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| Pastificio Antiche Tradizioni di Gragnano Via Saletta, 9 Gragnano (Na) | SCHEDA TECNICA DI PRODOTTO | Ed. 1 del 20/04/2015 Rev. 1 del 02/04/2016 |
| | SPAGHETTONI DI GRAGNANO | Pag. 1 di 1 |

PRODUCT DESCRIPTION

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| Brand | Antiche Tradizioni di Gragnano |
| Legal name | Durum wheat semolina pasta |
| Ingredients | Durum WHEAT semolina, water |
| Bar code | 8032715813158 |

QUALITY PARAMETERS

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| Organoleptic parameters | Color: straw yellow, characteristics of the bronze-cut pasta Smell: free from foreign odors and unpleasant | |
| Chemical parameters | Net Weight Umidity Protein Ashes | ≥ 500 g ≤ 12.5 % ≥ 14 g/100g s.s. ≥ 0.9 g/100 g s.s. |
| Microbiological parameters | CBT at 30 °C Yeast and Molds Escherichia coli Salmonella | ≤ 1000 UFC/g ≤ 10 UFC/g Absent/g Absent in 25 g |
| Biological contaminants and particulates | Rodent hairs Fragments of insects Foreign bodies | Absent Absent Absent |
| Nutritional values | Average values for 100 g of product | |
| | Energy | 355 Kcal – 1507 KJ |
| | Carbohydrates | 70,60 g |
| | Proteins | 14 g |
| | Fat | 1,20 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

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| Packing for the transport | Minimum unit packaging | Carton of 12 items Carton size: 360x250x250 |
| | Pallet assortment | 7 layers of 10 cartons for a total of 70 cartons Pallet weight : 420 kg |
| | Pallet height | 195 cm |
| Transport | At room temperature and under hygienic conditions | |

STORAGE

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| Date of expiry | Indicated On the pack with day/mm/year |
| Storage | At room temperature Shelf Life 3 years |

CONDITION OF USE

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| Cooking time | 13 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).

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