ELICHE GIGANTI

Trading name	Eliche giganti
Legal name	Pasta di semola di grano duro
Producer	La Bolognese srl Zona Industriale 1, 84024 – Contursi Terme (SA)
Distributor	I.D.AL. srl Italiana Distribuzione Alimenti Zona Industriale Pezzapiana, 82100, Benevento
Item number	IDA0477
EAN Code	8011192002644
Ingredients	Durum wheat semolina, water
Allergens	Gluten. May contain traces of soy. Produced in a factory that uses eggs, fish, milk and derivatives.
Ingredients origin	Wheat cultivation countries: Italy and Canada Wheat processing country: Italy
Production method	Mixture of durum wheat semolina, bronze drawn
Storage condition	Keep in a cool and dry place
Best before	36 months
Weight	500g
How to use	Cook in boiling water (1 liter of water per 100g of product) for 11-13 minutes

-Chemical-physical characteristics -

Humidity	<12,5%
Protein (nitrogen x 5.70)	>12,50% s.s.
Ashes	<0,90% s.s.
Presence of soft wheat	Max. 3%

-Microbiological characteristics -

Total mesophilic aerobic bacterial charge	Max 1 x 10^5 ufc/g in 5 u.c.
Total enterobacteria	Max 1 x 10^2 ufc/g in 5 u.c.
Staphylococcus coagulase positive	Max 1 x 10^2 ufc/g in 5 u.c.
Salmonella spp.	Absent in 25g on all le u.c.
Molds	Max 1 x 10^3 ufc/g in 5 u.c.

-Contaminants-

Pesticides	Reg. (CE) n. 396/2005 as integrated by the Reg. (CE) n. 178/2006 which introduces Annex I (substance list) and from Regulation (EC) n. 149/2008 which introduces Annexes II, III, IV on the MRLs of pesticides
Aflatoxin B1 + B2 + G1 + G2	Max 4 µg/kg – (Reg. CE n. 1881/2006)
Ochratoxin A	Max 3 µg/kg – (Reg. CE n. 1881/2006)
Zearalenone	Max 75 µg/kg – (Reg. CE n. 1881/2006)
Deoxynivalenol	Max 750 µg/kg – (Reg. CE n. 1881/2006)
Heavy metals (cadmium and lead)	Cadmium max 0,2mg/kg (Reg. CE n. 1881/2006) Lead max: 0,2mg/kg (Reg. CE n. 1881/2006)
Foreign metallic and non-metallic bodies	Absent
GMO	Absent (Reg. CE n. 1829-1830/2003)

- Average nutritional values per 100g of crude product -

Energy value	kJ	1525
	kcal	359
Fats	g	0,8
of which saturated fatty acids	g	0,1
Carbohydrates	g	75,5
of which sugars	g	2,7
Protein	g	13
Salt	g	0,025

-Organoleptic characteristics -

Appearance	Rough, semi-rough
Flavour	Pleasant
Odour	Pleasant
Firmness during cooking	Excellent
Weight gain	Good
Sediment	Low
Whip	Excellent
Stickiness	Within the limits

-Logistic information -

Primary packaging	Neutral cellophane suitable for contact with food according to Reg. (CE) n. 10/2011
Secondary packaging	Corrugated cardboard
Number of pieces per case	12pc x 500g
Cases per pallet	36pc