



Rise Balls

 **Arancini**
RISE BALLS



Product Description

Golden and light breading, fragrant and flavoursome rice, stringy and inviting filling: Arancini are an irresistible mixture of taste and flavour. Perfect to satisfy a peckish moment or accompany an aperitif on the go.

Ingredients

Rice, **cooked ham**, **mozzarella**, grana padano cheese, eggs, breadcrumbs, tomato sauce, salt, pepper, olive oil.

The highlighted ingredients can cause reactions in allergic or intolerant people.

Allergens

Produced in a facility that also uses: cereals containing gluten, eggs and derivatives, milk and its derivatives.



Store in a freezer at -18 °C

PLEASE NOTE: Do not expose to light or heat and strictly observe the cold chain.

Minimum shelf life

1 year after production

Preparation method

Thaw at room temperature for about **20 minutes**.



In the fryer: pour the product in plenty of hot oil at **180 °C**, and fry for about **3/4 minutes** until the desired browning is obtained.

Preparation method for the pre-fried product

Thaw at room temperature for about **20 minutes**.



In the microwave: put the pre-fried product in a **800 W** microwave and cook for about **90 seconds**

Nutritional Information

average values for 100 g

Energy value 232,2 kcal (967 kj)

Fat	g	7,1
of which saturated	g	2,2

Carbohydrates	g	48,3
of which sugars	g	3,7

Proteins	g	11,6
Sodium	mg	2

Microbiological features

Parameter	Guide values	
CBT	<10 ⁴	ufc/g
E.Coli	<10	ufc/g
Sulphite-reducing clostridia	<10	ufc/g
Staphylococcus coagulase and aureus	<10	ufc/g
Moulds and yeasts	<100	ufc/g
Listeria monocytogenes	Not present	in 25g
Salmonella	Not present	in 25g

Product Palletising

Product code	
Packaging	1000 gr
Packaging per Box	6 packs
Cardboard gross weight	6,5 kg
Boxes per layer	10
Pieces per pallet	360 kg
Total Weight	385 kg
Pallet stackability	No



Arancini

Product	Size of		
RISE BALLS	30 gr	60 gr	100 gr



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