

SPAGHETTI ALLA CHITARRA

Rev. April 2024









	TECHNICAL	SHEET		
COMMERCIAL NAME	SPAGHETTI ALLA CHITARRA			
PRODUCT NAME	Fresh egg pasta			
INGREDIENTS:	durum WHEAT semolina, EGGS* 24%, water.			
ALLERGENS	May contain: MOLLUSCS, SOY, MUSTARD.			
	* Barn eggs.			
METHOD OF PACKAGING	Packaged in protective atmosphere. Do not puncture the packaging.			
STORAGE	Refrigerate between 0°C and +4°C. Once opened, refrigerate and use within 3 days.			
METHOD FOR USE	Consumed after cooking. Cooking time: 1-2 minutes in boiling salted water.			
	Servings:	for packs of 1 Kg	8 portions	
		for packs of 250 g	2 portions	
WEIGHT OF THE PACKAGE / EAN CODE	1 kg 8005658001036			
	250 g 8005658008240			
LOT	Production batcl	n: internal-encoding - NNN A	C (embossed on the pan)	
Pastai in Brianza S.r.l., via Marco Biagi	46, 23871 Lomagna	(LC) - Italia - qualita@pasta	ibrianza.it IT L8Z85 CE	
Produced and packed in the factory of	via Bolzano 1, 290	10 Calendasco (PC) - Italia Г	T 9-3655/L CE	

		PACKAGI	NG			
PALLETIZING		1k	g	250)g	
Tray dimensions LxPxH (cm)		31,5x2	5,5x6	19,5x1 ²	1,8x5	
n° trays x box	• • • • • • • • • • • • • • • • • • • •		4 6			
Box dimensions LxPxH (cm)		51,5x32,8x13 39,6x15,7x14			,7x14	
nº boxes x pallet		70 195			5	
n° boxes x layer		5 15				
nº layers x pallet	-		14 13			
Pallet dimension LxPxH (cm)	· · · · · · · · · · · · · · · · · · ·		80x120x197 80x120x197		x197	
PRIMARY PACKAGING 250 g Complies with current legislation rela and objects in contact with food.	ating to materials	Tray in barrier APET covering film OPA B	•	-		
LABELING FOR WASTE MANAGE	MENT	TRAY + FILM: 7 - PLASTIC RECYCLING				
PRIMARY PACKAGING 1 kg Complies with current legislation rela and objects in contact with food.	ating to materials	Trays in PP + covering film OPA BX-PP CAST + 1 paper label		per label		
LABELING FOR WASTE MANAGE	MENT	TRAY PP5 / FILM 7 - PLASTIC RECYCLING				
		PRODUCT FEA	TURES			
PRODUCT DESCRIPTION		The pasta produced is pasteurized, cooled, packaged atmosphere and subjected to control under metal detector product is stored in refrigerated cells and then transported trucks.		ctor. The finished		
INTENDED USE		Not suitable for celiac Not suitable for babies Not suitable for people with allergies to allergens present or potentially present Not suitable for vegetarians				
SHELF LIFE		60 days , according to the correct storage conditions. Transport at max +4°C with tolerance of 2°C.				
NU	TRITIONAL	DECLARATION				
Nutritional values average	For 100g	RI* for 100g	For portion (125g)	RI* for portion (125g)	RI* (g)	
France (1/1/1/201)	1116	13%	1395	17%	8400	
Energy (kJ/ kcal)	264		330		2000	
Fats	3,2	5%	4,0	6%	70	
of which saturated fatty acids	1,0	5%	1,3	6%	20	
Carbohydrates	47	18%	59	23%	260	
of which sugars	1,2	1%	1,5	2%	90	
Tile	2,1	8%	2,6	11%	25	
Fibre			-/-		23	
Proteins	11	22%	14	27%	50	

Nutritional values are subject to tolerances established by the guidelines of the European Commission of December 2012

CHEMICAL /DUVCTCAL DADAMETEDS	Parameter	DPR 187/2001	
CHEMICAL /PHYSICAL PARAMETERS	- 41141110001	,	
	рН	≤7	
	Umidity	≥24%	
	Water activity	0,92 ≤Aw≤0,97	
	Ashes	≤ 1,10% (on dry matter)	
	Proteins	≥ 12,50% (on dry matter)	
	Eggs number	≥4	
MICROBIOLOGICAL PARAMETERS at the point of sale	Microrganism	Limit (cfu/g)	
	E. coli	≤10	
	Staph. coag ⁺	≤100	
	Bacillus cereus	≤100	
	Listeria monocytogenes	absent/25 g	
	Salmonella spp	absent/25g	
SENSORY INFORMATIONS	Parameter	Sensory informations	
	Colour	Straw yellow	
	Odour	Smell of fresh egg pasta	
	Flavor	Characteristic taste of fresh egg pasta	
	Consistency	Smooth and elastic	
PHYSICAL CHARACTERISTICS at the point of sale	Width	3 mm more or less	
	Thickness	3 mm more or less	
	Length	36,5 cm more or less	
GMO	The product does not contain genetically modified organisms		
Produced in an IFS Food certified plant			
Product labeling complies with REGULATION (EU) No. 116	9/2011		