

BOLOGNESE SAUCE

Code: 901-B 4F

PRODUCT NAME: Bolognese Sauce

WEIGHT: 4 Kg

MAXIMUM STORAGE PERIOD/SHELF LIFE:

1 year

PRESERVATION PROCESS:

Freezing

STORAGE INSTRUCTIONS:

Store the product in a freezer at -18°C.

INGREDIENTS:

Peeled tomatoes, mixed ground meat (50% beef, 50% pork), carrot, celery, onion, extra virgin olive oil, salt.
May contain traces of eggs, milk, sulfites, and gluten.

USAGE INSTRUCTIONS AFTER DEFROSTING:

- Microwave: Pierce the protective film and heat the tray for 2 minutes at 750 watts.
- Oven: Transfer the product into an oven-safe container and bake in a preheated oven at 180°C for 10-12 minutes.

PACKAGING:

Single or multi-portion tray in PET with protective film.

NUTRITIONAL INFORMATION per 100g of product:

ENERGY VALUE	121 Kcal / 509 kJ
PROTEINS	5.2 g
CARBOHYDRATES	4.3 g
- of which sugars	4.3 g
FATS	8.9 g
- of which saturated	2.1 g
FIBER	1.0 g
SALT	0.85 g

ALLERGENS:

Cereals containing gluten	Yes
Crustaceans and products thereof	No
Eggs and products thereof	Yes
Fish and products thereof	No
Peanuts and products thereof	No
Soy and products thereof	No
Milk and dairy products	Yes
Tree nuts and derivatives	No
Sesame seeds and products thereof	No
Celery and products thereof	Yes



Mustard and products thereof	No
Sulfur dioxide and sulfites	Yes
Lupin and products thereof	No
Mollusks and products thereof	No

MICROBIOLOGICAL CHARACTERISTICS:

Parameter	Method	Maximum Accepted Value	Unit
Molds	NF V 08-059 2002	<1000	Ufc/g
E. coli	ISO 16649-2:2001	<10	Ufc/g
Clostridium perfringens	ISO 7937	<10	Ufc/g
Coagulase-positive staphylococci	ISO	<100	Ufc/g
Bacillus cereus	ISO 7932	<100	Ufc/g
Listeria monocytogenes	ISO 11290	Absent in 25 g	Presence/absence in 25 g
Salmonella	ISO 6579:2002/COR.1:2004	Absent in 25 g	Presence/absence in 25 g

This product is produced, frozen, and packaged by:

Ri.Ca srl

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Revision: 12-02-2025

Document Code: 21204.2020