

## EN – MUSHROOM RISOTTO

**REVISIONE della scheda:** Revision 3.3 from 18/05/2020  
**Nome File:** Product Code - Language - Product Description  
10109-EN- Mushroom Risotto

**Name:** MUSHROOM RISOTTO  
**Net Weight:** 300 gr. (150 gr. rice, 150 gr. sauce)  
**Storage:** at room temperature in a cool and dry place  
**Shelf-life:** 13 months  
**Min Shelf-life from delivery date:** 10 months  
**Transport Condition:** at room temperature in a cool and dry place  
**Storage after opening:** keep refrigered and consume within 48 hours  
**EAN/Code:** 8052783629109

**Ingredients:** rice, bechamel 33% (water, butter (**MILK**), soft wheat flour type (**WHEAT**), salt, broth (**CELERY**)), champignon mushrooms 11%, sunflower oil, cheese powder (**MILK**), dried mushrooms 0.8%, aromas, salt, spices, herbs.

Produced in a factory that uses: fish, soy, gluten, milk, sulphites, eggs, celery and nut products.

Nutrition Facts referred to 100 gr. of products	
Energy value kcal/kJoule	167/699
Carbohydrate	21 gr.
sugar	0,4 gr.
Fat	7,3 gr.
Saturated fat	2,3 gr.
Protein	3,0 gr.
Fibers	0,8 gr.
Salt	0,9 gr.

### PREPARATION METHODS

**Microwave:** Lift up the protective film, leaving one edge attached, open the sauce sachet and pour sauce over rice without mixing. Lay the protective film back over the container and heat for 90 seconds at 900 watts (or 2 minutes in a 750- watt microwave). When done, mix carefully and serve.

**Pan:** Transfer rice and contents of sauce sachet into a skillet and mix well over a low heat for 2/3 minutes, stirring occasionally and serve.

### GENERAL INFO

**Production Plan:** Via Val di Foro 94/D, 66010 Villamagna (CH)  
**Manufacturer Name:** Dama 2 S.r.l.  
**Factory code:** IT B6799 CE  
**Packaging:** polypropylene tray 128 x 174 x 35 mm, polypropylene and aluminum bag 170 x 110 x 1 mm, cardboard pack  
**Batch / Lot:** example 18/231 reference year / progressive year  
example 18/010W reference year / progressive week of the year  
**Expiry date:** example 15/10/2018 day / month / year

**Process used to ensure preservation:** sterilization.

ALLERGENS	ALLERGENI AGGIUNTA INTENZIONALE			CARRY OVER / CROSS-CONTAMINATION		
ALLERGENS	YES/NO	NAME	FUNCTION	YES/NO	NAME	FUNCIÓN
Cereals containing gluten and products thereof	YES	WHEAT FLOUR	INGREDIENTS	YES	WHEAT FLOUR	INGREDIENTS
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			YES		
Milk and dairy products (including lactose)	YES	MILK/CHEESE	INGREDIENTS	YES	MILK/CHEESE	INGREDIENTS
Nuts and nut products (e.g. walnuts, hazelnuts, pistachios, almonds, pecans, Brazil nuts, cashew nuts, etc.)	NO			YES		
Sesame seeds and products thereof	NO			NO		
Sulphite at concentrations of at least 10 mg/kg	NO			NO		
Celery and products thereof	YES	CELERY	INGREDIENTS	YES	CELERY	INGREDIENTS
Mustard and products thereof	NO			NO		
Lupin and products thereof	NO			NO		
Molluscs and products thereof	NO			NO		

MICROBIOLOGICAL CHARACTERISTICS			
PARAMETERS	METHOD	MEASURED CONCENTRATION	UNIT OF MISURE
TOTAL BACTERIAL COUNT	ISO 4833:2003	< 10	fc/g
TOTAL COLIFORM	ISO 4832:2006	< 10	fc/g
E. COLI	ISO 16649-2:2001	< 10	fc/g
STAPHYLOCOCCUS AUREUS	NF V 08-057-1 2004	< 10	fc/g
LIEVITI	NF V 08-059 2002	< 10	fc/g
MOULDS	NF V 08-059 2002	< 10	fc/g
SALMONELLES	ISO 6579:2002/Cor. 1:2004	absent in 25gr	Absent present on 25 gr