Data sheet

Rev.00

Pag:1 di 2

Data:20-01-2022

Item number: 210220

Spaghetti

Brand



QUALITÀ 🤡 TRADIZIONE ITALIANA

Expiry date: 36 months from the date of manufacture

Product name: Durum wheat semolina pasta

Category: Long pasta

Description: Product obtained from the extrusion, lamination and consequent drying of doughs prepared exclusively with durum

wheat semolina and water

Ingredients: 100% durum wheat semolina, water.

Allergens: Gluten, may contain traces of MUSTARD

Type of die: Bronzo

How to use: consume after cooking

Cooking time: 13 minutes

Photo





Outer diameter Ø mm	Length (mm)	Thickness (mm)	Packaging	Carton weight	EAN Code	
2,30±0.02	255±30	2,20±0,3	500g	6Kg	8057711210220	

The packaging system guarantees the maintenance of hygienic requirements; the substances used for packaging comply with current legislation and are suitable for contact with food, under the normal conditions of use envisaged by the consumer. The labeling complies with the legal requirements (EU Reg. 1169/2011). The label shows the mandatory information in the following languages: ITALIAN, ENGLISH, FRENCH, PORTUGUESE

Packaging	Material	Dimension	How to register	Information	Decoding
				reported	
Primary	Polypropylene film	Mm290x120x70	Thermal transfer	Expiry date	gg/mm/aaaa
				Batch number	L aa ddd n
					year day N. line
Seconday	Cardboard box with	mm405x265x260	inkjet	Item name,	
	adhesive tape			Packs x weight	
				Paone Distribuzione srl	
				Expiration dd/mm/YY	
				Lot, EAN-ITF14	
Pallet	Wood	mm 800x1200			

Palletization

Cardboard					Pallet			Container		
N.	Base	Height	Depth	Volume	Layer	N.	Base	Height	Depth	Volume
packages	mm	mm	mm	MC		packages	mm	mm	mm	MC
12	300	340	150	0,015	4	20	80	-	-	-

Additional product information

GMO FREE	It does not contain GMO FREE genetically modified ingredients

Allergens Produced in a factory that produces pasta with added EGGS

Rev.00 **Data sheet** Pag:2 di 2 Data:20-01-2022 Item number: 210220 Spaghetti For good cooking, for every 100g of pasta, boil 1 liter of water with the addition of a teaspoon of salt, cook the pasta Method **Preparation** for the time indicated on the package Color Homogeneous amber yellow No flaws like white and blackheads-air bubbles-cuts-veins-parasite infection absence of extraneous aromas (mold, acidity), If broken it emits a decisive sound, showing a slightly dusty section. The Smell/Taste pasta keeps cooking, remaining resistant and elastic; it absorbs water, increasing its weight and volume. The humidity rate does not exceed 12.5% **Nutritional Properties** Portion for 1 person 83g AR **Parameters** Average Value / 100 g 1246 Kj/298Kcal 1502 Kj 359 Kcal **Energie** 0,6 g Fat 0,5 g 0,10 g Of wich satured fatty acids 0,1 g75,0 g 62,3 g Carbohydrates 3,0 g 2,5 g Sugar 13,5 g **Protein** 11,2 g 0,02 g 0,02g Salt * THE SALT CONTENT IS DUE EXCLUSIVELY TO NATURAL SODIUM Symbols Legal parameters Parameter of law Average value Legal limit Humidity 11,60% ≤ 12,50% **Ashes** 0,83% (b) \leq 0,90 % (b) Minimum protein (nitrogen x 5.70) 13,5% (b) ≥10,50% S.S.(b) Acidity 2,8 max degree (c) ≤ 4 max degree(c) Fiber 2,8% Legend (a) average values calculated on the basis of the analytical results obtained by an accredited laboratory. % S.S. = out of 100 parts of dry matter

(c) the degree of acidity = is expressed by the number of cubic cm of normal alkaline solution needed to neutralize 100 g of dry matter