



TECHNICAL SHEET

DURUM WHEAT PASTA

LONG PASTA SHAPES

5KG CATERING PACK / 500G RETAIL PACK

INGREDIENTS : durum wheat semolina

Pasta can be named "Durum wheat pasta" when it is obtained by extrusion, rolling and consequently drying the mixture prepared with durum wheat and water. When forming the mixture only durum wheat is used without flour from other cereals, no added colours or preservatives are used.

CHARACTERISTICS:

Maximum humidity 12.50 %

Ashes : minimum content 0.70%; maximum 0.90%

Cellulose : minimum content 0.20%; maximum 0.45%

Azotic substances: minimum content 10.50%;

Acidity , expressed in degrees, maximum 4

BACTERIOLOGIC CHARACTERISTICS:

The pasta produced conforms to law no. 580 of 04.07.67 and subsequent amendments.

NUTRITION INFORMATION: average values for 100g of product:

Energy kJ 1509.8 - kcal 355.6

Protein 12.0g Carbohydrate 74.2g Fat 1.2g

DURATION :

The product should be used within 2 years.

STORAGE:

In order that the product lasts a long time and keeps its flavour we recommend storing it in a cool dry place, away from sunlight. Do not keep in the fridge below zero. Do not expose to water or sunlight.

TRANSPORT CONDITIONS :

This is a dried pasta product and does not require any special transport procedures.

PACKAGING:

Catering pack: polyethylene packs for food products net weight 3kg (3x4=12kg)

Retail pack: 500g cellophane packs; in 24-pack boxes (24x500)

PALLETS:

Catering: 80 x 120 pallets - 72/12kg boxes

Retail : 80 x 120 pallets -72/12kg boxes

INVOICE CODE: S / S5



TECHNICAL SHEET

DURUM WHEAT PASTA

SHORT PASTA SHAPES

5KG CATERING PACK - 500G RETAIL PACK

INGREDIENTS : durum wheat semolina

Pasta can be named "Durum wheat pasta" when it is obtained by extrusion, rolling and consequently drying the mixture prepared with durum wheat and water. When forming the mixture only durum wheat is used without flour from other cereals, no added colours or preservatives are used.

CHARACTERISTICS :

Maximum humidity 12.50 %

Ashes : minimum content 0.70%; maximum 0.90%

Cellulose : minimum content 0.20%; maximum 0.45%

Azotic substances: minimum content 10.50%;

Acidity , expressed in degrees, maximum 4

BACTERIOLOGIC CHARACTERISTICS:

The pasta produced conforms to law no. 580 of 04.07.67 and subsequent amendments.

NUTRITION INFORMATION: average values for 100g of product:

Energy kJ 1509.8 - kcal 355.6

Protein 12.0g Carbohydrate 74.2g Fat 1.2g

DURATION :

The product should be used within 2 years.

STORAGE:

In order that the product can keep its flavour we recommend storing it in a cool dry place, away from sunlight. Do not keep in the fridge below zero. Do not expose to water or sunlight.

TRANSPORT CONDITIONS :

This is a dried pasta product and does not require any special transport procedures.

PACKAGING:

Catering pack: polyethylene packs for food products net weight 5kg

Retail pack: 500g cellophane packs; in 10-pack boxes (10x500)

PALLETS:

Catering: 80 x 120 pallets - 80/5kg packs

Retail : 80 x 120 pallets – 80/5kg boxes

INVOICE CODE: S / S5



TECHNICAL SHEET

DURUM WHEAT PASTA PASTA FOR BROTH

5KG CATERING PACK / 500G RETAIL PACK

INGREDIENTS: durum wheat semolina

Pasta can be named "Durum wheat pasta" when it is obtained by extrusion, rolling and consequently drying the mixture prepared with durum wheat and water. When forming the mixture only durum wheat is used without flour from other cereals, no added colours or preservatives are used.

CHARACTERISTICS:

Maximum humidity 12.50 %

Ashes : minimum content 0.70%; maximum 0.90%

Cellulose : minimum content 0.20%; maximum 0.45%

Azotic substances: minimum content 10.50%;

Acidity , expressed in degrees, maximum 4

BACTERIOLOGIC CHARACTERISTICS:

The pasta produced conforms to law no. 580 of 04.07.67 and subsequent amendments

NUTRITION INFORMATION: average values for 100g of product:

Energy kJ 1509.8 - kcal 355.6

Protein 12.0g Carbohydrate 74.2g Fat 1.2g

DURATION :

The product should be used within 2 years.

STORAGE:

In order that the product lasts a long time and keeps its flavour we recommend storing it in a cool dry place, away from sunlight. Do not keep in the fridge below zero. Do not expose to water or sunlight.

TRANSPORT CONDITIONS :

This is a dried pasta product and does not require any special transport procedures.

PACKAGING:

Catering pack: polyethylene packs for food products net weight 5kg

Retail pack: 500g cellophane packs; in 10-pack boxes (10x500)

PALLETS:

Catering: 80 x 120 pallets - 80/5kg packs

Retail : 80 x 120 pallets – 80/5kg boxes

INVOICE CODE: S / S5