STORICO PASTIFICIO Garofalo

Product Data Sheet

QGRMFG6426SG SPAGHETTI GLUTEN FREE 15X400G (EU)

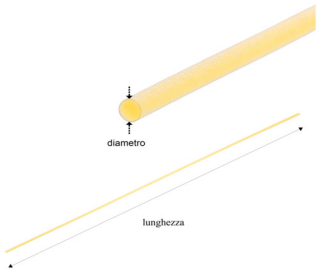
General Information	
Product description	Gluten free pasta, packed in pillow bag.
Ingredients	Corn flour 50.4 %, brown rice flour 22%, rice flour 21.4%, potato starch, quinoa flour 3%, stabiliser: E471 mono- and diglycerides of fatty acids.
Consumption suggestion	11 minutes in boiling water.
Allergens	It may contain soybeans.
Shelf life	36 months.
Storage instruction	Keep in a cool dry place.
Logo and certification:	Spiga Barrata Service - product code IT -092-008. Crossed grain service srl.
Country of origin	Manufactured in Italy.



Dimensional and sensorial charateristic:	
Smell	Pleasant.
Colour	Dark yellow.
Flavor	Typical of rice pasta, with corn and quinoa flavour
Lenght (lunghezza)	250 ± 3.0 mm
Diameter (diametro)	1.9 ± 0.100 mm

Chemical - physical specification	
Moisture	≤ 12.5 %
Gluten	< 20 ppm

Defects tolerance	
Fragments	≤ 1 % net weight of the pack
Collapsed product	≤ 3 % net weight of the pack
Broken pasta	≤ 2 % net weight of the pack
Attached strands	≤ 1 % net weight of the pack
Deformed product	≤ 1 % net weight of the pack



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/ Näringsdeklaration per 100 g	
Energia/ Energy/ Énergie/ Energie/ Valor energetico/ Energia/ Energi/	1511 kJ 358 kcal
Grassi/ Fat/ Matières grasses/ Fett/ Grasas/ Lipidos/ Fett/	1.6 g
di cui acidi grassi saturi/ of which saturated/ dont acides gras saturés/ davon gesättingte Fettsäuren/ de las cuelas saturadas/ dos quais ácidos gordos saturados/ varav mättat fett	0.3 g
Carboidrati/ Carbohydrate/ Glucidos/ Kohlenhydrate/ Hidratos de carbono/ Hidratos de carbono/ Kolhydrat/	78 g
di cui zuccheri/ of which sugars/ dont sucres/ davon Zucker/ de los cueles azúcares/ dos quas açúcares/ varav sockeranter	0.5 g
Fibre/ Fibre/ Fibres alimentaires/ Ballastoffe/ Fibra alimentaria/ Fibra/ Fiber	0.9 g
Proteine/Protein/Protéines/ Eiweiß/Proteinas/Proteinas/ Protein	7.0 g
Sale/Salt/Sel/Salz/Sal/Sal/Salt	<0.01 g

Microbiological specification:			
B.Cereus	< 5 x 10^2 c.f.u./g	**E.coli**	< 10 c.f.u./g
TPC	< 10^4 c.f.u./g	**St. Aureus**	< 10^2 c.f.u./g
Sulphite -Reducing Clostridia (SCR)	< 10 c.f.u./g	**Enterobacteriaceae**	< 50 c.f.u./g
Yeast and mould	< 10^3 c.f.u./g	**Salmonella spp.**	Absent/25 g

Logistic information:			
Expiry date format CU / TU	dd mm yyyy (day/month/year) , lot and hour of packaging	**GTIN CU**	8000139929687
Lot code format	LYxxx (L: Lot ; Y= last digit of year; xxx= Julian date e.g. L7341)	**GTIN 14 -TU**	08000139929694
CU packaging material	Polypropylene 4g 215x320	**GTIN 13-TU**	8000139929700
CU packaging size	88 L x 25 W x 300 H (mm)	**GTIN LU**	08000139220326
TU packaging material	Cardboard Case - 185g	**LU Scheme**	28 TU x 3 layers
TU packaging size	227 L x 135 W x 281 H (mm)	**LU Height**	993 mm