

EN – RISOTTO ALLA PARMIGIANA

REVISIONE della scheda: Revision 3.3 from 18/05/2020
Nome File: Product Code - Language - Product Description
10111-EN- Parmigiana risotto

Name: Parmigiana 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: 8052783629239

INGREDIENTS: water, rice 29%, MILK 18%, butter 6% (MILK), WHEAT flour, sunflower oil, cheese powder (MILK), aromas (CELERY), salt.

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	160/668
Carbohydrate	22 gr.
sugar	0.4 gr.
Fat	6.3 gr.
Saturated fat	2.3 gr.
Protein	2,4 gr.
Fibers	0,6 gr.
Salt	0,5 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			YES		
Peanuts and products thereof	NO			NO		
Soybeans and products thereof	NO			NO		
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			NO		
Sesame seeds and products thereof	NO			NO		
Sulphite at concentrations of at least 10 mg/kg	NO	WHITE WINE	INGREDIENTSV	YES	WHITE WINE	INGREDIENTS
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