

# L'ARTIGIANPASTA &C. SRL

<i>FOOD LABEL: TONNARELLO</i>		Cod.31
<b>Ingredients</b>	<b>Package</b>	<b>Cooking time</b>
Durum wheat semolina, wheat flour 00, 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 6 minutes.
Nutritional Description: Values per 100 g of product	Energy 1189,42 / 284,23 kcal Total lipid (Fat) 1,99 g of which saturated 0,57 g. Carbohydrate 59,73 g of which sugars 1,59 g	Fiber 2,71 g Protein 10,67 g Salt 0,35 g
Allergens	<b>SEMOLINA, EGGS, FLOUR.</b> <b>It may contain sulphites traces.</b>	
Storage conditions:	<b>+2 +4</b>	
DMD	<b>60 days</b>	
<b>SINGLE PACK</b>		
Weight	Gr.500 (approx. 17.6 oz)	
Size	Approx. 23x23 cm	
<b>SALES UNIT</b>		
Number of packages	10	
Total weight	5 Kg	
Packing material	Cardboard	
<b>ORGANOLEPTIC PROPERTIES</b>		
Taste	Mild, delicate	
Consistency	Solid, cooking resistant	
Colour	Yellow	
Appearance	Loose in the pack	
Smell	Pleasant (egg scent)	
<b>PHYSICAL PROPERTIES</b>		
Shape	Long, cylinder-shaped	
Size	Approx. 22 x 0,3 cm diameter	
<b>MICROBIOLOGICAL PROPERTIES</b>		
Microorganisms 30°C	<100000 CFU/g	
Total coliforms bacteria	<100 CFU/g	
<i>E.coli</i>	<10 CFU/g	
<i>Stafilococcus coag +</i>	<100 CFU/g	
<i>Sulphite-reducing anaerobes</i>	<10 CFU/g	
<i>Salmonella</i>	Absent in 25g	
<i>Listeria monocytogenes</i>	Absent in 25 g	
<i>Yeasts and Moulds</i>	<1000 CFU/g	

- Values reported above must be considered purely indicative.