



| TECHNICAL INFORMATION | | SK 0SX6050 | |
|-----------------------|--|---------------|------------------|
| | | Revision date | 5 10-May-2022 |
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| | | | | |
|----------------------------|--|-----------------------------------|------------------|------------------|
| Product description | DURUM WHEAT SEMOLINA PASTA | | | |
| Product | 0SX6050 | CONCHIGLIE RIGATE DA KG. 3 | | |
| EAN code | 8001250180506 | | | |
| Net weight | 3000 g | | | |
| Primary packaging | Polypropylene film | | | |
| Secondary packaging | Cardboard outer case | | | |
| Pallet structure | Units per case | Cases per layer | Number of layers | Cases per pallet |
| | 4 | 6 | 2 | 12 |
| Retail unit | 3 kg pack | | | |
| Storage | Store away from heat sources, from light and avoid damp places | | | |
| Shelf-life | 36 months | | | |
| Ingredients list | Durum wheat semolina. | | | |
| Origin of the raw material | Country of wheat cultivation: EU and non EU. Country of milling: Italy | | | |
| Manufacturing process: | Dough preparation, extruding, cutting, drying and packaging. | | | |

CHEMICAL-PHYSICAL CHARACTERISTICS

| | |
|-------------------|---|
| Moisture | Italian D.P.R. N. 187 of 09 February 2001 < 12,5% |
| Ash on d.m. | < 0,90% |
| Acidity | < 4° |
| 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. May contain SOY and MUSTARD

FOREIGN BODIES

absent

AVERAGE NUTRITIONAL VALUES PER 100g

| | |
|---------------------|------------------|
| Energy | 1490 kJ/351 kcal |
| Fat | 1,5 g |
| of which: saturates | 0,3 g |
| Carbohydrate | 69 g |
| of which: sugars | 3,4 g |
| Fibre | 2,9 g |
| Protein | 14 g |
| Salt | 0 g |

ORGANOLEPTIC CHARACTERISTICS

| | |
|------------|----------------------------------|
| Appearance | characteristic, regular |
| Colour | light yellow |
| Flavour | typical without foreign flavours |
| Taste | typical of starch |
| Texture | consistent and homogeneous |