Data di Stampa : 16/03/2026
Data di Revisione : 05/08/2022

PGRF005707A0 70 PENNE ZITI RIGATE IGP 4X3KG GRF



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

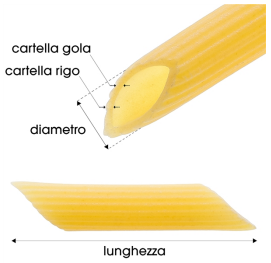
Nutrition facts

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

Shape size	Target	Tol.	Range Min/Max	U.M
Cartella Gola (Trough thickness)	1,20	± 0,050	/	mm
Cartella Rigo (Crest thickness)	1,50	± 0,050	/	mm
Diametro (Diameter)	8,80	± /	0,100	mm
Lunghezza Taglio (Cut Length)	52,00	± 1,000	5,000	mm
Numero Righi (Straights number)	17,00	/	/	nr

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

Defects (Weight %)

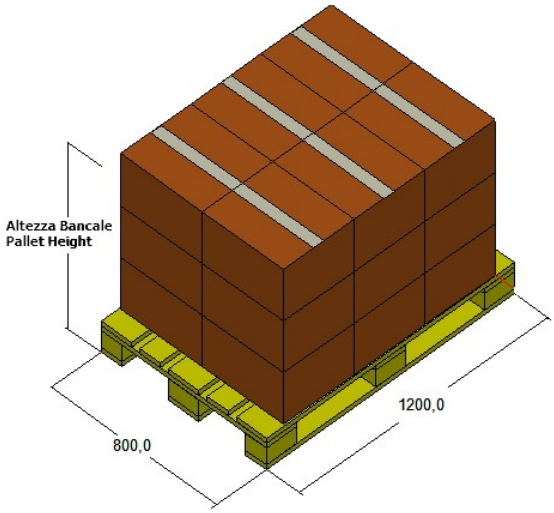
			U.M
Cracked pasta	≤	1,00	%
Fragments	≤	1,00	%
Foreign Material		Absent	
Deformed pasta	≤	1,00	%

GTIN

CU	8000139017070
TU	18000139087070
LU	08000139221378

Logistic specs

Layout	06x3
Stackable	Yes



Pasta Characteristics

			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	3.030,00 g	335x80x350
TU	Standard	12,00 Kg	12,94 Kg	365x350x310
LU	EPAL	216 Kg	256 Kg	800x1200x1080

PACKAGING

	Weight	Wid / Len	Material
PE50my + PE50my	30,000 g	820/0	PPE
Cartone Base Generic	0,822 kg		Corrugated