



PRODUCT TECHNICAL SHEET

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Ed. 01	Rev. 00
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Filled up and approved by QM	

PASTA FRESCA DI SEMOLA DI GRANO DURO

Trading name	Orecchiette, trofie, cavatelli, strozzapreti, troccoli, paccheri, scialatielli, fusilli avellinesi, cicatelli, taccozze
Legal name	Pasta fresca di semola di grano duro
Producer	G.R.A.M.M. srl Via Teologo Valente snc, 70032 Palombaio – Bitonto (BA)
Distributor	I.D.AL. srl Italiana Distribuzione Alimenti Zona Industriale Pezzapiana, 82100, Benevento
Item Number	IDA0285-286-287-288-289-290-298-305-352-353
Ingredients	Durum wheat semolina, eggs (19%), water.
Allergens	Gluten and eggs. May contain traces of soy.
packaging mode	Packed in MAP
Storage condition:	Store in the refrigerator at + 4 ° C (+/- 2 ° C). Packed in MAP. Do not pierce the package. Once opened, store in the fridge and consume within 3 days.
Best before	75 days
Remaining shelf life on delivery	2/3 of shelf life
Weight	500g
Manufacturing process	Receipt of durum wheat semolina and other ingredients; storage; dough preparation; product forming; pasteurization; file; cooling down; protective atmosphere packaging; refrigeration.
Cooking mode	- Put the pasta in a large saucepan with boiling salted water; - Bring the water to a boil again and cook, stirring occasionally; - A shorter cooking time become more "al dente" consistency; -When the pasta is cooked, drain it and serve immediately.
Cooking time	4-6 minutes

-Chemical, physical and organoleptic characteristics -

Description	Nominal value	Acceptability limit
O2 Residual	<2%	Max 3%
Humidity	Min 24%	Na
Aw	0,92-0,97	Max 0,97
Acidity	4-5	7
Protein	11%	Min 10,5%
Ashes	<0,85%	Max 0,90%
Organoleptic characteristics		Homogeneous, regular appearance; Absence of foreign bodies in the dough; Straw yellow color, typical of egg pasta; Characteristic smell without extraneous notes, such as rancid, stale, mold; Characteristic flavor without extraneous notes; After cooking the product must have regular characteristics of smell, taste and color, with regular turbidity without significant breakages and noticeable stickiness.

- Average nutritional values per 100g of product-

Energy value	kJ	1197
	kcal	282
Fats	g	1,0
of which saturated fatty acids	g	0,2
Carbohydrates	g	58
of which sugars	g	1,3
Fiber	g	2,2
Protein	g	9,4
Salt	g	<0,01



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-Contaminants-

Description	Nominalvalue	Acceptabilitylimit
Insectfragments	<35n	<35n
Whole insects	Absent	Absent
Rodenthair	Absent	Absent
Aflatoxin B1	<2µg	2µg
Aflatoxin B1+B2+G1+G2	<4µg	4µg
Ochratoxin A	<3µg	3µg
deoxynivalenol	<750µg	750µg
Zearalenone	<50µg	50µg
Heavy metals: Lead Pb	<0,20mg	0,2mg
Heavy metals: CadmiumCd	<0,10mg	0,1mg
Pesticideresidues	Within the limits of the M.D.27/08/2004 and subsequent amendments and updates	Within the limits of the M.D.27/08/2004 and subsequent amendments and updates

-Microbiological characteristics-

Parameter	Nominal value	Acceptability limit
CBT mesophilic aerobia	<10 ⁵ ufc/g	10 ⁵ ufc/g
coliforms	<10 ³ ufc/g	10 ³ ufc/g
Staphylococcus aureus	<10 ufc/g	10 ² ufc/g
Molds and yeasts	10 ² -10 ³ ufc/g	10 ³ ufc/g
Clostridium	<10 ufc/g	<10 ufc/g
Salmonella spp.	Absent in 25g	Absent
Listeria monocytogenes	Absent	Absent

-Primary packaging features -

Acronym	Technical Name
OPA	Polyamide
PE	Polyethylene

Materials to come into contact with food:

the materials are suitable for contact with food substances;

in particular, they comply with the Legislative Decree n. 108 of 01/25/92, to the Ministerial Decree of 03/21/73 and its subsequent amendments.

Consumer category:

exclusive product for human nutrition.