



General informations **Product certification**

Legal name	Pasta di Gragnano PGI
Ingredients	Durum Wheat Semolina
Die	Bronze *
Cooking instruction	Cook pasta in boiling water
Cooking Time	10'
Best before	36 months
To be stored	Keep in a cool and dry place
Allergens	Gluten. It may contain soybean and mustard.
Wheat origin	UE E NON UE
Milling country	ITALIA

PGI	: C.S.Q.A.
Organic	: N.A
Halal	: N.A
Kosher	: ORTHODOX U.
Vegan	: A.V.I
No GMO	: N.A.

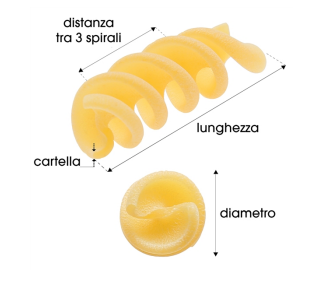
CU Format printed data **Nutrition facts**

Production date	: N/A
Best before	: dd/mm/yyyy
Lot code	: L yxxx G
Other	: N/A

Energia/Energy/Énergie Energie/Valor energético Energia/Energie	1480 kJ 351 kcal
Grassi/Fat/Matières grasses/Fett Gras/Lipidos/Vetten di cui acidi grassi saturi/ of which saturated/ dont acides gras saturés/ davon gesättigte Fettsäuren/ de las cuales saturadas/ dos quais ácidos gordos saturados/ waarvan verzadigde vetzuren	1,0 g 0,2 g
Carboidrati/Carbohydrate/ Glucides Kohlenhydrate/ Hidratos de carbono/Hidratos de carbono/Koolhydraten di cui zuccheri/ of which sugars/ dont sucres/ davon Zucker/ de los cuales azúcares/ dos quais açúcares/ waarvan suikers	70 g 3,0 g
Fibre/Fibre/Fibres alimentaires/ Ballaststoffe/Fibra alimentaria/ Fibra/Vezels	3,0 g
Proteine/Protein/Protéines/Eiweiß/ Proteínas/Proteínas/Eiwitten	14 g
Sale/Salt/Sel/Salz/Sal/Sal/Zout	0,01 g

Shape size **L463AE52**

Shape size	Target	Tol.	Range Min/Max	U.M
Cartella (Thickness)	1,30	± 0,150	/	mm
Diametro (Diameter)	11,00	± 1,000	1,000	mm
Lunghezza Taglio (Cut Length)	35,00	± 1,000	3,000	mm
Distanza tra 3 spirali (Distance between)	14,00	± 1,000	2,000	mm



* Le variazioni di colore e ruvidità della superficie della pasta sono fisiologiche nel processo di trafilatura al bronzo.

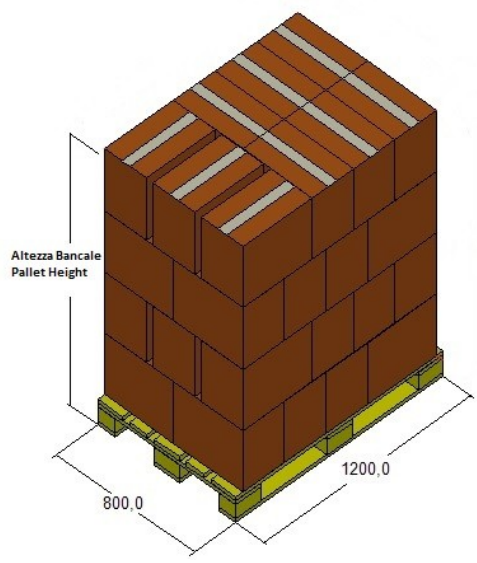
Defects (Weight %) **Logistic specs**

Defects (Weight %)	Target	U.M
Cracked pasta	≤ 3,00	%
Fragments	≤ 1,00	%
Broken pieces	≤ 1,00	%
Foreign Material	Absent	
Deformed pasta	≤ 1,00	%

CU	8000139910227	Layout	09x4
TU	18000139910316	Stackable	Yes
LU	08000139202124		

Pasta Characteristics **U.M**

Pasta Characteristics	Target	U.M
Ashes on dry basis	≤ 0,86	%
Moisture	≤ 12,5	%
Proteins on dry basis	≥ 13,5	%
T.V.C.	≤ 1000	ufc/g
Mould and yeast	≤ 100	ufc/g
St. Aureus	< 100	ufc/g
Total Coliforms	≤ 10	ufc/g



PACKING TYPE **PACKAGING**

PACKING TYPE	Net weight	Gross weigh	Measures (mm)	PACKAGING	Weight	Wid / Len	Material
CU Block bottom	500,00 g	507,00 g	130x60x190	COEX30my + CPPCAST30my	7,000 g	395/320	PP
TU Standard	8,00 Kg	8,61 Kg	400x265x275	Cartone Base Generic	0,498 kg		Corrugated
LU EPAL	288 Kg	333 Kg	800x1200x1250				