



Farmers from Italy

PRODUCT DATA SHEET

PRODUCT: POTATO GNOCCHI

BRAND: VIAGGIO

PRODUCT NAME		Potato Gnocchi			
COMPANY		Farmers from Italy Foods 8 Creek Parkway, Upper Chichester 19061 Pennsylvania			
GENERAL DESCRIPTION		Oval shaped gnocchi with a line along one side.			
INGREDIENTS		Mash potato 70% [water, flakes of dried potatoes 14% (potatoes, emulsifier: mono and diglycerides of fat acids; stabilizer: diphosphate; anti-oxidant: potassium sulphate; ascorbic acid and citric acid, aromas)], soft wheat type '00' , potato starch, salt, aroma, a pinch of rice flour, acidifier: citric acid, preservatives: sorbic acid			
ALLERGENIC SUBSTANCES PRESENT		☞ Gluten			
FOOD LEGISLATION		<ul style="list-style-type: none"> ▪ Law n. 580 of 4/7/1968 "Processing and trade of shavings" and subsequent modifications ▪ Reg. CE 1169/2011 "fornitura di informazioni sugli alimenti ai consumatori" ▪ Certificated IFS ▪ Certificated ISO 22000 ▪ Certificated ISO 9001 ▪ Reg. CE 852/2004 "hygiene of food products" 			
ORGANOLEPTIC CHARACTERISTICS		<ul style="list-style-type: none"> ▪ Appearance: white/cream color ▪ Smell: typical of gnocchi, with the smell of fresh potato ▪ Flavor: typical gnocchi flavor 			
PACKING		Rectangular heat-sealed rigid containers Net Weight: 500 g			
STORAGE METHOD		The product should be stored in a fresh and dry area at a temperature not exceeding 24° C. Once opened, the package should be used within 3 days and should be stored in the fridge. Do not perforate the bag. Shelf life: 240 days			
ANALYSIS DATA AND NUTRITIONAL VALUES	PARAMETER	UNIT OF MEASUREMENT	VALUE	TOLERANCE	METHOD
	Humidity	% on weight	61	+/- 4	Rapid method 130°C
	Proteins (N x 6,24)	% on weight	3	+/- 2	Kjeldhal method
	Fat	% on weight	1,5	+/- 1	Extr. Soxhlet
	Saturated fat	% on weight	0,5	+/- 0,5	Extr. Soxhlet
	Carbohydrates	% on weight	33	+/- 5	Enzymatic method
	Fibers	% on weight	1	+/- 0,5	-----
	Sugars	% on weight	4	+/- 2	-----
	Sodium	Mg/Kg	660	+/- 10	-----
	Kcal	On 100 g	146	----	By calculation
Kjoule	On 100 g	616	----	By calculation	
HOW TO COOK		Salt the water slightly, put the gnocchi into boiling water and drain when they start to boil.			

Rev.	Date	Reason
0	02/01/18	NEW EDITION
RSQ		AMU