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|---|---|
| Technical sheet: PGRF005426AE SPAGHETTI 4x3kg | Rev 02<br>14 <sup>th</sup> October 2014 |
|---|---|

| shape (internal code)               | Thickness  |      | Lenght |     | width/diameter |           |
|-------------------------------------|--|------|--------|-----|----------------|-----------|
|                                     | mm   | ±    | mm     | ±   | mm             | ±         |
| 426 Spaghetti 1.9 Br                | n.a.   | n.a. | 260,0  | 5,0 | 1,90           | 0,05      |
| <b>Ingredients:</b>                 | Durum wheat semolina   |      |        |     |                |           |
| <b>Die</b>                          | bronze   |      |        |     |                |           |
| <b>Cooking Time</b>                 | 11'  |      |        |     |                |           |
| <b>Allergens:</b>                   | Contain gluten   |      |        |     |                |           |
| <b>Origin:</b>                      | Italy  |      |        |     |                |           |
| <b>Shelf-life</b>                   | 36 months  |      |        |     |                |           |
| <b>Storage instruction:</b>         | Keep in a cool and dry place   |      |        |     |                |           |
| <b>Chimical-physical parameters</b> | <b>Standards</b>   |      |        |     |                |           |
| Ash                                 | ≤0,90% on dry basis  |      |        |     |                |           |
| Moisture                            | ≤12,5%   |      |        |     |                |           |
| Protein                             | ≥13,5% on dry basis (Nx5,70)   |      |        |     |                |           |
| <b>Microbiological parameters</b>   | <b>Standards</b>   |      |        |     |                |           |
| T.V.C.                              | ≤100.000 c.f.u./g  |      |        |     |                |           |
| Coliforms                           | <10 c.f.u./g   |      |        |     |                |           |
| Mould and yeast                     | <100 c.f.u./g  |      |        |     |                |           |
| St. Aureus                          | <100 c.f.u./g  |      |        |     |                |           |
| B. Cereus                           | <100 c.f.u./g  |      |        |     |                |           |
| Salmonella spp.                     | absent/25 g  |      |        |     |                |           |
| <b>Primary packaging</b>            | Polyethylene bag, suitable for food contact, sealed and identified with lot code and expiry date |      |        |     |                | 20g/bag   |
| <b>Secondary packaging</b>          | Corrugated cardboard case, sealed with tape  |      |        |     |                | 380g/case |
| <b>Defects</b>                      | <b>Tolerance</b>   |      |        |     |                |           |
| Broken pieces                       | < 5% w/w   |      |        |     |                |           |
| Slivers                             | < 0,1 % w/w  |      |        |     |                |           |
| Deformed pasta                      | < 1,0% w/w   |      |        |     |                |           |
| Dirty pasta                         | absent   |      |        |     |                |           |
| Collapsing pasta                    | < 1 % w/w  |      |        |     |                |           |



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| Logistic information       | EAN code   | ITF code       | EAN13 on the outer |
|----------------------------|--|----------------|--------------------|
|                            | 8000139014260  | 18000139084260 | 8000139912740      |
| <i>bags per outer</i>      | 4x3Kg  |                |                    |
| <i>Pallet drawing</i>      | 16 cases x 3 layers  |                |                    |
| <i>Expiry date format</i>  | dd/mm/yyyy (day/month/year e.g. 07/12/2013)                  |                |                    |
| <i>Lot format</i>          | LYxxx (Y=last digit of the year; xxx= Julian day e.g. L1341) |                |                    |
| <i>Coding on the bag</i>   | Expiry date - lot - Packing date and time                    |                |                    |
| <i>Coding on the outer</i> | Expiry date - lot - Internal order                           |                |                    |

| Nutrition declaration     | average value per 100 g |
|---------------------------|-------------------------|
| <i>Energy</i>             | 357 kcal/ 1516 kJ       |
| <i>Total fat</i>          | 1,0 g                   |
| <i>of which saturates</i> | 0,1 g                   |
| <i>Carbohydrate</i>       | 73,0 g                  |
| <i>of which sugars</i>    | 2,0 g                   |
| <i>Protein</i>            | 14,0 g                  |
| <i>Salt</i>               | 0,08 g                  |

Product picture



Label picture

