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Brand			
Giovanni RANA			
Commercial name			
TORTELLONE PARMIGIANA DI MELANZANE			
Legal description			
Fresh egg pasta with a fried aubergines, mozzarella cheese and tomato filling.			
Net quantity	250 g (min h 4 mm) e (min h 3 mm)		
Expiry date	USE BY: see back of pack		
Cooking time	2 minutes		
Ingredients	Ingredients: Filling 53%: fried aubergine 22% (aubergine, sunflower oil), mozzarella cheese 16%, chopped tomatoes 11%, tomato concentrate 9%, mascarpone cheese , ricotta (whey , milk , cream , salt), vegetable fibres (corn, potato), full fat hard cheese , whey powder, breadcrumbs (soft wheat flour, water, salt, yeast), natural flavourings, starches, basil 1%, salt, garlic. Pasta 47%: soft wheat flour, egg 30%, durum wheat semolina.		
Allergens	ALLERGENS: see ingredients in bold . May contain nuts, mustard, soybeans, celery .		
Storage conditions	STORAGE: keep refrigerated at + 4/6°C. Once opened keep refrigerated and consume within 3 days. Suitable for freezing. Freeze on day of purchase and consume within one month. Defrost thoroughly before cooking and consume on the same day. Once defrosted do not re-freeze.		
Other mandatory information	Product packaged in a protective atmosphere. The purpose of the picture is solely to illustrate the product. ITALY'S FAVOURITE* - EST. VERONA 1962		
Cooking method	Cooking instructions: cook in plenty of boiling salted water for 2 minutes, drain and season to taste		



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Nutrition declaration per 100g		Values per serving 175g (1 portion)
Energy	881 kJ / 210 kcal	1542 kJ / 368 kcal
Fat	7,8 g	14 g
of which saturates	2,8 g	4,9 g
Carbohydrate	25 g	44 g
of which sugars	3,3 g	5,8 g
Fibre	4,3 g	7,5 g
Protein	7,8 g	14 g
Salt	0,54 g	0,95 g

2 servings

Typical values as consumed.

Producer	Pastificio RANA S.p.A. Via Pacinotti, 25 - 37057 San Giovanni Lupatoto (VR) Italia	
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