



## TECHNICAL SHEET

### EGG PASTA - TAGLIATELLE

#### 5KG/500G CATERING PACK - 250G RETAIL PACK

#### **INGREDIENTS : durum wheat semolina, 6 eggs per kg, 28.36 %**

Produced from calibrated pastry obtained in bronze moulds, this pasta is thin but as rough as possible.

If the pasta is green, the correct name is "Durum wheat egg pasta with spinach" and 1% dehydrated powdered spinach is added.

#### **DURUM WHEAT:**

- Average humidity 14.50% (maximum by law 15.50%)
- Total ashes D.W. 0.85% (maximum by law 0.90%)
- Dry gluten D.W. 12.50% (minimum to produce pasta which holds in cooking 11%)

#### **EGGS:**

Whole fresh hens' eggs that are Category A and pasteurized with microbiological chemical-physical organoleptic qualities within the stipulations of the law.

#### **BACTERIOLOGIC CHARACTERISTICS:**

The pasta produced conforms to law no. 580 of 04.07.67 and subsequent amendments, in particular it is within the bacteriologic limits envisaged by the Ministry for Health circular no. 32/85

#### **NUTRITION INFORMATION :** (average values for 100g of product):

Energy kJ 1520.1 - kcal 358.6

Protein 14.1g Carbohydrate 68.1g Fat 3.8g

#### **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: boxes for food products with blue polyethylene bag, net weight 5kg

: cellophane cartons, net weight 500g in boxes for food products (10 x 500)

Retail pack: cellophane cartons, net weight 250g in boxes for food products (20 x 250)

#### **PALLETS:**

Catering: 80 x 120 pallets with 40 / 48 5kg boxes

Retail: 80 x 120 pallets with 40 / 48 5kg boxes

**INVOICE CODE: GR / US**  
**GR5 / US5**  
**GR2 / US2**



## TECHNICAL SHEET

### EGG PASTA SPECIAL SHAPES - SHORT PASTA

#### 5KG/1000G CATERING PACK - 250G RETAIL PACK

**INGREDIENTS : durum wheat semolina, 4 eggs per kg, 19.36 %.**

Produced from calibrated pastry obtained in bronze moulds, this pasta is thin but is also as rough as possible. If the pasta is green, the correct name is "Durum wheat egg pasta with spinach" and 1% dehydrated powdered spinach is added.

**DURUM WHEAT:**

- Average humidity 14.50% (maximum by law 15.50%)
- Total ashes D.W. 0.85% (maximum by law 0.90%)
- Dry gluten D.W. 12.50% (minimum to produce pasta which holds in cooking 11%)

**EGGS:**

Whole fresh hens' eggs that are Category A and pasteurized with microbiological chemical-physical organoleptic qualities within the stipulations of the law.

**BACTERIOLOGIC CHARACTERISTICS:**

The pasta produced conforms to law no. 580 of 04.07.67 and subsequent amendments, in particular it is within the bacteriologic limits envisaged by the Ministry for Health circular no. 32/85.

**NUTRITION INFORMATION :** (average values for 100g of product)

Energy kJ 1504.2 - kcal 354.9 Protein: 14.5g Carbohydrate: 66.8g Fat: 3.3g

**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: in 5/6kg bags for food products (1000g x 6) net weight

Retail pack: 500g packs with cellophane bow; in boxes for food products (10 x 500)

**PALLETS:**

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

80 x 120 pallets - 60/6kg boxes

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

**INVOICE CODE: UFS / GA  
UFS1 / GA1  
U5 / GA5**



## TECHNICAL SHEET

### EGG PASTA - PASTA FOR SOUPS

#### 5KG/1000G CATERING PACK - 250G RETAIL PACK

**INGREDIENTS : durum wheat semolina, 4 eggs per kg, 19.36 %.**

Produced from calibrated or extruded pastry according to the shape, obtained in bronze moulds, this pasta is thin but the pastry or the extrusion is also as rough as possible.

**DURUM WHEAT:**

- Average humidity 14.50% (maximum by law 15.50%)
- Total ashes D.W. 0.85% (maximum by law 0.90%)
- Dry gluten D.W. 12.50% (minimum to produce pasta which holds in cooking 11%)

**EGGS:**

Whole fresh hens' eggs that are Category A and pasteurized with microbiological chemical-physical organoleptic qualities within the stipulations of the law.

**BACTERIOLOGIC CHARACTERISTICS:**

The pasta produced conforms to law no. 580 of 04.07.67 and subsequent amendments, in particular it is within the bacteriologic limits envisaged by the Ministry for Health circular no. 32/85.

**NUTRITION INFORMATION :** (average values for 100g of product)

Energy kJ 1504.2 - kcal 354.9 Protein: 14.5g Carbohydrate: 66.8g Fat: 3.3g

**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 bags for food products, net weight 5kg/1000g

Retail pack: 250g closable cartons with window, in 12-pack boxes (12 x 250)

**PALLETS:**

Catering : 80 x 120 pallets with 136/5kg bags

80 x 120 pallets with 136 6kg bags.

Retail : 80 x 120 pallets with 153/3kg bags

**INVOICE CODE: U - U1 - U2**



## TECHNICAL SHEET

### EGG PASTA

### PRECOOKED LASAGNE

**INGREDIENTS : durum wheat semolina, 4 eggs per kg, 19.36 %.**

Produced from calibrated pastry obtained in bronze moulds, this pasta is thin but is also as rough as possible, pastry thickness 0.9mm, precooked processing.

If the pasta is green 1.3% dehydrated powdered spinach is added.

**DURUM WHEAT:**

-Average humidity 14.50% (maximum by law 15.50%)

- Total ashes D.W. 0.85% (maximum by law 0.90%)

-Dry gluten D.W. 12.50% (minimum to produce pasta which holds in cooking 11%)

**EGGS:**

Whole fresh hens' eggs that are Category A and pasteurised with microbiological chemical-physical organoleptic qualities within the stipulations of the law.

**BACTERIOLOGIC CHARACTERISTICS:**

The pasta produced conforms to law no. 580 of 04.07.67 and subsequent amendments, in particular it is within the bacteriologic limits envisaged by the Ministry for Health circular no. 32/85.

**NUTRITION INFORMATION :** (average values for 100g of product)

Energy kJ 1488 - kcal 356

Protein - 12.5

Carbohydrate – g70

Fat – 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:**

All outer boxes are labeled with name, shape number and relative barcode.

The lasagna is packaged in 500g cartons for food products, in 12-carton boxes.

**PALLETS:**

Pallets with 48 boxes each for a total net weight of 240 kg.

**INVOICE CODE: LA5 / LAV5**

**LASAGNE N. 190 EAN CODE 8000839581901**

**LASAGNE N. 191 EAN CODE 8000839591918**

Produced and packaged in the factory at Casaleone (VR) Via Montale, 21



## TECHNICAL SHEET

### DURUM WHEAT PASTA

#### PRECOOKED CANNELLONI FOR FILLING

##### **INGREDIENTS: durum wheat semolina**

The cannelloni for filling are called precooked not because they are cooked beforehand, but because they are extruded very thinly, approximately 9 tenths, so that they can be filled and put into the oven as they are. Cooking suggestions are shown on each pack. 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) 100g of pasta contains:

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:**

The cannelloni for filling are packaged in cartons for food products with a net weight of 250g, in 12carton boxes.

##### **PALLETS:**

80 x 120 pallets with 60 boxes each for a total net weight of 180kg.

##### **INVOICE CODE: CA2**

##### **EAN CODE: 8000839 300007**

Produced and packaged in the factory at Cassola (VI) Via Martiri di Belfiore, 1.