Data di Stampa : 16/03/2026
Data di Revisione : 23/12/2021

PGRF005408A0 12 LINGUINE PGI 4X3KG GRF0





General informations

Legal name	Pasta di Gragnano PGI
Ingredients	Durum Wheat Semolina
Die	Bronze *
Cooking instruction	Cook pasta in boiling water
Cooking Time	10'
Double cooking time	5' +1/2'
Best before	36 months
To be stored	Keep in a cool and dry place
Allergens	Gluten. It may contain soybean and mustard.
Wheat origin	USA (ARIZONA), ITALIA
Milling country	ITALIA

Product certification

PGI	: C.S.Q.A.
Organic	: N.A.
Halal	: N.A.
Kosher	: ORTHODOX UNION
Vegan	: A.V.I.
No GMO	: N.A.

CU Format printed data

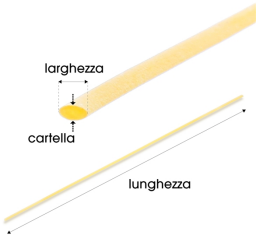
Production date	: N/A
Best before	: dd/mm/yyyy
Lot code	: L yxxx
Other	: N/A

Nutrition facts

Nutrition declaration per 100 g	
Energy	1489 kJ 351 kcal
Fat *of which saturates*	1.0 g 0.2 g
Carbohydrate *of which sugars*	70 g 3.0 g
Fibre	3.0 g
Protein	14 g
Salt	< 0.01g

Shape size — L408AE66

	Target	Tol.	Range Min/Max	U.M
Cartella (Thickness)	1,55	± 0,100	/	mm
Larghezza (Width)	3,00	± 0,200	/	mm
Lunghezza Taglio (Cut Length)	260,00	± 3,000	/	mm
Uniformità Taglio [253-263] (Cut's unifor	≥ 90,00	/	/	%



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

Defects (Weight %)

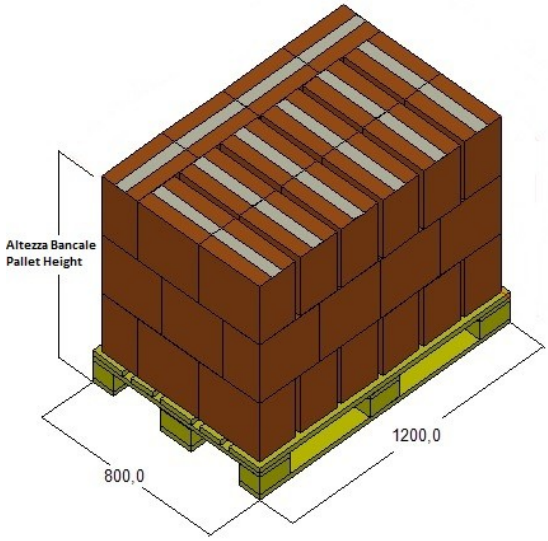
	Target	U.M
Cracking	≤ 0,50	%
Attached strands	≤ 0,50	%
Fragments < 3 cm	≤ 1,00	%
Deformed pieces	≤ 0,20	%
Broken pasta <13 cm	≤ 1,00	%

GTIN

CU	8000139920905
TU	08000139920912
LU	08000139221323

Logistic specs

Layout	16x3
Stackable	Yes



Pasta Characteristics

	Target	U.M
Ashes on dry basis	≤ 0,86	%
Moisture	≤ 12,5	%
Proteins on dry basis	≥ 14	%
T.V.C.	≤ 1000	ufc/g
Mould and yeast	≤ 100	ufc/g
St. Aureus	≤ 100	ufc/g
Total Coliforms	≤ 10	ufc/g

PACKING TYPE

		Net weight	Gross weigh	Measures (mm)
CU	Pillow	3.000,00 g	3.021,00 g	280x275x40
TU	Standard	12,00 Kg	12,30 Kg	290x170x280
LU	EPAL	576 Kg	613 Kg	800x1200x990

PACKAGING

	Weight	Wid / Len	Material
PE50my + PE50my	21,000 g	820/0	PPE
Cartone Base Generic	0,218 kg		Corrugated