Data di Stampa : 22/12/2025
Data di Revisione : 10/02/2022

PGRE010426AE 09 SPAGHETTI IGP 24X500 GRE





General informations

Legal name	Pasta di Gragnano PGI
Ingredients	Durum Wheat Semolina
Die	Bronze *
Cooking instruction	Cook pasta in boiling water
Cooking Time	10'
Best before	36 months
To be stored	Keep in a cool and dry place
Allergens	Gluten. It may contain soybean and mustard.
Wheat origin	UE E NON UE
Milling country	ITALIA

Product certification

PGI	: C.S.Q.A.
Organic	: N.A
Halal	: N.A
Kosher	: ORTHODOX U.
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

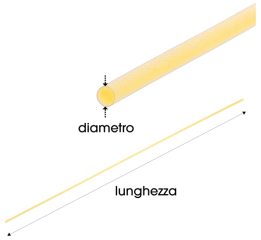
Nutrition facts

Energia/Energy/Énergie Energie/Valor energético Energia/Énergie	1489 kJ 351 kcal
Grassi/Fat/Matières grasses/Fett Grasas/Lipidos/Vetten	1,0 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/ waarvan verzadigde vetzuren	0,2 g
Carboidrati/Carbohydrate/ Glucides Kohlenhydrate/ Hidratos de carbono/Hidratos de carbono/Koolhydraten	70 g
di cui zuccheri/ of which sugars/ dont sucres/ davon Zucker/ de los cuales azúcares/ dos quais açúcares/ waarvan suikers	3,0 g
Fibre/Fibre/Fibres alimentaires/ Ballaststoffe/Fibra alimentaria/ Fibra/Vezels	3,0 g
Proteine/Protein/Protéines/Eiweiß/ Proteínas/Proteinas/Eiwitten	14 g
Sale/Salt/Sel/Salz/Sal/Sal/Zout	<0,01 g

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 %)

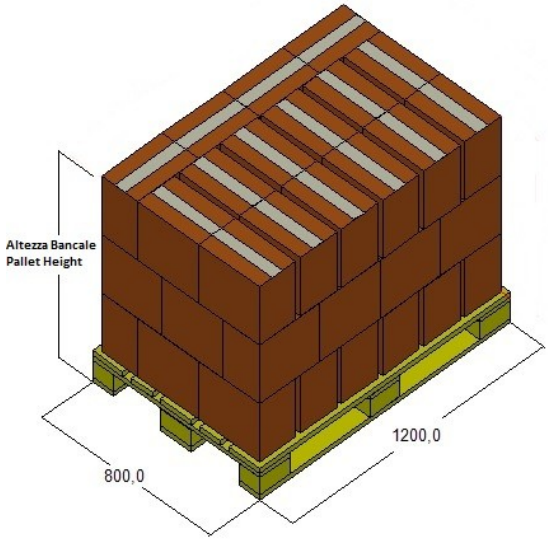
	Target	U.M
Cracking	≤ 3,00	%
Attached strands	≤ 1,00	%
Broken pasta <13 cm	≤ 2,00	%
Deformed pieces	≤ 1,00	%
Fragments < 3 cm	≤ 1,00	%
Foreign Material	Absent	

GTIN

CU	8000139910142
TU	18000139004251
LU	08000139201899

Logistic specs

Layout	16x3
Stackable	Yes



Pasta Characteristics

	Target	U.M
Ashes on dry basis	≤ 0,86	%
Moisture	≤ 12,5	%
Proteins on dry basis	≥ 13,5	%
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	500,00 g	503,50 g	280x85x30
TU	Standard	12,00 Kg	12,31 Kg	290x175x280
LU	EPAL	576 Kg	614 Kg	800x1200x990

PACKAGING

	Weight	Wid / Len	Material
BOPP25my + CPPCAST25my	3,500 g	220/330	PP
Cartone Base Generic	0,230 kg		Corrugated