

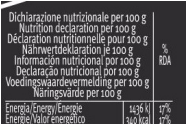


Data di Stampa : 19/02/2026
Data di Revisione : 03/11/2025

PGRTGX2426P0 SPAGHETTI HIGH P EU 24x500g

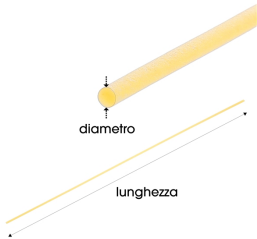


General informations		Product certification	
Legal name	Food prep. with high content of proteins and fiber	PGI	: N.A.
Ingredients	Durum Wheat Semolina,De-fatted durum WHEAT germ	Organic	: N.A.
Die	Bronze *	Halal	: N.A.
Cooking instruction	Cook pasta in boiling water	Kosher	: ORTHODOX U.
Cooking Time	10'	Vegan	: A.V.I.
Best before	36 months	No GMO	: N.A.
To be stored	Keep in a cool and dry place	CU Format printed data	
Allergens	Gluten. It may contain soybean and mustard.		
Wheat origin	UE E/O NON UE	Production date	: N/A
Milling country	ITALIA	Best before	: dd/mm/yyyy
		Lot code	: L yxxx
		Other	: N/A
		Nutrition facts	



Dichiarazione nutrizionale per 100 g		
Nutrition declaration per 100 g		
Déclaration nutritionnelle pour 100 g		
Nährwertdeklaration je 100 g		% RDA
Información nutricional por 100 g		
Declaração nutricional por 100 g		
Voedingswaardevermelding per 100 g		
Nähringsværdi per 100 g		
Energy/Energie/Energia	1336 kJ	25%
Energy/Valor energético	320 kcal	17%

Shape size	Target	Tol.	Range Min/Max	U.M	L426GM68
Diametro (Diameter)	2,00	± 0,050	/	mm	
Lunghezza Taglio (Cut Length)	260,00	± 3,000	/	mm	
Uniformità Taglio [253-263] (Cut's unifor	≥ 90,00	/	/	%	

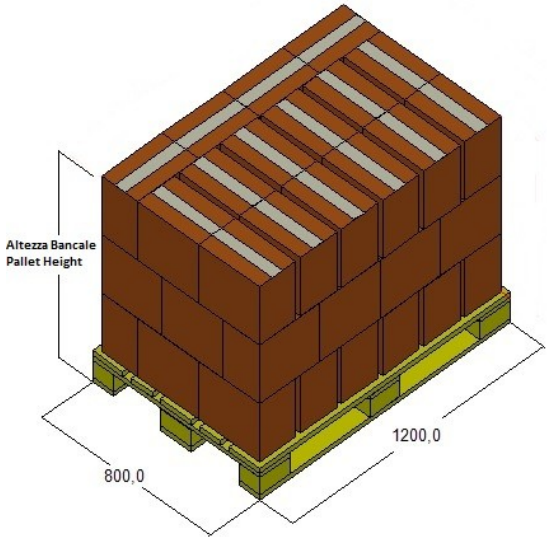


Dichiarazione nutrizionale per 100 g Nutrition declaration per 100 g Déclaration nutritionnelle pour 100 g Nährwertdeklaration je 100 g Información nutricional por 100 g Declaração nutricional por 100 g Voedingswaardevermelding per 100 g Nähringvalde per 100 g	% RDA
Energie/Energy/Energie Energie/Valor energético Energie/Energie	1436 kJ 340 kcal
Grassi/Fat/Matières grasses/Fett Grasas/Lipidos/Vetten/Fett di cui acidi grassi saturi/ of which saturated/ dont incldes gras saturés/ donon gesättigte Fettsäuren/ de las cuales saturados/ dos quais ácidos gordos saturados/ waaraan verzadigde vetzuren/ waarvan matiat fett	2,3 g 0,6 g
Carboidrati/Carbohydrate/ Glucides/Kohlenhydrate Hidratos de carbono/Hidratos de carbono/Koolhydraten/Kohhydrater di cui zuccheri/ of which sugars/ dont sucrés/ donon Zucker/ de los cuales azúcares/ dos quais açúcares/ waaraan suikers/ waarvan sockerarter	56 g 3,6 g
Fibre/Fibre/Fibres alimentaires/ Balsascope/Fibra alimentaria/ Fibra/Versetz/Fiber	12 g
Proteine/Protein/Protéines/Eiweiß/ Proteínas/Proteinas/Eiwitten/Protein	18 g
Sale/Salt/Sel/Salz/Salt/Salt/Zout/Salt	0,93 g

* Le variazioni di colore e ruvidità della superficie della pasta sono fisiologiche nel processo di trafilatura al bronzo.

Defects (Weight %)	Target	U.M	GTIN	Logistic specs		
Cracking	≤ 3,00	%	CU 8000139939808	Layout	16x3	
Attached strands	≤ 1,00	%	TU 08000139939945	Stackable	Yes	
Broken pasta <13 cm	≤ 2,00	%	LU 08000139228568			
Deformed pieces	≤ 1,00	%				
Fragments < 3 cm	≤ 1,00	%				
Foreign Material	Absent					

Pasta Characteristics	Target	U.M
Moisture	≤ 12,5	%
Proteine Nx5,70	≥ 18	%
Ashes on dry basis	IN 3,3 4,3	%



PACKING TYPE	Net weight	Gross weight	Measures (mm)	PACKAGING	Weight	Wid / Len	Material
CU Pillow	500,00 g	504,50 g	280x85x30	COEX30my + CPPCAST38my	4,500 g	220/330	PP
TU Shelf Ready	12,00 Kg	12,43 Kg	290x175x285	Cartone Base Generic	0,324 kg		Shelf ready
LU EPAL	576 Kg	620 Kg	800x1200x1005				