

		EGG DURUM WHEAT SEMOLINA PASTA - 4 EGGS / KG				
Ingredients		Durum wheat semolina, fresh egg 19,4 %				
Brand		ARRIGHI		Net weight		
Packaging		(2 x 250 g PP packages)		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.				
191 Lasagne		Lenght 180±5 Width 80±5 Height Thickness 0,85±0,05 Diameter Cooking time min See instruction				
Chemical Characteristics			Microbiological Characteristics			
Moisture %	max	12,50	Total Count unit / g	max	50000	
Ashes % d.s.	max	1,10	Total Coliforms unit / g	max	100	
Proteins (N x 5,70) % d.s.	min	12,50	Bacillus Cereus unit / g	max	100	
Fats %	min	2,80	Staphilococcus Aureus unit / g	max	100	
Acidity (italian degrees)	max	5,00	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	1503 / 355	Kcal	2000	17,8%
Fats		%	3	g	70	4,3%
	of which saturated	%	1	g	20	5,0%
Carbohydrates		%	67	g	260	25,8%
	of which sugars	%	3,5	g	90	3,9%
Fibers		%	4	g	(24)	(n.a)
Proteins		%	13	g	50	26,0%
Salt		%	0,03	g	6	0,5%
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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<p>Packaging</p>	<p>(2 x 250 g PP packages)</p>		<p>Cardboard Box</p>

<p>Allergens</p>	<p>Contains Gluten (Durum Wheat) and Egg.</p>		
<p>Storage</p>	<p>In a dry, fresh, clean site (max 25 °C) far from vegetables and rice.</p>		
<p>Origin : ITALY</p>	<p>Produced by Pasta Berruto Spa via Sommariva 139/141 - 10022 - Carmagnola - Italy</p>		
<p>Issued on 19/06/2017 Validity 24 months</p>	<p>Rev 13 10/01/2017</p>	<p>STD 02-4</p>	