

L'ARTIGIANPASTA &C. SRL

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| <i>FOOD LABEL: PAPPARDELLA</i> | | Cod.28 |
| Ingredients | Package | Cooking time |
| Durum wheat semolina, pasteurized fresh eggs (at least 20% of the total), water, salt. | Propylene for foods. Packaged in a protective atmosphere in a 500 grams (approx. 17.6 oz) bag. | About 3-3,5 minutes. |
| Nutritional Description: Values per 100 g of product | Energy 1176,44 /281,12 kcal Total lipid (Fat) 2,05 g of which saturated 0,59 g. Carbohydrate 58,76 g of which sugars 1,59 g | Fiber 2,72 g Protein 10,65 g Salt 0,37 g |
| Allergens | SEMOLINA, EGGS. It may contain traces of: flour, sulphites. | |
| Storage conditions: | +2 +4 | |
| DMD | 60 days | |
| SINGLE PACK | | |
| Weight | Gr.500 (approx. 17.6 oz) | |
| Size | Approx. 22x25 cm | |
| SALES UNIT | | |
| Number of packages | 10 | |
| Total weight | 5 Kg | |
| Packing material | Cardboard | |
| ORGANOLEPTIC PROPERTIES | | |
| Taste | Mild, delicate | |
| Consistency | Solid, cooking resistant | |
| Colour | Yellow | |
| Appearance | Loose in the pack | |
| Smell | Pleasant (egg scent) | |
| PHYSICAL PROPERTIES | | |
| Shape | Long, wide and rectangular | |
| Size | Approx. 22 x 1,7 cm | |
| MICROBIOLOGICAL PROPERTIES | | |
| Microorganisms 30°C | <100000 CFU/g | |
| Total coliforms bacteria | <100 CFU/g | |
| E.coli | <10 CFU/g | |
| Stafilococcus coag + | <100 CFU/g | |
| Sulphite-reducing anaerobes | <10 CFU/g | |
| Salmonella | Absent in 25g | |
| Listeria monocytogenes | Absent in 25 g | |
| Yeasts and Moulds | <1000 CFU/g | |

- Values reported above must be considered purely indicative.