


	PRODUCT SPECIFICATION	QC-Rev. 0 16/07/2024 Page 1/2
	F.Ili De Cecco di Filippo Fara San Martino SpA	PS – GN24GN1

IDENTIFICATION		
<i>Legal sales denomination</i>	POTATO GNOCCHI	
<i>Product name</i>	GNOCCHI di PATATE	
<i>Code article/SKU</i>	GN24GN1	
<i>Net weight or volume</i>	2 kg	
INFORMATIONS		
<i>Ingredients</i>	Potato puree 80% [water, dehydrated potato flakes 24% (potatoes 99%, spices)], potato starch, wheat flour, rice flour, natural flavouring, salt, acidity regulator: lactic acid, preservative: potassium sorbate.	
<i>Allergens*</i>	Wheat. May contain soy and mustard .	
<i>Shelf life</i>	12 months	
<i>Storage conditions before opening</i>	Packaged in a protective atmosphere. Store in a cool dry place.	
<i>Storage conditions after opening</i>	Once opened keep refrigerated (+4 C°) and use within 3 days.	
<i>Cooking instructions</i>	Pour the dumplings in a pot containing salted boiling water, 5 L per 500 g. Strain as soon as they float to the top, season with your favourite sauce.	
<i>Cooking time</i>	2 minutes	
AVERAGE NUTRITION VALUES per 100 g		
<i>Energy</i>	658 kJ/155 kcal	
<i>Fat</i>	1 g	
- of which: saturates	0 g	
<i>Carbohydrate</i>	32 g	
- of which: sugars	0 g	
<i>Fibre</i>	2,6 g	
<i>Protein</i>	3,3 g	
<i>Salt</i>	1,28 g	
ORGANOLEPTIC CHARACTERISTICS		
<i>Appearance</i>	Characteristic, elliptical shape and grooves on the surface	
<i>Colour</i>	Light yellow	
<i>Flavour</i>	Typical of potatoes	
<i>Taste</i>	Typical of potatoes	
<i>Texture</i>	Soft consistency	
MICROBIOLOGICAL CHARACTERISTICS		
<i>Total colony count at 30°C</i>	< 50.000 CFU/g	
<i>Staphylococcus aureus</i>	< 10 CFU/g	
<i>Moulds</i>	< 100 CFU/g	
<i>Yeasts</i>	< 100 CFU/g	
<i>Salmonella Spp.</i>	Absent/25g	
<i>Listeria monocytogenes</i>	Absent/25g	

	PRODUCT SPECIFICATION	QC-Rev. 0 16/07/2024 Page 2/2
	F.Ili De Cecco di Filippo Fara San Martino SpA	PS – GN24GN1

CHEMICAL and PHYSICAL CHARACTERISTICS	
<i>Moisture</i>	59% ± 3
NORMATIVE REQUIREMENTS	
<i>Pesticide residues</i>	Regulation (EU) 2005/396 and subsequent amendments
<i>Mycotoxins - Heavy metals</i>	Regulation (EU) 2023/915 and subsequent amendments
<i>Labelling information*</i>	Regulation (EU) 2011/1169 and subsequent amendments
PACKAGING	
<i>Primary</i>	Bag: plastic (PA+PP)
<i>Secondary</i>	Outer case: cardboard