


		DURUM WHOLEWHEAT SEMOLINA PASTA			
Ingredients		Durum wholewheat 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.			
31 Penne Rigate		Lenght 45 Width Height Thickness 1,3 Diameter 9,5 Cooking time min 10			
Chemical Characteristics			Microbiological Characteristics		
Moisture % max 12,50 Ashes % d.s. max 1,80 Proteins (N x 5,70) % d.s. min 11,50 Fats % 2,50 Acidity (italian degrees) max 5,00 Soft Wheat % max 3			Total Count unit / g max 50000 Total Coliforms unit / g max 100 Bacillus Cereus unit / g max 100 Staphilococcus Aureus unit / g max 100 Salmonella spp in 25 g. Absent Moulds and Yeasts unit / g max 5000		
Average nutritional values (for 100 gr. dry pasta)				G.D.A. - REG 1169 / 2011	
Energy Fats of which saturated Carbohydrates of which sugars Fibers Proteins Salt		kj / kcal 1451 / 343 % 2,8 % 0,5 % 63,5 % 3,5 % 8 % 12 % 0,01		Kcal 2000 17,4% g 70 4,0% g 20 2,5% g 260 24,4% g 90 3,9% g (24) (n.a) g 50 24,0% g 6 0,2%	
Organoleptical Characteristics			Technical Characteristics		
Appearance : Typical of the shape Light brown, typical of wholewheat pasta Taste : Slightly sweet, typical of wholewheat pasta			Broken shapes max 5% Foreign shapes max 2% Foreign bodies Absent Water absorption (average) 100 - 110 %		

 	DURUM WHOLEWHEAT SEMOLINA PASTA		
Ingredients	Durum wholewheat semolina 100 %		
Brand	ARRIGHI	Net weight	g 500
Packaging	Polipropilene (PP)		

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
30/06/2016	Rev 11 - 02/04/15 - Validity 24 months
STD 10 