



TECHNICAL INFORMATION	SK 0SW4203	
	Revision	13
	date	20-Jun-2022
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Product description	DURUM WHEAT SEMOLINA PASTA			
Product	0SW4203 TAGLIATELLE NIDI SEMOLA			
EAN code	8001250152039			
Net weight	500 g			
Primary packaging	Food grade carton box closed with Polypropylene film			
Secondary packaging	Cardboard outer case			
Pallet structure	Units per case	Cases per layer	Number of layers	Cases per pallet
	8	7	3	21
Retail unit	500 g pack			
Storage	Store away from heat sources, from light and avoid damp places			
Shelf-life	36 months			
Ingredients list	Durum wheat semolina			
Origin of the raw material	Country of wheat cultivation: EU and non EU. Country of milling: Italy			
Manufacturing process:	Dough preparation, extruding, cutting and nest forming, drying and packaging.			

CHEMICAL-PHYSICAL CHARACTERISTICS

Moisture	Italian D.P.R. N. 187 of 09 February 2001 < 12,5%
Ash on d.m.	< 0,90%
Acidity	< 4°
Pesticide residue	compliant to EC Reg N. 396/2005 and following amendments
Mycotoxins	compliant to EC Reg N. 1881/2006 and following amendments
Heavy metals	compliant to EC Reg N. 1881/2006 and following amendments

ALLERGENS

(From recipe, EU Reg. 1169/2011 and following amendments)

WHEAT. May contain EGGS, SOY and MUSTARD.

FOREIGN BODIES

absent

AVERAGE NUTRITIONAL VALUES PER 100g

Energy	1490 kJ/351 kcal
Fat	1,5 g
of which: saturates	0,3 g
Carbohydrate	69 g
of which: sugars	3,4 g
Fibre	2,9 g
Protein	14 g
Salt	0 g

ORGANOLEPTIC CHARACTERISTICS

Appearance	characteristic nest shaped, regular
Colour	light yellow
Flavour	typical without foreign flavours
Taste	typical of starch
Texture	consistent and homogeneous