

## Marchio

## Giovanni RANA

Nome commerciale
KIT FOR COOKING - TAGLIATELLE ALLA CARBONARA - DRAFT - Pancetta da confermare

## Denom. Legale Vendita

Fresh egg pasta (24%), carbonara sauce with cream, bacon and egg (74%) and Parmigiano Reggiano cheese (2%)

Fresh egg pasta (24%), carbonara sauce with cream, bacon and egg (74%) and Parmigiano Reggiano cheese (2%)			
Quantità	408 g (min h 4 mm) $ m e$ (min h 3 mm)		
Data scadenza	USE BY: see back of pack		
Nutri-score	NUTRI-SCORE ABCDE		
Ingredienti	<ul> <li>Carbonara sauce with milk cream, bacon and egg 301g.</li> <li>Ingredients: water, cream (from milk) 17%, smoked bacon 8,5% (pork meat, salt, natural flavourings), starches (from corn and potato), corn fibre, onion, skimmed milk powder, natural flavourings (contain wheat), salt, grated cheese (from milk) 0,5%, egg yolk 0,5%, black pepper 0,1%, turmeric</li> <li>Fresh egg pasta 100g.</li> <li>Ingredients: durum wheat semolina, eggs 18%, water</li> <li>Product packaged in a protective atmosphere.</li> <li>Parmigiano Reggiano cheese. 7g</li> <li>Ingredients: Ingredients: milk, salt, rennet</li> <li>Product packaged in a protective atmosphere.</li> </ul>		
Allergeni	ALLERGENS: see ingredients in <b>bold</b> . May contain <b>nuts, fish, crustaceans, molluscs, mustard, soybeans, celery</b> .		
Conservazione	STORAGE: Keep refrigerated at + 4/6°C. Once opened keep refrigerated and consume within 1 day.		
Altre obbligatorie	The purpose of the picture is solely to illustrate the product. Contains 3 components.		
Modalità di cottura	MICROWAVE PREPARATION: 1. Open the pastry bag and place it in the tray. 2. Shake the sauce bag, open it and pour it over the pasta, covering it completely. 3. Place the covered tray in the microwave (with a suitable lid, with paper towels or with its own paper container) and cook at 750W for 5 minutes, or at 900-1000W for 4½ minutes 4. Remove the bowl from the microwave using kitchen gloves, as it will be very hot. Allow to rest for 1 minute, stir and garnish with cheese. PAN PREPARATION 1. Shake the sauce packet and pour it into the frying pan over medium heat until it comes to the boil. 2. Add the pasta to the pan, mix evenly with the sauce. Bring back to the boil. 3. Put a lid on and cook over a medium heat for 3 minutes, stirring halfway through cooking. 4. Serve and garnish with cheese.		



Nutrition declaration per 100g		Values per serving 408g (1 portion)
Energy	656 kJ / 157 kcal	2676 kJ / 641 kcal
Fat	6,8 g	28 g
of which saturates	3,7 g	15 g
Carbohydrate	17 g	69 g
of which sugars	1,6 g	6,5 g
Fibre	2,9 g	12 g
Protein	5,9 g	24 g
Salt	0,9 g	3,7 g
Pastificio RANA S.p.A. Via Pacinotti, 25 - 37057 San Giovanni Lupatoto (VR		

Produttore venditore

**Pastificio RANA S.p.A.** Via Pacinotti, 25 - 37057 San Giovanni Lupatoto (VR) Italia Via Locatelli, 6 - 12033 Moretta (CN), Italia