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DRODUCT CODE.	50 4 0224	
PRODUCT CODE:	SGA0334	
EAN 13 BOX CODE:	8033622375883	
EAN 13 BAG CODE:	8033622375876	
<b>PRODUCT NAME:</b>	RICE ARANCINO WITH TOMATO SAUCE	
CHARACTERISTICS:	RAW AND FROZEN SAVORY SNACK STUFFED WITH TOMATO SAUCE, PEAS AND MOZZARELLA CHEESE.	
DECLARETED		
WEIGHT:	25 g	
MIDDLEWEIGHT:	26 g	
EXTERNAL		
COMPOSITION	0.404	
WEIGHT (breadcrumb	84%	
and rice):		
STUFFING	16%	
<b>MIDDLEWEIGHT:</b>	10%	
GUARANTEED		
<b>STUFFING MINIMUM</b>	10%	
WHEIGHT:		

	Water, rice 17%, tomato 17% [tomato pulp (60%); tomato juice;]
	acidity regulator E300], breadcrumbs [WHEAT flour; water; salt;
	yeast; spice extract (turnip and paprika <2%), vegetables (carrots,
	onions, CELERY, in varying proportions), corn flour, mozzarella
	cheese (pasteurized cow MILK, salt, rennet, MILK enzymes, acidity
	regulator: citric acid), meat (cow), wine (SULFITES), sunflower oil,
	grana padano cheese P.D.O. (cow MILK; salt; rennet; preservative:
<b>INGREDIENTS:</b>	lysozyme EGG protein), ham [pork meet (78%); water; salt; dextrose,
INGREDIENTS.	MILK proteins, LACTOSE, aromas, thickeners: (E1420, E407),
	antioxidant: E301, preservative: E250], butter (MILK), peas, salt,
	Roman pecorino cheese P.D.O. (thermised sheep MILK, salt, rennet),
	extra virgin olive oil, corn flour, rice starch, raising agent: (diphosphate
	E450, sodium carbonate E500), modified starch (maize), low fat
	MILK powder, LACTOSE, MILK proteins, butter (MILK) powder,
	vegetable fat powder (coconut), natural flavoring, flavoring, spices,
	sugar.

COOKING	Defrost the product and fry in hot oil at a temperature of 180°C until the browning of breading. To obtain an excellent result and to prevent the leakage of the stuffing and the oil absorption in the product, before frying the arancino rice, the oil must reach the indicated temperature. Wait for some minutes before serving.
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ALLERGENS (EU regulation n.1169/2011):		Presence		
		In the production line	In the factory	
Cereals containing gluten and various cereals with gluten (e.		YES	YES	
g.wheat, rye, barley, oats, spelt, kamut or their hybrid varieties) and thereof products.	YES	1 E 5	165	
Soy and thereof products.	NO	YES	YES	
Mixed nuts in shell (e. g. almonds, hazelnuts, nuts, cashews,				
pecan nuts, Brazilian nuts, pistachio, macadamia nuts) and	NO	YES	YES	
thereof products.				
Peanuts and thereof products.	NO	NO	NO	
Sesame seeds and thereof products.	NO	NO	YES	
Milk and thereof products (including lactose).		YES	YES	
Eggs and thereof products.		YES	YES	
Fish and thereof products.		NO	YES	
Crostaceans and thereof products.		NO	NO	
Celery (including celeriac) and thereof products.	YES	YES	YES	
Mustard and thereof products.	NO	NO	NO	
Sulphur dioxide and sulphites at concentrations of more than 10	YES	YES	YES	
mg/kg or 10 mg/l expressed as SO <sub>2</sub>				
Shellfish and thereof products	NO	NO	NO	
Lupine and thereof products.	NO	NO	NO	
It may contain traces of: Nuts and soy.				

NUTRITION DECLARATION (EU Regulation n. 1169/11)			
Average values	Per 100 g	Per piece 25 g	
Energy (kJ)	652,6	163,1	
(kcal)	154,1	38,5	
Fat (g)	1,3	0,32	
Of which saturates (g)	0,40	0,10	
Carbohydrate (g)	31,2	7,8	
Of which sugars (g)	5,6	1,4	
Fibre (g)	1,4	0,35	
Protein (g)	3,7	0,92	
Salt (g)	1,7	0,42	

SENSORY INFORMATION:		
Aspect	Spherical shape	
Color	Orange	
Smell	Typical of the savory breadcrumbs products	
Taste	Savory with mozzarella cheese, tomato and peas flavors	
Touch	Crispy outside and creamy inside	

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MICROBIOLOGICAL SPECIFICATIONS:		
Parameters	Limits	
Total mesophilic count	$5 \times 10^6 \text{ UFC/g}$	
Total coliforms	$3 \times 10^2 \text{ UFC/g}$	
E.coli	10 UFC/g	
St.Aureus	10 UFC/g	
Enterobacteria at 37°C	$3 \times 10^2 \text{ UFC/g}$	
Listeria Monocytogenes	Absent in 1 g	
Salmonella	Absent in 25 g	

GENETIC	The product "Arancino rice 25g", doesn't contain any genetically
<b>MODIFICATIONS</b> –	modified organisms derived with biotechnology, according to the
GMOs:	statement of our raw materials suppliers (G.M.O./Free).

SHELF-LIFE:	540 days from production date, provided that unbroken cold chain and
SHELF-LIFE.	normal packaging conditions are respected.

STORAGE	Store at temperature not higher than -18°C.
<b>INSTRUCTIONS:</b>	Do not refreeze after thawing and use within 24 hours.

	Pieces for bag	/
	Bags per box	2
PACKAGING:	Pieces per box	/
	Net weight per bag	2500 g
	Net weight per box	5000 g

	Thermo sealed clear plastic food bag (LDPE)
PRIMARY PACKAGING :	Bag measurements (410x300 mm)
TACKAOINO.	Label stamped on the bag

	<i>Box</i> n° 140 <b>San Giorgio</b>
SECONDARY	Outside box measurements (395x262x150 mm)
PACKAGING:	Box weight (359 g)
rackaging:	White tape
	Sticker label on the box

BAG LABEL:	<ul><li> Product code</li><li> Weight and product name</li></ul>		
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Product characteristics
• Net weight per box
• Lot
• Expiry date
Ingredients
• Allergens
Cooking instructions
Storage instructions
Info producer
• EAN 13 barcode

	<ul> <li>Product code</li> <li>Weight and product name</li> <li>Product characteristics</li> </ul>	
	• Net weight per box	
	• Lot	
	• Expiry date	
INFO BOX:	• Ingredients	
	Allergens	
	Cooking instructions	
	• Storage instructions	
	Nutritional value	
	Info producer	
	• EAN 128 barcode	

PALLETIZING:			
Pallet types	Wooden Euro pallet	Boxes per pallet	90
Dimensions (WxL)	80 x 120 cm	Peaces per pallet	/
Boxes envelopment	Stretch film	Net weight per pallet	450 Kg
Boxes per layer	9	Gross weight per pallet	502,3 Kg
Layers per pallet	10	Pallet height	165 cm

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The photo is for illustration only

UNI EN ISO 9001:2008 SYSTEM QUALITY CERTIFICATION			
<b>CERTIFICATIONS:</b>	Company certified according with international standards of food		
	safety		

	HACCP self-monitoring system as specified by Italian Law.		
COMPLIANCE	Registration under EC regulation n°852/2004.		
WITH EXISTING	Food chain traceability in accordance with EC regulation n°178/2002.		
<b>LEGISLATION:</b>	Transportation under controlled temperature in accordance with		
	Italian Law.		

	San Giorgio S.p.A. via G.Petti, 10/II – 84083 Castel San Giorgio (SA)
PRODUCER/ SUPPLIER:	Italy Tel: 081/9535125 - Fax: 081/9535099 e-mail: <u>info@sangiorgiospa.eu</u> <u>www.sangiorgiospa.eu</u>

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