



**General informations** **Product certification**

Legal name	Food prep. with high content of proteins and fiber
Ingredients	Durum Wheat Semolina, De-fatted durum WHEAT germ
Die	Bronze *
Cooking instruction	Cook pasta in boiling water
Cooking Time	9'
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/O NON UE
Milling country	ITALIA

PGI	: N.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
Other	: N/A

Dichiarazione nutrizionale per 100 g		% RDA
Nutrition declaration per 100 g		
Déclaration nutritionnelle pour 100 g		
Nährwertdeklaration je 100 g		
Información nutricional por 100 g		
Declaração nutricional por 100 g		
Voedingswaardevermelding per 100 g		
Næringsværdi per 100 g		
Energia/Energie/Energia	426 kJ	17%
Energie/Waer/energi	100 kcal	17%
Energia/Energie/Energia		
Grassi/Fat/Matières grasses/Fett	2,3 g	3%
Grasas/Lipidos/Letten/Fett		
(di cui acidi grassi saturi)	0,6 g	2%
(of which saturated)		
(dont les acides gras saturés)		
(davon gesättigte Fettsäuren)		
(de las cuales saturadas)		
(dos quais ácidos gordos saturados)		
(waarvan verzadigde vetzuren)		
(varan mattat fett)		
Carboidrati/Carbohydrate/Carbohidratos/Carbocles/Kohlenhydrate	56 g	22%
Hidratos de carbono/Hidratos de carbono/Koolhydraten/Kohlydrater		
(di cui zuccheri)	3,6 g	3%
(of which sugars)		
(dont sucres)		
(davon Zucker)		
(de los cuales azúcares)		
(dos quais açúcares)		
(waarvan suikers)		
(varan sockerarter)		
Fibra/Fibre/Fibres alimentaires/Balsastofe/Fibra alimentaria/Fiber	12 g	-
Fibra/Fibre/Fibres		
Proteine/Protein/Proteines/Eiweiß/Proteínas/Proteins/Еiweiß/Protein	18 g	34%
Sali/Salt/Salt/Salz/Salt/Salt/Salt	0,93 g	0%

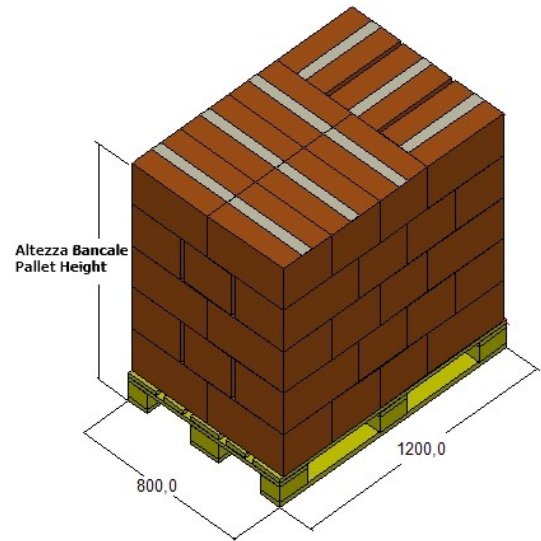
Shape size	Target	Tol.	Range Min/Max	U.M	L749GM68
Cartella Gola (Trough thickness)	1,05	± 0,100	/	mm	
Cartella Rigo (Crest thickness)	1,35	± 0,050	/	mm	
Diametro (Diameter)	8,50	± 0,200	0,500	mm	
Lunghezza Taglio (Cut Length)	50,00	± 2,000	5,000	mm	
Numero Righi (Straights number)	18,00	/	/		

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

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

GTIN	Logistic specs
CU 8000139939785	Layout 09x5
TU 08000139939969	Stackable Yes
LU 08000139228582	

Pasta Characteristics	Target	U.M
Moisture	≤ 12,5	%
Proteine Nx5,70	≥ 18	%
Ashes on dry basis	IN 3,3 4,3	%



PACKING TYPE	Net weight	Gross weigh	Measures (mm)	PACKAGING	Weight	Wid / Len	Material
<b>CU</b> Block bottom	500,00 g	507,50 g	110x60x170	COEX30my + CPPCAST38my	7,500 g	355/320	PP
<b>TU</b> Shelf Ready	5,00 Kg	5,45 Kg	390x265x195	Fondo 15+15+10 mm	0,370 kg		Shelf ready
<b>LU</b> EPAL	225 Kg	268 Kg	800x1200x1125				