

ARRIGHI Dal 1930 PASTA BERRUTO S.p.A.		DURUM WHEAT SEMOLINA PASTA					
Ingredients		Durum wheat semolina 100 %					
Brand	ARRIGHI	Net weight	g. 250				
Packaging			Cardboard Box				
Shelf life - Traceability		24 mois - Lot et DLUO sur carton- EAN 128 etiquette sur chaque palette					
Item	Measures						
		Cannelloni					
		Lenght	100	mm			
		Thickness	0,95 - 1,00	mm			
		Diameter	25	mm			
		Cooking time min See cooking instruction on package					
Chemical Characteristics		Microbiological Characteristics					
Moisture %	max	12,50	Total Count unit / g	max	50000		
Ashes % d.s.	max	0,90	Total Coliforms unit / g	max	100		
Proteins (N x 5,70) % d.s.	min	11,50	Bacillus Cereus unit / g	max	100		
Fats %		1,10	Staphilococcus Aureus unit / g	max	100		
Acidity (italian degrees)	max	4,00	Salmonella spp	in 25 g.	Absent		
Soft Wheat %	max	3	Moulds and Yeasts unit / g	max	5000		
Average nutritional values (for 100 gr. dry pasta)			G.D.A. - REG 1169 / 2011				
Energy			kj / kcal	1476 / 348	Kcal	2000	17,4%
Fats			%	1,1	g	70	1,6%
	of which saturated		%	0,1	g	20	0,5%
Carbohydrates			%	71	g	260	27,3%
	of which sugars		%	3,5	g	90	3,9%
Fibers			%	3	g	(24)	(n.a)
Proteins			%	12	g	50	24,0%
Salt			%	0,01	g	6	0,2%
Organoleptical Characteristics			Technical Characteristics				
Appearance : Typical of the shape			Broken shapes		max	5%	
Color : Amber yellow			Foreign shapes		max	2%	
Taste : Pure, slightly sweet			Foreign bodies			Absent	
			Water absorption (average)			80 - 90 %	

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<i>Allergens</i>	Contains Gluten (Durum Wheat). May contain traces of eggs
<i>Storage</i>	In a dry, fresh, clean site (max 25 °C) far from vegetables and rice.
<i>Origin : ITALY</i>	
 LATORIO PASTA BERRUTO ANALISI	
15/06/2016	Rev 11 - 02/04/15 - Validity 24 months STD 01