


 PASTA BERRUTO <small>S.p.A.</small>		DURUM WHEAT SEMOLINA PASTA			
Ingredients		Durum wheat semolina 100 %			
Brand		ARRIGHI		Net weight	
Packaging		Polipropilene (PP)		g 500	
Shelf life - Traceability		36 months - Lot and Best Before End on package - EAN 128 label with SSCC code on pallett			
Item		Measures mm.			
51 Gancetti rigati		Length			
		Width			
		Height	8		
		Thickness	1,2		
		Diameter	4,7		
		Cooking time min	8		
Chemical Characteristics			Microbiological Characteristics		
Moisture %	max	12,50	Total Count unit / g	max	50000
Ashes % d.s.	max	0,90	Total Coliforms unit / g	max	100
Proteins (N x 5,70) % d.s.	min	11,50	Bacillus Cereus unit / g	max	100
Fats %		1,10	Staphilococcus Aureus unit / g	max	100
Acidity (italian degrees)	max	4,00	Salmonella spp	in 25 g.	Absent
Soft Wheat %	max	3	Moulds and Yeasts unit / g	max	5000
Average nutritional values (for 100 gr. dry pasta)			G.D.A. - REG 1169 / 2011		
Energy		kj / kcal	1476 / 348	Kcal	2000
Fats		%	1,1	g	70
	of which saturated	%	0,1	g	20
Carbohydrates		%	71	g	260
	of which sugars	%	3,5	g	90
Fibers		%	3	g	(24)
Proteins		%	12	g	50
Salt		%	0,01	g	6
Organoleptical Characteristics			Technical Characteristics		
Appearance : Typical of the shape			Broken shapes	max	5%
Color : Amber yellow			Foreign shapes	max	2%
Taste : Pure, slightly sweet			Foreign bodies		Absent
			Water absorption (average)		90 - 100 %

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Allergens	Contains Gluten (Durum Wheat). May contain traces of eggs		
Storage	In a dry, fresh, clean site (max 25 °C) far from vegetables and rice.		
Origin : ITALY	Produced by	Pasta Berruto Spa	via Sommariva 139/141 - 10022 - Carmagnola - Italy
			
29/06/2016	Rev 11 - 02/04/15 - Validity 24 months	STD 01	