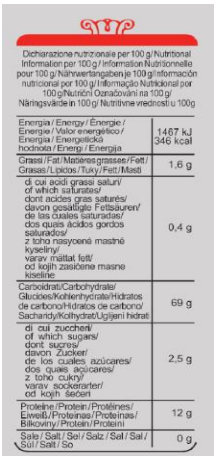
STORICO PASTIFICIO Garofalo

Product Data Sheet

QGRE0XBCOUAE COUS COUS 10x1KG GRE SRP





Dichiarazione nutrizionale per 100 g/Nutritional Information per 100 g/Information Nutritionnelle pour 100 g/Nährwertangaben je 100 g/Información nutricional por 100 g/Informação Nutricional por 100 g/Nutriční Označování na 100 g/Näringsvärde in 100 g/Nutritivne vrednosti u 100g

Energia/Energy/Énergie/Energie/Valor energético/Energia/Energetická hodnota/Energi/Energija	1467 kJ 346 kcal
Grassi/Fat/Matières grasses/Fett/Grasas/Lípidos/Tuky/Fett/Masti	1,6 g
di cui acidi grassi saturi/of which saturates/dont acides gras saturés/davon gesättigte Fettsäuren/de las cuales saturadas/dos quais ácidos gordos saturados/z toho nasýtené mastné kyseliny/varav mättat fett/od kojih zasićene masne kiseline	0,4 g
Carboidrati/Carbohydrate/Glucides/Kohlenhydrate/Hidratos de carbono/Hidratos de carbono/Sacharidy/Kolhydrat/Ugljeni hidrati	69 g
di cui zuccheri/of which sugars/dont sucres/davon Zucker/de los cuales azúcares/dos quais açúcares/z toho cukry/varav sockerarter/od kojih šećeri	2,5 g
Proteine/Protein/Protéines/Eiweiß/Proteínas/Proteinas/Bílkoviny/Protein/Proteini	12 g
Sale/Salt/Sel/Salz/Sól/Sal/Sol/Salt/So	0 g

General Information

Product description	Cous Cous medium, packed in double squared bottom with open close seal.
Consumption suggestion	Rehydrate the product with same quantity of warm water, ready in 5 minutes.
Ingredients	Durum **WHEAT** semolina.
Allergens	It contains gluten (**WHEAT**).It may contain **SOY** and **MUSTARD**.
Shelf life	24 months.
Storage instruction	Keep in a cool dry place.
Country of origin	Manufactured in Italy

Attributes and sensorial charateristics

Colour	Amber - yellow typical of the Cous Cous.
Granulometry	630µm< <1000µm 2-6 % 1000µm< <2000µm 90-97% > 2000µm 0-3% <630 µm 0-1%

Chemical - physical specification

Moisture	≤ 12,5%
Ash	≤0,90% d.m.

Microbiological specification

Total microbial counts	< 10^5c.f.u./g	**Salmonella spp.**	Absent /25 g
Coagulase Staph. positive	< 10^2 c.f.u./g	**Bacillus Cereus**	< 10^2 c.f.u./g
Yeasts	< 10^2 c.f.u./g	**Moulds**	< 10^2 c.f.u./g
Enterobacteriaceae	< 10^3 c.f.u./g		//

Logistic information

Expiry date format CU / TU	dd/mm/yy (day/month/year) - production date dd/mm/yy (day/month/year)	**GTIN CU**	8000139911040
Lot code format	LYxxxC (L: Lot ; Y= last digit of year; xxx= Julian date e.g. L7341;C:site of factory packaging)	**GTIN 14- TU**	18000139911221
CU packaging material	Polypropylene - 5,5g	**GTIN 13 -TU**	/
CU packaging size	120 L x 55 W x 200 H (mm)	**GTIN LU**	/
TU packaging material	Shelf ready- 350g	**LU Scheme**	9 TU*5 layers
TU packaging size	380 L x 250 W x 210 H (mm)	**LU Height**	1150mm