

ARRIGHI Dal 1930 PASTA BERRUTO S.p.A.		DURUM WHEAT SEMOLINA PASTA				
Ingredients		Durum wheat semolina 100 %				
Brand		ARRIGHI	Net weight	g. 500		
Packaging		Polipropilene (PP)				
Shelf life - Traceability		36 months - Lot and Best Before End on package - EAN 128 label with SSCC code on pallett				
Item		Measures				
3 Capellini		Lenght	260			
		Width				
		Height				
		Thickness				
		Diameter	1,45-1,50			
		Cooking time min	6			
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)			90 - 100 %	

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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.
 LABORATORIO PASTA BERRUTO ANALISI	
11/01/2016	Rev 11 - 02/04/15 - Validity 24 months STD 01