



FORM TECHNIQUE

FROZEN PRE-FRIED ARANCINO WITH RAGÙ

BRCS

Food Safety

CERTIFICATED



Food

Producer:	Mammamia Srl Contrada Tre Fontane ZI Bret. A - 95047 Paterno' (CT) Tel. +39 095842775 Email: amministrazione@mammamiafood.com Web: www.mammamiafood.com			
Community recognition Approval Number	IT 1916/L CE			
Name of the product:	Frozen pre-fried arancini with ragù sauce			
Product Code:	ARRAGU20			
Brand:	Mammamia			
Weight product :	200g			
packaging :	Food bag			
Quality:	Transparent polyethylene bag for food			
Dimensions :	700x400 mm			
packaging :	PACKAGING	DIMENSIONS	EAN	PALLET
	4 kg pack, containing 20 pieces of 200 g each	Food cardboard 290x200x155 mm	8059602420640	176 cartons (16 cartons per layer x 11 rows)
Pallet:	Europallet			
Dimensions in cm:	80 x 120 x 180 height max			
Ingredients:	INGREDIENTS: Cooked rice 65%: water, rice, tomato paste (tomato, salt, acidity regulator: citric acid), sunflower oil, onion, margarine (vegetable fats: coconut, vegetable oils: sunflower, water), salt, broth mix (maltodextrin, salt, yeast extract, flavorings, sugar, sunflower oil, onion, spices, garlic, carrot juice), onion, black pepper, nutmeg. Ragù 25%: peas, beef, pork, mozzarella (MILK, salt, rennet), Edam cheese (pasteurized cow's MILK, salt, lactic ferments, rennet), tomato (tomato pulp and juice, acidity regulator: citric acid), mixed sauté (leeks, celery, onions, carrots, tomatoes), type 00 soft WHEAT flour, sunflower oil, sparkling wine, salt, black pepper, nutmeg, brandy, sugar. BREADCRUMBS, batter (water, WHEAT flour type 00, salt). Refined high oleic sunflower oil. May contain: CRUSTACEANS, EGGS, FISH, PEANUTS, NUTS (PISTACHIOS), MUSTARD, SULPHITES, MOLLUSCS, SOY.			
Heat treatment:	Chilled for 24 hours at -22°C			
Instructions For the use:	OVEN: Bake the frozen product in a conventional oven at 200-220°C for approximately 30-35 minutes. Serve hot. Consume within 24 hours. AIR FRYER: Cook the frozen product in an air fryer at 200°C for about 30 minutes. Serve hot. Consume within 24 hours.			
Intended use:	Large-scale retail trade and Ho.Re.Ca.			
Characteristics organoleptic:				
I wait:	Pyramid shape			
Color:	External breading yellow- orange			
Odor:	Neutral			
Taste:	Typical, without aftertastes strangers			
Characteristics chemical physical:				
PH	5.6			
AW:	0.9			
Weight :	200g			
Percentage Of stuffed:	25%			
Shelf life:	The expiry date is set at 12 months from the date of production of the product, and refers to the product correctly stored at a temperature of -18° C.			



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Secondary shelf life:	After cooking, consume the product within 24 hours, after keeping it warm between 60°C and 65°C.
Labeling:	Compliant with EC Regulation 1169/11 and related updates.
Foods treated with ionizing radiation:	The raw materials used in manufacturing and the finished products have not been ionized or irradiated and do not include any irradiated or ionized components.
Modifications genetics GMO:	The product does not contain or consist of GMOs. Therefore, it falls outside the scope of European Regulations (EC) Nos. 1829/2003 and 1830/2003 on the traceability and labeling of genetically modified organisms and derived food products.
Storage and transport conditions:	At controlled temperature -18°C
Storage method:	In the freezer at -18°C

Allergens (Regulation EU 1169/11)		Present as an ingredient	Present in the same production site
	Presence Of cereals containing gluten (Meaning what grain, rye, barley, oats, emmer, kamut or the They strains hybridized) And products derivatives	+	+
	Presence Of crustaceans And products to base Of crustaceans	-	+
	Presence Of eggs and products based Of egg	-	+
	Presence Of fish And products to base of fish	-	+
	Presence Of peanuts And products to base Of peanuts	-	+
	Presence Of soy And products to base Of soy	-	+
	Presence Of milk And products to base Of milk (included The lactose)	+	+
	Presence of tree nuts i.e. almonds (<i>Amygdalus communis L.</i>), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashew nuts (<i>Anacardium occidentale</i>), pecans (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachios (<i>Pistacia true</i>), walnuts Queensland (<i>Macadamia ternifolia</i>) and derived products	-	+(pistachios)
	Presence Of celery And products to base of celery	+	+
	Presence Of mustard And products to base Of mustard	-	+
	Presence Of seeds Of sesame And products to base Of sesame	-	-
	Presence Of anhydride sulfurous And sulphites in concentrations superiors to 10 mg/kg or 10 mg/l expressed as SO ₂	-	+
	Presence of lupins and lupine-based products	-	-
	Presence of molluscs and mollusc-based products	-	+

Characteristics microbiological * :	
Count mesophiles total:	< 10 ^6 CFU/gr
Staphylococci coagul. pos.:	< 10 ^3 CFU/gr
Escherichia coli:	< 10 ^2 CFU/gr
Enterobacteriaceae:	< 10 ^2 CFU/gr
Molds:	< 10 ^3 CFU/gr
Yeasts:	< 10 ^6 CFU/gr
Salmonella:	Absent in 25 g of product
Listeria monocytogenes:	Absent in 25 g of product
*Values microbiological referred to to the product from to wear out prior cooking	



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Declaration nutritional:	Values medium For 100 g	
Energy:	985 kJ	234 kcal
Fats	10.4 g	
Of which saturated	5.5 g	
Carbohydrates	30 g	
Of which sugars:	2.2 g	
Proteins:	5.3 g	
Salt:	1.15 g	

Certifications and Compliance Legislative:	BRC GLOBAL STANDARD for FOOD SAFETY site code 10016389 IFS FOOD code: 90303 System HACCP applied second there legislation in force. Evidence chemicals And microbiological carried out at The laboratory recognized from the Ministry of Health and Accredia accredited. Transport carried out in regime Of temperature controlled second How much willing by current laws.
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Document drawn up by the RCQ and approved by the Legal Responsible.

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