

# Data sheet

Rev.00

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Date:22-02-2023

## Linguine

Item number: 210213

### Brand



### Photo



**Expiry date:** 36 months from the date of manufacture

**Product name:** Durum wheat semolina pasta

**Category:** Long pasta

**Description:** Product obtained from the extrusion, lamination and consequent drying of doughs prepared exclusively with durum wheat semolina and water

**Ingredients:** 100% durum wheat semolina, water.

**Allergens:** Gluten, may contain traces of MUSTARD

**Type of die:** Bronzo

**How to use:** consume after cooking

**Cooking time:** 9 minutes

Lenght (mm)	Length (mm)	Thickness (mm)	Packaging	Carton weight	EAN Code
3,20 ±0,01	255±30	1,80±0,3	500g	6Kg	8057711210213

The packaging system guarantees the maintenance of hygienic requirements; the substances used for packaging comply with current legislation and are suitable for contact with food, under the normal conditions of use envisaged by the consumer. The labeling complies with the legal requirements (EU Reg. 1169/2011). The label shows the mandatory information in the following languages: ITALIAN, ENGLISH, FRENCH, PORTUGUESE

Packaging	Material	Dimension	How to register	Information reported	Decoding
Primary	Polypropylene film	Mm290x120x70	Thermal transfer	Expiry date Batch number	gg/mm/aaaa L aa ddd n year day N. line
Secondary	Cardboard box with adhesive tape	mm405x265x260	inkjet	Item name, Packs x weight Paone Distribuzione srl Expiration dd/mm/YY Lot, EAN-ITF14	
Pallet	Wood	mm 800x1200			

### Palletization

Cardboard					Pallet			Container		
N. packages	Base mm	Height mm	Depth mm	Volume MC	Layer	N. packages	Base mm	Height mm	Depth mm	Volume MC
12	300	340	150	0,015	4	20	80	-	-	-

### Additional product information

**GMO FREE**

It does not contain GMO FREE genetically modified ingredients

**Allergens**

Produced in a factory that produces pasta with added EGGS

# Data sheet

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Data:22-02-2023

## Linguine

Item number: 210107





<b>Method Preparation</b>	For good cooking, for every 100g of pasta, boil 1 liter of water with the addition of a teaspoon of salt, cook the pasta for the time indicated on the package
<b>Color</b>	Homogeneous amber yellow
<b>No flaws like</b>	white and blackheads-air bubbles-cuts-veins-parasite infection
<b>Smell/Taste</b>	absence of extraneous aromas (mold, acidity), If broken it emits a decisive sound, showing a slightly dusty section. The pasta keeps cooking, remaining resistant and elastic; it absorbs water, increasing its weight and volume. The humidity rate does not exceed 12.5%

### Nutritional Properties

Portion for 1 person 83g

Parameters	Average Value / 100 g	AR
<b>Energie</b>	1502 Kj 359 Kcal	1246 Kj/298Kcal
<b>Fat</b>	0,6 g	0,5 g
<b>Of wich saturated fatty acids</b>	0,10 g	0,1 g
<b>Carbohydrates</b>	75,0 g	62,3 g
<b>Sugar</b>	3,0 g	2,5 g
<b>Protein</b>	13,5 g	11,2 g
<b>Salt</b>	0,02 g	0,02g

\* THE SALT CONTENT IS DUE EXCLUSIVELY TO NATURAL SODIUM

<b>Symbols</b>				
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### Legal parameters

Parameter of law	Average value	Legal limit
Humidity	11,60%	≤ 12,50%
Ashes	0,83% (b)	≤ 0,90 % (b)
Minimum protein (nitrogen x 5.70)	13,5% (b)	≥10,50% S.S.(b)
Acidity	2,8 max degree (c)	≤ 4 max degree(c)
Fiber	2,8%	-

### Legend

- (a) average values calculated on the basis of the analytical results obtained by an accredited laboratory.
- (b) % S.S. = out of 100 parts of dry matter
- (c) the degree of acidity = is expressed by the number of cubic cm of normal alkaline solution needed to neutralize 100 g of dry matter