

Technical Sheet Spirals with Carob

IBEROPASTA

Product

Commercial Name	Dry Pasta - Spirals with Carob			
Brand	Mi Pasta			
Weight	500g			
Shelf life	24 months			
EAN Code	5600869840363			
ITF 14 Code	15600869840193			

Process

Product resulting from the hydration of wheat semolina and carob with water, extruded in a bronze mold, finished with a drying and cooling process.

Ingredients

Durum wheat semolina, Carob.

Allergens: Contains gluten. May contain traces of soya.

Nutrition Declaration (per 100g) *

Energy 1489 kj 351 kcal Fat 1,3 g of which saturates 0,3 g Carbohydrate 71 g of which sugars 4,2 g Fibre 4,7 g Protein 12 g Salt 0,06 g

*Average value

Physical-chemical Characteristics

Moisture < 12,5%

Microbiological Characteristics

Microorganisms at 30°C	$\leq 1 \times 10^4 \text{ UFC/g}$
Salmonella	absent at 25g
E. coli	$\leq 1 \times 10^2 \text{ UFC/g}$

Pesticides and Contaminants

Pesticides and Contaminants according to Regulation 396/2005 and Regulation 1881/2006 and successive amendments.





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How to prepare

Cook the pasta in plenty of water for 8-10 minutes.

Organoleptic Characteristics

Appearanc
e:Short pasta in a straight cut spiral shape, with a rough texture.Absence of foreign matter to the product.Odor:Characteristic of pasta. No strange odors.Color:Brownish colour, resulting from the addition of carob.
It may contain some brownish spots from the raw material.

Warehousing

Store in a cool, dry and dark place.

Palletizing

No. units per box	20	
No. of boxes per layer	7	
No. of layers	6	
No. of boxes per pallet	42	
No. of units per pallet	840	
Pallet weight (kg)	441	
Box Label	1 un	
Pallet Label	2 un	
Final packaging	Filme estirável	

1st Layer	2nd Layer			