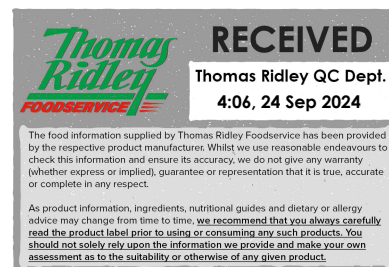




## Specification

Hilcona AG Schaan  
Bendererstrasse 21  
LI-9494 Schaan**Product Definition**

Release date: 2022-05-09T00:00:00  
(X1002) Fantasy name: Tortelloni Saumon MSC  
Sales description / trade name: Pasta smoked with salmon product (filling 25 %), precooked, quick-frozen  
production country: Liechtenstein  
organic product: no  
control organization:  
(M037) declarable identity no label:  
(M037) identity label: CH 224  
(M017) EAN code: 7610227910889  
consumer unit:  
EAN code trade item: 7610227986754  
producer: Hilcona AG, Bendererstrasse 21, FL-9494 Schaan, Liechtenstein, Zollgebiet der Schweiz

**Product Description**

product description: Tortelloni with yellowish dough and salmon filling; individually quick frozen (IQF)  
appearance/ shape/ color: Yellowish pasta pockets with whitish-pink filling and green pigments  
(X1752) smell / aroma: of pasta, decent of salmon not rance  
(X1751) taste: of pasta, decent of salmon not rance, tasty od chive and sour cream  
(X1753) Consistency / structure / mouthfeel: dough al dente, filling smooth to pasty  
Convenience degree: ready for regeneration  
(M088) preparation instruction: Steam oven: Put the contents of the bag into a GN container. Add a little fat/oil and mix well. Preheat the steam oven to around 95 °C and steam the product for 8 minutes.  
(M088) preparation instruction: Saucepan/tilting vat: Add the frozen product to boiling, lightly salted water and leave to simmer for 3-4 minutes.  
(M088) preparation instruction: -  
(M088) preparation instruction: -  
Claims (D/F/I): From an MSC certified sustainable fishery. [www.msc.org/ch](http://www.msc.org/ch)  
Mandatory additional information: precooked  
(X1804) Process description: Forming pasta, pre-cooking, chilling down, individually quick freezing, packaging of pasta.

**Storage / shelf life**

(M362) Storage advice: Store at -18 °C at least, do not refreeze once thawed.  
Storage conditions: ≤ -18 °C  
Maximum shelf life from manufacture VA: 18 months  
Minimum shelf life upon delivery: 6 months

**Packaging information**

**Packaging / weights**

(M077) number of servings: from to:	4 Portionen
(M280) Drained weight consumer unit:	-
(M278) Net weight of consumer unit:	- g
Gross weight consumer unit:	2016 g
net weight trade unit:	2000 g
Gross weight trade unit:	- g
Net weight shipping unit:	2x2000 g
Gross weight shipping unit:	about 4400 g
Type of packaging primary:	tubular bag
Type of packaging material primary:	PE (70 µm) - plastic-foil, multicolor printed
packaging dimensions primarily:	
Secondary packaging type:	-
packaging dimensions secondarily:	-
Secondary packaging dimensions:	-
Type of packaging tertiary:	Folded box with adhesive label and adhesive tape.
Tertiary packaging material:	Folded box: PAP - cardboard, printed; Adhesive label: PAP - paper, printed; Adhesive tape: PP - plastic foil
packing dimensions tertiary:	LxWxH [mm]: ca. 396x262x165

**identification**

Lot number primary:	«L»+«4-digit random number»
Lot number secondary:	-
Lot number tertiary:	«L»+«4-digit random number»
Date format primary:	mm.yyyy

**Logistics / transport / c**

(M229) Customs tariff number CH:	1902 2000
Customs tariff number EU:	1902 2091 00
Pallet scheme:	10 layers of 9 boxes

**Ingredients**

ingredients (DE / Sinfos):	durum <b>wheat</b> semolina, water, smoked salmon product 7 % ( <b>pink salmon</b> [Oncorhynchus gorboscha, certificate MSC, fishing area FAO 61/67], salt, smoke), <b>wheat</b> flour, ricotta cheese ( <b>milk</b> ), <b>eggs</b> , sour <b>cream</b> (35 % milk fat), salt, lemon juice, rapeseed oil, sugar, spices, chive, yeast. Allergy Advice: For allergens, including cereals containing gluten, see ingredients in bold. May contain traces of: <b>soya</b> .
Cross-contamination (allergens):	Soy.
Country of origin raw materials (FAO fishing area for fish):	Pink salmon (Oncorhynchus gorboscha): Fishing area FAO No. 61, 67 (Pacific).

**Allergens**

Does the product contain components that can cause allergic reactions or food intolerance?

Allergen	Yes	Traces	No	Comment
<b>Allergenes</b>				
Cereals and products containing gluten	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Eggs and products	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
milk and milk products	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
lactose	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
peanuts and products	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
soy and soy products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
sesame and products	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
celery and products	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
nuts and products	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Fish and fish products	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Crustaceans and crustacean products	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sulfur dioxide and sulfite (from 10 mg / kg, as SO <sub>2</sub> )	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
mustard and products	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
lupine and products	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
molluscs and products	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

**Nutritional informations**

Is the product suitable for the following diets:

Description	Yes	No
vegetarian	<input type="checkbox"/>	<input checked="" type="checkbox"/>
vegan	<input type="checkbox"/>	<input checked="" type="checkbox"/>

**Nutrition Values**

	Unit	100g	RI (%)	250g	RI (%)
Calorific value kJ		794	9	1995	24
Calorific value kcal		188	9	472	24
Fat	g/100g	3.0	4	7.5	11
Fat saturated	g/100g	1.2	6	3.0	15
Carbohydrates	g/100g	31	12	78	30
Sugars (mono- and disaccharides)	g/100g	2.1	2	5.3	6
Fiber	g/100g	1.7		4.3	
Protein	g/100g	8.4	17	21	42
Table salt calculated from Na	g/100g	0.73	12	1.8	30

**label und certification**

Description	Yes	No
organic	<input type="checkbox"/>	<input checked="" type="checkbox"/>
organic EU agroculture	<input type="checkbox"/>	<input checked="" type="checkbox"/>
BIO Knospe	<input type="checkbox"/>	<input checked="" type="checkbox"/>
BIO Knospe CH	<input type="checkbox"/>	<input checked="" type="checkbox"/>
(EN) Bio Naturland	<input type="checkbox"/>	<input checked="" type="checkbox"/>
SUISSE GARANTIE	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Marine/Aquaculture Stewardship Council (MSC/ASC)	<input checked="" type="checkbox"/>	<input type="checkbox"/>
V-Label (Vegetarian Label)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Fairtrade	<input type="checkbox"/>	<input checked="" type="checkbox"/>
gluten-free	<input type="checkbox"/>	<input checked="" type="checkbox"/>
lactose free	<input type="checkbox"/>	<input checked="" type="checkbox"/>
(EN) Demeter	<input type="checkbox"/>	<input type="checkbox"/>
halal	<input type="checkbox"/>	<input checked="" type="checkbox"/>
kosher	<input type="checkbox"/>	<input checked="" type="checkbox"/>

(EN) Nutriscore

**Chemical and physical characteristics / calibration**

Analysis	unit	limit value	tolerance value
<b>Microbiological specifica</b>			
Aerobic, mesophilic bacteria	KBE/g	1000000	100000
Enterobacteriaceae	KBE/g	1000	100
Escherichia coli	KBE/g	100	10
Salmonella spp.	KBE/25g	nn	-
Staphylococci, coagulase positive	KBE/g		100
Bacillus cereus	KBE/g	1000	100

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Molds	KBE/g	10000	1000
Yeast	KBE/g	10000	1000
Listeria monocytogenes	KBE/g	100	-

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**Chemical and physical characteristics / calibration**

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Analysis	unit	set	minimum	maximum	Comment
proportion of filling (recipe)	%	25			
proportion of filling (find again)	%	24	20	28	
empty pasta pockets	Stck./kg	0		4	
damaged product	Stck./kg	0		8	
open pasta pockets	Stck./kg	0		8	
sum of all defects	Stck./kg	0		12	
length	mm	40	35	45	
width	mm	40	35	45	
height	mm	20	15	25	
10 piece weight	g	107	97	117	

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**Status**

Description	Yes	No
containing meat (including fish, marine animals)	<input checked="" type="checkbox"/>	<input type="checkbox"/>
with pork	<input type="checkbox"/>	<input checked="" type="checkbox"/>
with beef	<input type="checkbox"/>	<input checked="" type="checkbox"/>
free range eggs	<input type="checkbox"/>	<input checked="" type="checkbox"/>
barn eggs	<input checked="" type="checkbox"/>	<input type="checkbox"/>
with palm oil	<input type="checkbox"/>	<input checked="" type="checkbox"/>
with iodized salt	<input type="checkbox"/>	<input checked="" type="checkbox"/>
contains nanoparticles	<input type="checkbox"/>	<input checked="" type="checkbox"/>
packed with protective gas	<input type="checkbox"/>	<input checked="" type="checkbox"/>
thawed	<input type="checkbox"/>	<input checked="" type="checkbox"/>
irradiated	<input type="checkbox"/>	<input checked="" type="checkbox"/>
with colorant	<input type="checkbox"/>	<input checked="" type="checkbox"/>
with preservative	<input type="checkbox"/>	<input checked="" type="checkbox"/>
with antioxidants	<input type="checkbox"/>	<input checked="" type="checkbox"/>
with nitrite curing salt	<input type="checkbox"/>	<input checked="" type="checkbox"/>
with nitrate	<input type="checkbox"/>	<input checked="" type="checkbox"/>
with nitrite curing salt and nitrate	<input type="checkbox"/>	<input checked="" type="checkbox"/>
with flavor enhancer	<input type="checkbox"/>	<input checked="" type="checkbox"/>
blackend (olives)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
waxed (for fruits)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
with phosphate (meat)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
with sweetener	<input type="checkbox"/>	<input checked="" type="checkbox"/>
on the basis of sorbitol	<input type="checkbox"/>	<input checked="" type="checkbox"/>
contains phenylalanine	<input type="checkbox"/>	<input checked="" type="checkbox"/>
laxitive	<input type="checkbox"/>	<input checked="" type="checkbox"/>
with aroma	<input type="checkbox"/>	<input checked="" type="checkbox"/>
contains natural flavors	<input type="checkbox"/>	<input checked="" type="checkbox"/>
contains quinine	<input type="checkbox"/>	<input checked="" type="checkbox"/>
contains caffeine	<input type="checkbox"/>	<input checked="" type="checkbox"/>

**Confirmation**

This product does not contain any additives, enzymes or vitamins that have been produced with the help of genetically modified microorganisms.

The packaging materials used comply with the statutory provisions of Switzerland and the EU.

legal compliance Switzerland, Germany, Austria, France, UK.  
reviewed for:

