| Sesame seeds and products based on seeds of sesame | | X | | X |
| Lupin and lupin based products | | X | | X |
| Sulfur dioxide and sulphites * | | X | | x |
| Shellfish and shellfish products | | x | | X |

*Namely: **almonds** (*Amigdalus communis* L.), **hazelnuts** (*Corylus avellana*), **common walnuts** (*Juglans regia*), **cashew nuts** (*Anacardium occidentale*), **pecans** (*Carya illinoensis* (Wangenh) K. Koch), **brazil nuts** (*Bertholletia excelsa*), **pistachios** (*Pistacia vera*), **walnuts Queensland** (*Macadamia ternifolia*) and derived products.

**In concentrations above 10 mg/Kg o 10 mg/liter in terms of total SO₂ o be calculated for the products as proposed for consumption or reconstituted in accordance with the manufacturers' instructions.

Package technical data

| | | | |
|---------------------------|-----------|-------------------------|---------------------|
| Package type | Bag. | | |
| Dimensions (LxPxH) | 13.5x3x18 | Net weight | 400 g |
| Gross weight | - | Tare | - |
| Pieces/Pack | - | Piece dimensions | cm x cm |

Technical data for secondary packaging

| | | | |
|---------------------------|------------------------------|-------------------|-------|
| Packaging type | Cardboard case for food use. | | |
| Dimensions (LxPxH) | 14x3.5x19 | Peso netto | 10 kg |
| Gross weight | - | Tara | - |
| Pieces for package | Food grade cardboard box. | | |

Technical data for tertiary packaging

| | | | |
|---------------------------|--|-------------------|------|
| Packaging type | Corrugated cardboard box for food use. | | |
| Dimensions (LxPxH) | 20x30x21 | Peso netto | 4 kg |
| Gross weight | - | Tara | - |
| Pieces for package | Each box contains n. 10 packs. | | |

Pallet technical data

| | | | |
|-------------------------------|-------------|--------------------------|--------|
| Pallet type | Epal | Material | Wood |
| Packages for pallets | 96 | Pieces for pallet | 960 |
| Boxes for layer pallet | 16 | Layers for pallet | 6 |
| Dimensions (LxPxH) | 80 x 120 cm | Net weight | 384 kg |
| Gross weight | - | Tare | - |