

Pastificio Antiche Tradizioni di Gragnano Via Saletta, 9 Gragnano (Na)	SCHEDA TECNICA DI PRODOTTO	Ed. 1 del 25/03/2008 Rev. 1 del 01/10/2008
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PRODUCT DESCRIPTION

Brand	Antiche Tradizioni di Gragnano
Legal name	Durum wheat semolina pasta
Ingredients	Durum WHEAT semolina, water
Bar code	8032715810904

QUALITY PARAMETERS

Organoleptic parameters	Color: straw yellow, characteristics of the bronze-cut pasta Smell: free from foreign odors and unpleasant	
Chemical parameters	Net Weight	≥ 500 g
	Umidity	≤ 12.5 %
	Protein	≥ 14 g/100g s.s.
	Ashes	≥ 0.9 g/100 g s.s.
Microbiological parameters	CBT at 30 °C	≤ 1000 UFC/g
	Yeast and Molds	≤ 10 UFC/g
	Escherichia coli	Absent/g
	Salmonella	Absent in 25 g
Biological contaminants and particulates	Rodent hairs	Absent
	Fragments of insects	Absent
	Foreign bodies	Absent
Nutritional values	Average values for 100 g of product	
	Energy	359 Kcal – 1525 KJ
	Carbohydrates	74 g
	Proteins	14 g
	Fat	1 g

ENCODING BATCH

On the packaging in single line with ink-jet: L: batch ; code of 6 numbers:
first 3 numbers: day of production according to the Julian calendar,
other 2 numbers: year of production; one letter : packaging line

PACKING

Packing for the transport	Minimum unit packaging	Carton of 12 itmes Carton size: 400x400x195
	Pallet assortment	10 layers of 6 cartons for a total of 60 cartons Pallet weight : 240 kg
	Pallet height	195 cm
Transport	At room temperature and under hygienic conditions	

STORAGE

Date of expiry	Indicated On the pack with day/mm/year
Storage	At room temperature Shelf Life 2 years

CONDITION OF USE

Cooking time	10÷15 minutes
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GENERAL REQUIREMENTS

The durum wheat used is of Italian origin and free from GMO.
Pasta extruder in bronze dies is produced, packaged, stored in compliance with the laws relating to food hygiene (Reg. CEE n. 178/02, Reg. CEE n. 852/04, D.P.R. n. 187/01).

Redazione <i>Food Lab sas</i>	Verifica/Approvazione <i>Amministratore</i> Parmendola Vincenzo
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