

PASTA durum wheat MARA

DATA SHEET

Our product is manufactured through drawing, rolling and drying of misture consisting by water and durum wheat semolina according to the Italian law of july, 4th 1967 and the D.P.R. of february 9 2001, n° 187.

Ingredients: Durum wheat semolina, water.

ITEM	Packaging	Weight (kg)	Volume (m ³)	Ean Code	Cooking Time
Spghettini#2	20x500	10	0,012	8000066446769	7 min.
Spghetti#3	20x500	10	0,012	8000066446776	9 min.
Linguine#14	20x500	10	0,012	8000066447810	10 min.
Rigatoni#30	20x500	10	0,044	8000066446783	13 min.
Penne Ziti Rigate#46	20x500	10	0,031	8000066447070	11 min.
Ziti Tagliati#49	20x500	10	0,031	8000066447865	10 min.
Fusilli#65	20x500	10	0,035	8000066446868	7 min.
Lumache Rigate#79	20x500	10	0,044	8000066446875	9 min.
Tofe#84	20x500	10	0,036	8000066446899	10 min.
Chifferini#87	20x500	10	0,025	8000066446905	6 min.
Gnocchi#89	20x500	10	0,044	8000066446912	9 min.
Capellini Tagliati#100	20x500	10	0,025	8000066446936	5 min.
Farfalle#110	20x500	10	0,034	8000066447919	10 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

Colour	Bright yellow
When dry	Uniform without cracks or damage
After cooking	Holding of shape without collapsing or breaking
Storage instructions	Keep in a cool and dry place
Sizing products	Polypropylene sachets
Shelf life	3 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	-----