



K129



LA PASTA FRESCA
UFFICIALE
del P.A.S. di Identità Colored
IDENTITÀ
MILANO

Agnoli with truffle and stracchino all'antica cheese



5-6'

COOKING TIME



2kg €

PER BOX



120g

SERVING



18

MONTH AT -18°C

Ingredients (pasta)

Durum wheat semolina, barn eggs.

Ingredients (filling)

Ricotta, Stracchino all'Antica delle Valli Orobiche cheese 21%, black truffle 5%, breadcrumbs, salt.

Average nutritional values per 100 g

Energy kJ 965 - Energy kcal 229 - Fats g 6,6 of which saturated fats g 4,4 - Carbohydrates g 31,1 of which sugars g 7,0 - Fibres g 2,9 - Proteins g 9,8 - Salt g 0,69

Data Sheet



da 10 a 14 g

FOR PIECES



da 41 a 48 mm

LENGTH OF A PIECE



da 42 a 52 mm

HEIGHT OF A PIECE



20

PORTION YIELD AFTER COOKING



45

PERCENTAGE OF PASTA



55

PERCENTAGE OF FILLING

PACKAGING: 10 TRAYS OF 16 PIECES EACH

