

Homemade PASTA durum wheat MARA

DATA SHEET

Special shapes bronze drawing, product manufactured through bronze drawing, rolling and by a slow and gradual process at low temperature, of mixture consisting by selected durum wheat semolina, water. According to the Italian law n. 580 of July 4th 1967, and D.P.R. of February 9th 2001, n° 187.

Note : The bronze drawing, make pasta lightly ' rough ' allowing to the sauces a better adherence. Besides the low temperature of drying, prevents the ' vitrification of the mixture, preserving the quality and taste.

Ingredients: Durum wheat semolina, water.

ITEM	Packaging	Weight (kg)	Volume (m ³)	Ean Code	Cooking Time
Lasagne	16x500	8	0,019	8000066480046	24 min. if you bake raw, pre-cooked for 4 min. in hot water and to complete in oven for 20 min.
Fusilloni	500g			8000066448138	11 min.
Fusilloni	16x500	8	0,080	8000066448145	
Conchiglioni	500g			8000066448152	14 min.
Conchiglioni	16x500	8	0,080	8000066448169	
Paccheri	500g			8000066448176	10 min.
Paccheri	16x500	8	0,080	8000066448183	
Nidi Tagliatelle	16x500	8	0,080	8000066445977	7 min.
Nidi Capellini	16x500	8	0,080	8000066448268	3 min.

CHEMICAL CHARACTERISTICS	Value	Tolerance	Units
Moisture and volatile	12,50	Max.	%
Ashes	0,90	Max.	%
Proteins (N x 5.70)	11,00	Min.	%
Acidity	3	4	grade
Wheat flour	absent	3	%
Mycotoxins	absent	Compliance laws	p.p.m.
Pesticides	absent	Compliance laws	p.p.m.
Heavy metals	absent	Compliance laws	p.p.m.

FILSH TEST (method AOAC)	Value	Tolerance	Units
Fragments of insects	absent	≤ 50	per 50 g
Whole larvae and insects	absent	-----	per 225 g
Rodent hairs	absent	-----	per 225 g

APPEARANCE

Color	amber yellow
When dry	Even and flat without collapsing or breaking
After cooking	Holding of shape without collapsing or breaking
Storage instructions	Keep in a cool and dry place
Sizing products	Polypropylene sachets/carton
Shelf life	2 years

MICROBIOLOGICAL CHARACTERISTICS	Value	Tolerance	Units
Bacteria mesophilic (PCA)	1,000	max	CFU/g
Escherichia coli	absent	≤ 10	CFU/g
Stafilococcus aureus	absent	≤ 10	CFU/g
Fungi	100	max	CFU/g
Salmonella	absent	Absent/25	CFU/g

AVERAGE NUTRITIONAL VALUE PER 100 GR

Sources	INRAN
Energy (kcal)	346,0
Energy (kJ)	1471,0
Proteins (g)	11,5% p/p
Carbohydrates (g)	72,5% p/p
Sugars (g)	4,4%
Total fats (g)	1,1% p/p
Saturated fatty acids (g)	21,8%
Monounsaturated fatty acids (g)	32,0%
Polyunsaturated fatty acids (g)	46,1%
Trans fatty acids (g)	-----
Cholesterol (mg)	0,0
Fiber (g)	2,7% p/p
Total salt (g) mineral	0,75% p/p
Added salt (g)	0
Sodium (mg)	31.1 mg/kg
Ashes (g)	-----
Moisture (g)	11,4
Alcohol	-----
Other	-----