

item 502200	Lasagne wholemeal	
size 12,00 x 250,00 G	ID BIO	certification body CCPB
country of origin: IT	customs origin: IT	
EAN carton 4006040070511	EAN piece 4006040070504	
gross weight 3,490 KG	tare weight gross	0,270 KG
net weight 3,000 KG	tare weight net	0,250 KG
carton size in CM	unit size in CM	
L:30,00 W:15,90 H: 21,00	L:3,60 W:9,50	H:18,70
layer/ pallet		
L:20 P:80		

additional product data

product group: secondary placement :
 replacement for:
 available from:
 languages on the label: DE/GB/FR/NL/IS/CZ/GR/HU
 country of origin: IT
 customs tariff code: 19021910

pallet weight (loading device included) 299,200 KG unit weight of packaging 0,020 KG
 pallet height (loading device included) 95,000 CM unit weight of packaging 0,250 KG

INGREDIENTS

wholemeal DURUM WHEAT* semolina,
 * = organic cultivation ** = biodynamic cultivation

shelf life (wholesaler): 360 Days

allergen information (you find the current data on www.rapunzel.de)

this product contains as an **ingredient** with allergen potential:

Durum Whole Wheat

may production related contain **traces** of the following allergen ingredients:

Egg,Soy

nutritional regimen information vegan: yes no raw food: yes no

Production

Rapunzel whole grain pasta is made with Italian whole grain durum wheat semolina. Contains 90% of the grain and 100% of the seedling. The dough is shaped into long, thin layers that are cut into plates. Next, the Lasagna plates are slowly and gently dried for 5 hours at a maximum temperature of 75°C.

Product Information

Whole grain Lasagna noodles can be used without pre-cooking and ensure layered enjoyment. Our Italian pastificio follows an Italian tradition and uses only the best Italian whole grain durum wheat semolina and pure spring water for the preparation of Rapunzel pasta. A slow and gentle drying process at low temperatures ensures the typical flavor and the perfect 'al dente' bite.

Usage

use without pre-cooking

Packaging

PP foil

Storage

Store in a cool and dry place.

Recipe

Put alternate layers of uncooked Lasagna sheets and other ingredients into a casserole. Smother top Lasagna sheet with sauce and bake in oven at 200°C for about 35-40 minutes.

Legal product designation

Lasagna whole grain

nutritional features

nutritional features (per 100g) naturally varying!

Energy value kJ/kcal:

1489/344

Fat:

1,60 g

item	502200	Lasagne wholemeal
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Of which saturated fatty acids:	0,50 g
Carbohydrates:	68,40 g
Of which sugars:	2,00 g
Fibres:	6,80 g
Protein:	12,50 g
salt:	0,030 g

NOTES