Data di Stampa : 16/03/2026
Data di Revisione : 01/12/2025

PGRF015426AE 09 SPAGHETTI IGP RISTORANTE 12X1KG



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	: HALAL ITALIA
Kosher	: N.A
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

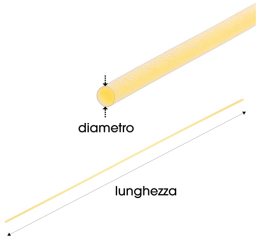
Nutrition facts

Dichiarazione nutrizionale per 100g	
Energia	1489 kJ 351 kcal
Grassi	1,0g
di cui acidi grassi saturi	0,2g
Carboidrati	70g
di cui zuccheri	3,0g
Fibre	3,0g
Proteine	14g
Sale	<0,01g

Shape size

Shape size	Target	Tol.	Range Min/Max	U.M
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	/	/	%

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

Defects (Weight %)

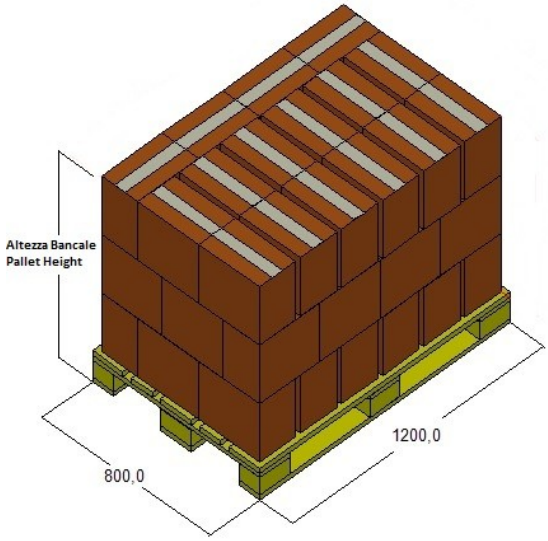
Defects (Weight %)	Target	U.M
Cracking	≤ 0,50	%
Attached strands	≤ 0,50	%
Fragments < 3 cm	≤ 1,00	%
Deformed pieces	≤ 0,20	%
Broken pasta <13 cm	≤ 1,00	%

GTIN

CU	8000139931017
TU	08000139931024
LU	08000139205637

Logistic specs

Layout	16x3
Stackable	Yes



Pasta Characteristics

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	1.000,00 g	1.005,00 g	280x110x35
TU	Standard	12,00 Kg	12,29 Kg	290x185x280
LU	EPAL	576 Kg	613 Kg	800x1200x990

PACKAGING

PACKAGING	Weight	Wid / Len	Material
BOPP25my + CPPCAST25my	5,000 g	300/350	PP
Cartone Base Generic	0,230 kg		Corrugated