

Pasta Technical sheet				ST Rev 2 del 04/03/2016
UNI EN ISO 22000: 2005	IFS International Food Standard 2012	BRC Global Standard ed. 2011	Regolamento CE 852/2004	Pagina 1 di 2

Product	Pasta of durum wheat (according to Presidential Decree 187/2001)		
Product description	Product obtained by extrusion and subsequent drying of dough prepared with durum wheat semolina and water, in accordance with the law n ° 580 of July 4, 1967		
Ingredients	Durum whole wheat semolina and water		
Allergens	Gluten (Legislative Decree 114/2006 as amended by Legislative Decree 178/2007). No other allergens included.		
GMO	Absent (reg. EC 1829-1830/2003) According to REGULATION (EC) No 1829/2003 on genetically modified food and feed and to REGULATION (EC) No 1830/2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms, the policy adopted by the company in the field of genetically modified organisms is strongly conservative, preserving the quality of the ingredients and raw materials and excluding GMOs		
Shelf life	36 months		
Best before	2/3 of shelf life		
Physical and chemical characteristics			
	Value	Tolerance	Unit
Moisture	12,0	MAX	%
Ash	0,88	0,90	%/ S.S.
Cellulose	0,40	MAX	%/ S.S.
Acidity	3	4	
Carbohydrates	70 – 75%		
Lipids (total fat)	1 – 1,5%		
Cholesterol	0%		
Nitrogenous substances (Protein) (N x 6,25)	11	min	% S.S.
Sodium	0%		
Fibers	3,0 %		
Soft Wheat	Max 3%		
Microbiological limits (guidelines Chelab)			
Total aerobic mesophilic bacterial	Max 10.000 Ufc/g		
Enterobacteria Total	Max 10 Ufc/g		
Coagulase-positive staphylococci	Max 100 UFC /g		
E. Coli	Absent <3 MPN/g		
Salmonella	Absent in 25g		
Bacillus cereus	Absent Tolerance <50 UFC/g		
Molds and yeasts	Max 100 Ufc/g		
Contaminants			
Residues of pesticides and plant protection products (pesticides)	EC Regulation 396/2005 as supplemented by EC Regulation 178/2006 which introduces Annex I (list of substances) and by EC Regulation 149/2008 which introduces Annexes II, III and IV on pesticide MRLs		
Aflatoxin B1 + B2 + G1 + G2	Max 4 ppb (reg. CE 1881/06)		
aflatoxin B1	Max 2 ppb (reg. CE 1881/06)		
Ochratoxin A	Max 3 ppb (reg. CE 1881/06)		
Zearalenone	Max 75 µg/kg (reg. CE 1881/06)		
Deoxynivalenol	Max 750 µg/kg (reg. CE 1881/06)		
Heavy metals (lead and cadmium)	lead max 0,2 mg/kg - Cadmium max 0,2 mg/kg (reg. CE 1881/06)		
Particle contamination	Absent		
Traces of lubricants	Absent		
Metallic and non-metallic foreign bodies	Absent		

FILTH TEST (method AOAC)			
	Value	Tolerance	Unit
Insect fragments	< 50	<225	On 225 g
Whole larvae and insects	Absent	-	On 225 g
Hairs of rodents	Absent	-	On 225 g

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Nutritional fact per 100 g of product	
Energy value of which fibers	347 kcal (1.472 Kj) 14 kcal
Proteins	11,0 g
Carbohydrates of which sugars	72,0 g 3,0 g
Fats of which saturates	1,0 g 0,3g
Dietary fiber	3 g
Salt	0 g
Organoleptic characteristics	
Appearance	Rough especially for bronze die
Taste	Pleasant
Smell	Pleasant
Resistance to cooking	good, with good weight gain, low sediment, vigorous and good stickiness to the extent
Weight increase	Normal
Sediment	Low
Backbone	Good
Stickiness	within the limits
Sensible Consumers	gluten sensitive subjects
Intended use	This product is suitable for the preparation of pasta dishes and suitable for any dressing
How to use	Cooking in boiling water for the time indicated on the package depending on the format: for every 100 g of pasta is necessary 1 liter of water and 10g of salt. Boil water, add salt and put pasta inside. During cooking stir occasionally until the end of the cooking time (indicated on the package). Taste the pasta "al dente" and check if the cooking is excellent.
Storage Instructions	Place fresh, clean and dry (far from legumes, vegetables, rice, detergents, flavorings)
Packaging	
Primary Packaging	Polypropylene plastic film (Cellophane) suitable for contact with food according to DM 21/03/73 and Reg EC 10/2011 and subsequent amendments

BATCH CODE		
Finished product batch	Operator code – line code – expiry date DD/MM/YY batch- time	
CELLOPHANE Marking: printing for thermal transfer	CELLOPHANE TYPE (nameless o customized for shape)	Customized
	LOTTO DI PRODUZIONE (lotto Liguori e.g.: L1289) :	L + last digit of the year + Julian day
	EXPIRY DATE (if required define the years of expiry):	3 years dd/mm/yyyy
	Traceability Liguori	time / operator code/ line code
	BAR CODE (yes/no) :	Printed
CARTON Marking: inkjet printing	CARTON TYPE (nameless o customized for shape)	Customized
	BATCH CODE (batch Liguori e.g.: L1289)	L + last digit of the year + Julian day
	EXPIRY DATE (if required define the years of expiry) :	3 years
	Traceability Liguori :	time / operator code/ line code
	BAR CODE (yes/no)	to be defined