



General informations **Product certification**

Legal name	Italian Pasta
Ingredients	Durum Wheat Semolina
Die	Teflon
Cooking instruction	Cook in the oven
Cooking Time	30' a 180 °C
Double cooking time	3' in acqua bollente e 20' in forno a 180°
Best before	36 months
To be stored	Keep in a cool and dry place
Allergens	Gluten. It may contain soybean and mustard.
Wheat origin	ITALIA, USA (ARIZONA)
Milling country	ITALIA

PGI	: N.A
Organic	: N.A
Halal	: HALAL ITALI
Kosher	: N.A
Vegan	: N.A
No GMO	: N.A.

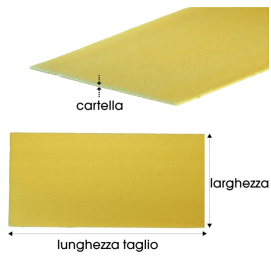
Shape size **CU Format printed data**

Shape size	Target	Tol.	Range Min/M	U.M	L300AE09
Cartella (Thickness)	0,95	± 0,05	/	mm	
Larghezza (Width)	80,00	± 2,00	/	mm	
Lunghezza Taglio (Cut Length)	155,0	± 2,00	/	mm	
Numero pezzi (Number of Piece)	28,00	± 2,00	/	nr	

Production dat	: N/A
Best before	: dd/mm/yyyy
Lot code	: L yxxx F
Other	: N/A

Nutrition facts

Dichiarazione nutrizionale per 100g	
Energia	1489 kJ 351 kcal
Grassi	1,0g
di cui acidi grassi saturi	0,2g
Carboidrati	70g
di cui zuccheri	3,0g
Fibre	3,0g
Proteine	14g
Sale	<0,01g



Defects (Weight %) **Logistic specs**

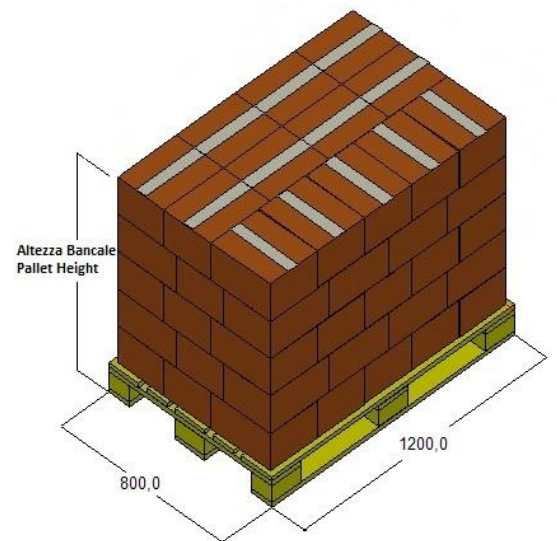
Defects (Weight %)	Target	U.M
Fragments	≤ 1,00	%
Broken pieces	≤ 1,00	%
Damaged pasta	≤ 1,00	%
Deformed pasta	≤ 1,00	%
Cracked pasta	≤ 10,00	%

CU	8000139910852
TU	08000139927935
LU	08000139216893

Layout	13x5
Stackable	Yes

Pasta Characteristics

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 wei	Measures (mm)
CU Box	500,00 g	501,00 g	170x90x50
TU Standard	6,00 Kg	6,48 Kg	290x240x185
LU EPAL	390 Kg	443 Kg	800x1200x107

PACKAGING	Weight	Wid / Le	Material
Cartone Base Generic	1,000 P 0,464 k	N/A	Paper+PP Corrugated