



TECHNICAL INFORMATION

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Product description	DURUM WHEAT SEMOLINA EGG PASTA			
Product	0UN2101	PAPPARDELLE Matassine Uovo		
EAN code pack	8001250201010			
Net weight/Retail unit	250 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
	12	8	4	32
Storage	Store away from heat sources, from light and avoid damp places			
Shelf-life	24 months			
Ingredients list	Durum wheat semolina, fresh pasteurized eggs (28,27%).			
Origin of the raw material	Country of wheat cultivation: EU and non EU. Country of milling: Italy			
Manufacturing process:	Dough preparation, extruding, cutting and hank forming, drying and packaging.			

CHEMICAL-PHYSICAL CHARACTERISTICS

Italian D.P.R. N. 187 of 09 February 2001

Moisture	< 12,5%
Ash on d.m.	< 1,20%
Acidity	< 5°
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, EGGS. May contain SOY and MUSTARD

FOREIGN BODIES

absent

MICROBIOLOGICAL CHARACTERISTICS

Total colony count at 30°C	< 10.000 CFU/g
Staphylococcus aureus	< 100 CFU/g
Salmonella spp.	absent in 25 g

AVERAGE NUTRITIONAL VALUES PER 100g

Energy	1607 kJ/380 kcal
Fat	4,7 g
of which: saturates	1,4 g
Carbohydrate	67 g
of which: sugars	2 g
Fibre	2,8 g
Protein	16 g
Salt	0,14 g

ORGANOLEPTIC CHARACTERISTICS

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