

ARRIGHI Dal 1930 PASTA BERRUTO S.p.A.		DURUM WHEAT SEMOLINA PASTA		
Ingredients		Durum wheat semolina 100 %		
Brand	ARRIGHI	Net weight	g 500	
Packaging			Cardboard Box	
Shelf life - Traceability		36 months - Lot and Best Before End on package - EAN 128 label with SSCC code on pallett		
Item	Measures mm.			
- Lasagne	Lenght180 Width80 Height Thickness0,9 Diameter Cooking time min-			
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.
<i>Origin : ITALY</i>	Produced by Pasta Berruto Spa via Sommariva 139/141 - 10022 - Carmagnola - Italy
29/06/2016	  Rev 11 - 02/04/15 - Validity 24 months STD 01