

ARRIGHI Dal 1930 PASTA BERRUTO S.p.A.		DURUM WHOLEWHEAT SEMOLINA PASTA			
Ingredients		Durum wholewheat semolina 100 %			
Brand		ARRIGHI		Net weight	
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 mm.			
5 Spaghetti		Lenght260 Width Height Thickness Diameter1,70-1,75 Cooking time min10			
Chemical Characteristics			Microbiological Characteristics		
Moisture %max12,50 Ashes % d.s.max1,80 Proteins (N x 5,70) % d.s.min11,50 Fats %2,50 Acidity (italian degrees)max5,00 Soft Wheat %max3			Total Count unit / gmax50000 Total Coliforms unit / gmax100 Bacillus Cereus unit / gmax100 Staphilococcus Aureus unit / gmax100 Salmonella sppin 25 g.Absent Moulds and Yeasts unit / gmax5000		
Average nutritional values (for 100 gr. dry pasta)				G.D.A. - REG 1169 / 2011	
Energy Fats of which saturated Carbohydrates of which sugars Fibers Proteins Salt		kj / kcal1451 / 343 %2,8 %0,5 %63,5 %3,5 %8 %12 %0,01	Kcal200017,4% g704,0% g202,5% g26024,4% g903,9% g(24)(n.a) g5024,0% g60,2%		
Organoleptical Characteristics			Technical Characteristics		
Appearance : Typical of the shape Light brown, typical of wholewheat pasta Taste : Slightly sweet, typical of wholewheat pasta			Broken shapesmax5% Foreign shapesmax2% Foreign bodiesAbsent Water absorption (average)100 - 110 %		

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Allergens	Contains Gluten (Durum Wheat). May contain traces of eggs		
Storage	In a dry, fresh, clean site (max 25 °C) far from vegetables and rice.		
Origin : ITALY	Produced by	Pasta Berruto Spa	via Sommariva 139/141 - 10022
	- Carmagnola - Italy		