



TECHNICAL INFORMATION

SK 0UW4303

Revision 11
date 8-Jan-2021

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Product description **DURUM WHEAT SEMOLINA EGG PASTA**
Product **0UW4303 FETTUCCINE UOVO KG.4**
EAN code pack 8001250253033
Net weight 500 g
Primary packaging Food grade carton box closed with printed film
Secondary packaging Cardboard outer case

Pallet structure	Units per case	Cases per layer	Number of layers	Cases per pallet
	8	7	3	21

Retail unit 500 g pack
Storage Store away from heat sources, from light and avoid damp places
Shelf-life 24 months
Ingredients list Durum wheat semolina, fresh pasteurized eggs (23,87%).
Origin of the raw material Country of wheat cultivation: EU and non EU. Country of milling: Italy
Manufacturing process: Dough preparation, extruding, cutting and nest forming, drying and packaging.

CHEMICAL-PHYSICAL CHARACTERISTICS

Italian D.P.R. N. 187 of 09 February 2001

Moisture < 12,5%

Ash on d.m. < 1,15%

Acidity < 5°

Pesticide residue compliant to EC Reg N. 396/2005 and following amendments

Mycotoxins compliant to EC Reg N. 1881/2006 and following amendments

Heavy metals compliant to EC Reg N. 1881/2006 and following amendments

ALLERGENS (From recipe, EU Reg. 1169/2011 and following amendments)

WHEAT, EGGS. May contain SOY.

FOREIGN BODIES

absent

MICROBIOLOGICAL CHARACTERISTICS

Total colony count at 30°C < 10.000 CFU/g

Staphylococcus aureus < 100 CFU/g

Salmonella spp. absent in 25 g

AVERAGE NUTRITIONAL VALUES PER 100g

Energy 1555 kJ/367 kcal

Fat 4,2 g

of which: saturates 1,3 g

Carbohydrate 66 g

of which: sugars 2,4 g

Fibre 2,8 g

Protein 15 g

Salt 0,13 g

ORGANOLEPTIC CHARACTERISTICS

Appearance characteristic nest shaped, regular

Colour yellow

Flavour typical without foreign flavours

Taste typical of egg and starch

Texture consistent and homogeneous

11	8-Jan-2021			Storage, allergens
REV.	DATE	PREPARATION	APPROVAL	MODIFICATION