

FORM			DrSchär
Document no.: 07.03.05	Issue: 17	Date of issue: 25.02.2014	Page: 1 of 3
Title: Scheda Tecnica Prodotto / Product specification / Produktspezifikation / Ficha técnica del producto			

Marchio / Brand / Marke / Marca: Schär

Nome prodotto / Product name / Produktname / Nombre del producto: PASTA ALL'UOVO - LASAGNE

Prodotto dietetico realizzato con materie prime prive di glutine.
Dietetic product produced by using exclusively gluten free raw materials.
Diätetisches Produkt mit glutenfreien Rohstoffen hergestellt.
Producto dietético preparado con materias primas sin gluten.

Indicazioni / Suitable for / Geeignet für / Indicaciones:

- ☒ Prodotto dietetico destinato a soggetti intolleranti al glutine.
Dietary product for gluten-free diets.
 Diätetisches Lebensmittel zur glutenfreien Ernährung.
Producto dietético destinado a personas con intolerancia al gluten.

Glutine contenuto: < 20 ppm (metodo d'analisi immunoenzimatico ELISA).
 Per prodotti a marchio FACE il contenuto di glutine è < 10 ppm (metodo d'analisi immunoenzimatico ELISA).
Gluten content: <20 ppm (ELISA enzyme immunoassay analysis).
For Products with FACE logo the gluten content is < 10 ppm (ELISA enzyme immunoassay analysis).
Enthaltenes Gluten: <20 ppm (ELISA immunenzymatische Analyse).
 Für Produkte mit FACE-Logo ist der Glutengehalt < 10 ppm (ELISA immunenzymatische Analyse).
Contenido de gluten: <20 ppm (método de análisis immunoenzimático ELISA).
Para productos marca FACE, el contenido de gluten es < 10 ppm (método de análisis immunoenzimático ELISA).

Ingredienti: amido di mais, **uova** 23%, farina di riso, farina di mais, emulsionante: mono e digliceridi degli acidi grassi, addensante: farina di semi di guar.
 Uova da allevamento all'aperto.

Ingredients: maize starch, **eggs** 23%, rice flour, maize flour, emulsifier: mono and diglycerides of fatty acids, thickener: guar gum.
 Free range eggs.

Zutaten: Maistärke, **Eier** 23%, Reismehl, Maismehl, Emulgator: Mono und Diglyceride von Speisefettsäuren, Verdickungsmittel: Guarkernmehl.
 Eier aus Freilandhaltung.

Ingredientes: almidón de maiz, **huevos** 23%, harina de arroz, harina de maiz, emulgente: mono y diglicéridos de ácidos grasos, espesante: harina de semillas de guar.
 Huevos de gallinas criadas in libertad.

Può contenere tracce di: soia

May contain traces of: soy

Kann Spuren enthalten von: Soja

Puede contener trazas de: soja

FREE FROM: Wheat ☒ Lactose ☒ (<0,007g/100g)

senza aggiunta di:	Uova	Soia	Latte
without addition of:	Eggs ☐	Soy ☐	Milk ☒
ohne Zusatz von:	Ei	Soja	Milch
sin adición de:	Huevo	Soja	Leche

FORM			DrSchär
Document no.: 07.03.05	Issue: 17	Date of issue: 25.02.2014	Page: 2 of 3
Title: Scheda Tecnica Prodotto / Product specification / Produktspezifikation / Ficha técnica del producto			

Peso netto:

Net weight: 250 g = 8,8 oz

Gewicht Verpackung:

Peso neto:

N° confezioni per cartone:

Units per carton: 6

Verpackungen pro Karton:

Envases por caja:

Prodotto confezionato in atmosfera protettiva:

Product packed in protective atmosphere:

Produkt unter Schutzatmosphäre verpackt:

Producto envasado en atmósfera protectora:

Si

Yes ☐

Ja

Sí

No

No ☒

Nein

No

Scadenza:

Shelf life:

Mindesthaltbarkeit:

Vida útil:

Mesi:

☒ Months:18

Monate:

Meses

Giorni:

☐ Days:

Tage:

Días

Conservazione:

Storage:

Lagerung:

Conservación:

in luogo fresco e asciutto

☒ cool and dry

kühl und trocken

en lugar fresco y seco

☐ - 18°C

Indicazioni per la cottura: cuocere in acqua bollente salata per 4-5 minuti

Cooking - baking instructions: cook in boiling salted water for 4-5 minutes

Koch- bzw. Backanweisung: In siedendem salzigem Wasser für 4-5 Minuten kochen

Indicaciones para la cocción: cocer en agua hirviendo con sal durante 4-5 minutos

Valori Nutrizionali / Nutritional values / Nährwerte / Valores nutricionales medios:

Portion è Numero e tipo di porzioni Number and type of portions Anzahl und Art der Portionen Número y tipo de porciones	g Unit	valore / value / Wert / Valor				
		per 100 g	per Portion	%RI/ portion	RI*	è %RI/ 100g
Energia / Energy / Energie / Energía	kJ	1579			8400	19
	kcal	373			2000	
Grassi / Fat / Fett / Grasas	g	4,3			70	
di cui grassi saturi / of w hich saturated / davon gesättigte Fettsäuren / de las cuales ácidos grasos saturados	g	1,5			20	
Carboidrati / Carbohydrates / Kohlenhydrate / Hidratos de Carbono	g	76			260	
di cui zuccheri / of w hich sugars / davon Zucker / de los cuales azúcares	g	0,3			90	
Fibre / Fibre / Ballaststoffe / Fibra	g	2,4			-	
Proteine / Protein / Eiweiß / Proteínas	g	6,4			50	
Sodio come Na / Sodium / Natrium / Sodio	g	0,07			2,4	
sale / salt / Salz / sal	g	0,18			6	
Ceneri / ashes / Asche / cenizas	g					

*RI: Reference Intake of an average adult (8400kJ/2000 kcal). **NRV: Nutrient Reference Values.

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Document no.: 07.03.05	Issue: 17	Date of issue: 25.02.2014	Page: 3 of 3
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Valori Microbiologici: / Microbiological analysis: / Mikrobiologische Werte / Valores microbiológicos:

Conta totale/Total count/ Gesamtkeimzahl / Recuentos totales	< 10.000	UFC/g CFU/g KBE/g UFC/g
Lieviti / Yeast / Hefen / Levaduras	< 100	UFC/g CFU/g KBE/g UFC/g
Muffe / mould / Schimmel / Mohos	< 500	UFC/g CFU/g KBE/g UFC/g
Coliformi/ Coliforms / Coliforme / Coliformes	< 100	UFC/g CFU/g KBE/g UFC/g
Enterobacteriaceae	< 100	UFC/g CFU/g KBE/g UFC/g
Salmonella sp.	absent	/25g
Staphylococchi coag. +	< 100	UFC/g CFU/g KBE/g UFC/g
Bacillus cereus	< 50	UFC/g CFU/g KBE/g UFC/g
Clostridi solf. rid.	< 50	UFC/g CFU/g KBE/g UFC/g
Listeria monocytogenes	absent	/25g
Escherichia coli	< 10	UFC/g CFU/g KBE/g UFC/g

In conformità con le normative vigenti riguardo organismi geneticamente modificati (OGM) il prodotto non deve essere dichiarato come contenente OGM.

According to the legal requirements in force regarding GMOs the product needs not to be labeled as containing genetically modified organisms (GMOs).

Das Produkt ist nach den derzeit geltenden lebensmittelrechtlichen Vorschriften zu genetisch veränderten Lebensmitteln nicht kennzeichnungspflichtig.

De conformidad con la normativa vigente con respecto a los organismos genéticamente modificados (OGM) el producto no debe ser declarado como que contiene OGMs.

Micotossine, Radioattività, Metalli pesanti, Residui antiparassitari e acrilammide:

Mycotoxins, radioactivity, heavy metals, pesticide residues and acrylamide:

Mykotoxine, Radioaktivität, Schwermetalle, Pestizid-Rückstände und Acrylamid:

Micotoxinas, radioactividad, metales pesados, residuos de pesticidas y acrilamida:

I valori delle micotossine, radioattività, metalli pesanti e residui antiparassitari rientrano nei limiti richiesti dalle leggi nazionali e CE. I valori di acrilammide rientrano nei limiti suggeriti dalle linee guida dell'Ufficio federale tedesco per la protezione dei consumatori e la sicurezza alimentare e dalle linee guida della Commissione europea.

The values of mycotoxins, radioactivity, heavy metals and pesticide residues are within the required levels to as stipulated by the EU laws. The values of acrylamide comply with the guidelines of the German Federal Office of Consumer Protection and Food Safety and the European guidelines of the EU Commission.

Die Werte der Mykotoxine, Radioaktivität, Schwermetalle und Pestizid-Rückstände befinden sich innerhalb der von den deutschen und EU Gesetzen festgelegten Grenzbereiche. Die Acrylamidwerte liegen innerhalb der Signalwerte des deutschen Bundesamtes für Verbraucherschutz und Lebensmittelsicherheit und der europäischen Signalwerte der EU-Kommission.

Los valores de micotoxinas, radioactividad, metales pesados y residuos de pesticida están dentro de los niveles estipulados en las leyes europeas. Los valores de acrilamida cumplen con los requisitos de la German Federal Office of Consumer Protection and Food Safety y los requisitos de la Comisión Europea.

A general requirement for the export of food products is the compliance with food hygiene regulations in force in the exporter's country. The compliance with (EC) 852/2004 and (EC) 853/2004 is a prerequisite for EC member states and consequently for all european countries to be authorized to export to third countries and establish fair trade relationships.

Some sectors (meat and other products from animal origin) are regulated by international agreements and schedules for the required sanitary certificates. Vegetable products are not regulated by specific conventions with third countries. Such agreements are stipulated from case to case between the exporter's country and the third country.

DR. SCHÄR
Assicurazione Qualità
Quality Assurance
Qualitätssicherung
Garantía de Calidad

Data / Date / Datum / Fecha **03.03.2014**