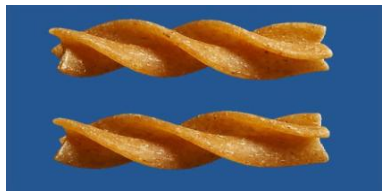


		DURUM WHOLEWHEAT SEMOLINA PASTA			
Ingredients		Durum wholewheat semolina 100 %			
Brand		ARRIGHI		Net weight	
Packaging		Polipropilene (PP)		g 500	
Shelf life - Traceability		36 months - Lot and Best Before End on package - EAN 128 label with SSCC code on pallet			
Item		Measures mm.			
36 Fusilli 3 eliche		Lenght	35		
		Width			
		Height			
		Thickness	1,1		
		Diameter	9,8 - 10		
		Cooking time min	9		
Chemical Characteristics			Microbiological Characteristics		
Moisture %	max	12,50	Total Count unit / g	max	50000
Ashes % d.s.	max	1,80	Total Coliforms unit / g	max	100
Proteins (N x 5,70) % d.s.	min	11,50	Bacillus Cereus unit / g	max	100
Fats %		2,50	Staphilococcus Aureus unit / g	max	100
Acidity (italian degrees)	max	5,00	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	1451 / 343	Kcal	2000
Fats		%	2,8	g	70
	of which saturated	%	0,5	g	20
Carbohydrates		%	63,5	g	260
	of which sugars	%	3,5	g	90
Fibers		%	8	g	(24)
Proteins		%	12	g	50
Salt		%	0,01	g	6
Organoleptical Characteristics			Technical Characteristics		
Appearance : Typical of the shape			Broken shapes	max	5%
Light brown, typical of wholewheat pasta			Foreign shapes	max	2%
Taste : Slightly sweet, typical of wholewheat pasta			Foreign bodies		Absent
			Water absorption (average)		100 - 110 %

 <p>PASTA BERRUTO S.p.A.</p>	<p>DURUM WHOLEWHEAT SEMOLINA PASTA</p>		
<p>Ingredients</p>	<p>Durum wholewheat semolina 100 %</p>		
<p>Brand</p>	<p>ARRIGHI</p>	<p>Net weight</p>	<p>g 500</p>
<p>Packaging</p>	<p>Polipropilene (PP)</p>		

<p>Allergens</p>	<p>Contains Gluten (Durum Wheat). May contain traces of eggs</p>		
<p>Storage</p>	<p>In a dry, fresh, clean site (max 25 °C) far from vegetables and rice.</p>		
<p>Origin : ITALY</p>	<p>Produced by Pasta Berruto Spa via Sommariva 139/141 - 10022 - Carmagnola - Italy</p>		
<div style="text-align: right; margin-top: 20px;">  </div>			
<p>30/06/2016</p>	<p>Rev 11 - 02/04/15 - Validity 24 months</p>	<p>STD 10</p>	