



General informations **Product certification**

Legal name	whole wheat pasta
Ingredients	Whole Durum Wheat Flour
Die	Teflon
Cooking instruction	Cook pasta in boiling water
Cooking Time	7'
Best before	36 months
To be stored	Keep in a cool and dry place
Allergens	Gluten. It may contain soybean and mustard.
Wheat origin	ITALIA
Milling country	ITALIA

PGI	: N.A.
Organic	: N.A.
Halal	: N.A.
Kosher	: N.A.
Vegan	: N.A.
No GMO	: N.A.

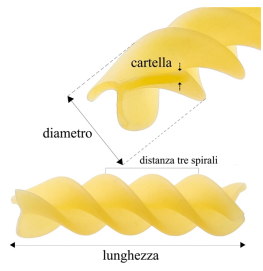
CU Format printed data **Nutrition facts**

Production date	: N/A
Best before	: dd/mm/yyyy
Lot code	: L yxxx
Other	: N/A



Shape size **L063BN51**

Shape size	Target	Tol.	Range Min/Max	U.M
Cartella (thickness) (Thickness)	1,10	± 0,050	/	mm
Diametro (diameter) (Diameter)	9,30	± /	0,200	mm
Lunghezza (length) (Length)	33,00	± /	2,000	mm
Distanza tra 3 spirali (Distance between)	13,00	± /	2,000	mm



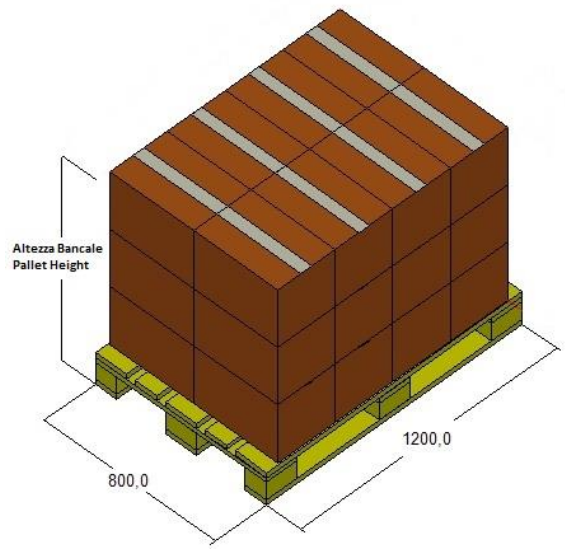
Defects (Weight %) **Logistic specs**

Defects (Weight %)	Target	U.M
Broken pasta	≤ 4,00	%
Cracking	≤ 3,00	%
Deformed pieces	≤ 1,00	%
Fragments	≤ 2,00	%

CU	8000139937040	Layout	08x3
TU	08000139937057	Stackable	Yes
LU	08000139225444		

Pasta Characteristics **U.M**

Pasta Characteristics	Target	U.M
Ashes on dry basis	IN 1,4	1,8 %
Moisture	≤ 12,5	%
Proteins on dry basis	≥ 13	%
T.V.C.	≤ 1000	ufc/g
Mould and yeast	≤ 100	ufc/g
St. Aureus	< 100	ufc/g
Total Coliforms	≤ 10	ufc/g



PACKING TYPE **PACKAGING** **Weight** **Wid / Len** **Material**

PACKING TYPE	Net weight	Gross weigh	Measures (mm)	PACKAGING	Weight	Wid / Len	Material
CU Block bottom	500,00 g	510,00 g	130x60x190	CARTAmonopatinata60GR+PPC	10,000 g	395/310	Paper+PP
TU Standard	8,00 Kg	8,67 Kg	380x280x315	Cartone Base Generic	0,505 kg		Corrugated
LU EPAL	192 Kg	231 Kg	800x1200x1095				