# GRANAROLO Antico Pastificio

# **TECHNICAL SHEET**

16/01/2023

## DURUM WHEAT SEMOLINA PASTA - GRANAROLO BRAND SHORT PASTA

SHAPE: 2810080 ORECCHIETTE PUGLIESI

2810084 GNOCCHETTI SARDI

2810087 TRIVELLINI

CATERING PACK: Kg. 5			
Product description	Food pasta is called "Durum wheat semolina pasta" when it is obtained by drawing or rolling with consequent drying of dough prepared with durum wheat semolina and water. To make the mix, only durum wheat semolina is used and no dyes and/or preservatives are added		
Ingredients	Durum wheat semolina and water		
CHEMICAL-PHYSICAL CHARACTERISTICS			
Moisture	Max 12.50%		
Ashes s.s	Max 0.90%		
Nitrogenous substances s.s.	Min 10.50%		
Acidity s.s.	Max 4 degrees		
Aw	Max 0,7		
MICROBIOLOGICAL CHARACTERISTICS			
Total bacterial count	< 100,000 ufc/g		
Total coliforms	< 10 ufc/g		
Staphylococcus coag+	< 100 ufc/g		
Salmonella spp	absent in 25g		
Moulds/ yeast	< 100 ufc/g		
NUTRITION DECLARATION			
	average values per 100 g of product	per portion (80g)	
Energy	kJ 1544 - kcal 364	Kj 1235 - Kcal 291	
Fats	g.1,4	g. 1,1	
Of which saturates	g.0,3	g. 0,2	
Carbohydrate	g.74	g. 59	
Of which sugars	g.1,1	g. 0,9	
Fibre	g.2,7	g. 2,2	
Protein	g.13	g. 10	
Salt	g.0,06	g. 0,05	
	CONTAMINANTS		
Antiparasite agents	Within the limits established in art.5 sub-section H) of law 283, by ministerial circular no.42 dated 12/10/85, by the MO dated 6/6/85 and subsequent amendments and supplements. EC Reg. 396/2005 and subsequent amendments		
Aflatoxin B1 + B2	Max 4 μg/kg (limits established by EC Reg. 1881/2006 as amended by EC Reg. 1126/2007)		
Ocratoxin A	Max 3 μg/kg (limits established by EC Reg. 1881/2006 as amended by EC Reg. 1126/2007)		
Metallic and non-metallic			
foreign matter	Absent		
ALLERGENS			
Contains gluten. May contain soy and mustard. Product suitable for vegetarians.			
GMO			
The product does not contain Genetically Modified Organisms			



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ORGANOLEPTIC CHARACTERISTICS			
Touch	Rough on the surface		
Taste and smell	The smell and taste of the pasta must be pleasant and not strange (acidity,mould)		
Appearance	Amber yellow and homogeneous colour		
Cooking time	The cooking time is shown on each single pack		
Shelf-life	Best before 2 years		
TECHNICAL INFO			
Storage procedures	To extend the shelf-life of the product and keep it in perfect condition, store in a cool and dry place, away from sunlight. Do not store in fridge, do not expose to water and sunlight. Do not freeze.		
Transport condition	Transport at room temperature		
Environmental labeling	Recycling Primary packaging: PP5 bag -> plastic Secondary packaging: PAP20 box -> paper		
Packaging	Polyethylene bags for food: 5 kg net weight (shapes 80 and 84) Cartons with polyethylene bags for food with 5 kg net weight (shapes 87 and 88)		
Palletisation	Pallet size 80 x 120 : 40 cartons (10x4) (shape 87) 84 bags (20 packages every 3 layer)		
Carton code	080 ORECCHIETTE       8000839070801         084 GNOCCHETTI       8000839070849         087 TRIVELLINI       8000839070870		
GRANAROLO QUALITY			

Guarantee of careful selection of ingredients which undergo stringent laboratory tests.

High technological and production process control standards.

Produced and packed in Italy in a factory conforming with Quality System UNI EN ISO 9001:2015

Certified by SGS on 03/12/2020