


		<p><b>DURUM WHEAT SEMOLINA PASTA</b></p>			
<p><i>Ingredients (STD 01)</i></p>		<p>Durum wheat semolina 100 %</p>			
<p><i>Shelf life - Traceability</i></p>		<p>36 months - Lot and Best Before End on package - EAN 128 label with SSCC code on pallet</p>			
<p><i>Item</i></p>		<p><i>Measures mm.</i></p>			
<p><b>31</b></p> <p><b>Penne Rigate</b></p> <p>CDE COMMERCIAL SERVICE : 057</p>		<p>Lenght <b>45</b></p> <p>Width</p> <p>Height</p> <p>Thickness <b>1,3</b></p> <p>Diameter <b>9,5</b></p> <p>Cooking time min <b>10</b></p>			
<p><i>Chemical Characteristics</i></p>			<p><i>Microbiological Characteristics</i></p>		
<p>Moisture % max 12,50</p> <p>Ashes % d.s. max 0,90</p> <p>Proteins (N x 5,70) % d.s. min 11,50</p> <p>Fats % 1,10</p> <p>Acidity ( italian degrees ) max 4,00</p> <p>Soft Wheat % max 3</p>	<p>Total Count unit / g max 50000</p> <p>Total Coliforms unit / g max 100</p> <p>Bacillus Cereus unit / g max 100</p> <p>Staphilococcus Aureus unit / g max 100</p> <p>Salmonella spp in 25 g. Absent</p> <p>Moulds and Yeasts unit / g max 5000</p>				
<p><i>Average nutritional values ( for 100 gr. dry pasta )</i></p>				<p><i>G.D.A. - REG 1169 / 2011</i></p>	
<p>Energy kj / kcal 1473 / 347</p> <p>Fats % 1,5</p> <p>of which saturated % 0,3</p> <p>Carbohydrates % 70</p> <p>of which sugars % 3,4</p> <p>Fibers % 2,9</p> <p>Proteins % 12</p> <p>Salt % 0,01</p>	<p>Kcal 2000</p> <p>g 70</p> <p>g 20</p> <p>g 260</p> <p>g 90</p> <p>g ( 24 )</p> <p>g 50</p> <p>g 6</p>	<p>17,4%</p> <p>2,1%</p> <p>1,5%</p> <p>26,9%</p> <p>3,8%</p> <p>( n.a )</p> <p>24,0%</p> <p>0,2%</p>			
<p><i>Organoleptical Characteristics</i></p>			<p><i>Technical Characteristics</i></p>		
<p>Appearance : Typical of the shape</p> <p>Color : Amber yellow</p> <p>Taste : Pure, slightly sweet</p>			<p>Broken shapes max 5%</p> <p>Foreign shapes max 2%</p> <p>Foreign bodies Absent</p> <p>Water absorption ( average) 90 - 100 %</p>		

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<p><i>Allergens</i></p>	<p>Contains Gluten ( Durum Wheat ). May contain traces of eggs, soy and mustard</p>	
<p><i>Declarations</i></p>	<p>Pesticides, Contaminants and Heavy Metals: Below to EU Regulations limits</p>	
	<p>We hereby declare that no ingredient in our pasta consists or contains or is produced from GMO ( Reg UE 1829-1830/2003 ). We hereby declare that our pasta and no ingredient in our pasta was irradiated ( Reg. UE 1169/2011 )</p>	
<p><i>Storage</i></p>	<p>In a dry, fresh, clean site (max 25 °C) far from vegetables and rice.</p>	
<p><i>Origin : ITALY</i></p>	<p>Produced by Pasta Berruto Spa via Sommariva 139/141 - 10022 - Carmagnola - Italy</p>	
		
<p>Issued on 06/05/2024 Validity 24 months</p>	<p>Rev 16 25/10/2021</p>	<p>STD 01</p>