



Technical Sheet Spirals High Protein

IBEROPASTA

Product

Commercial Name	Sports Range - Mass with high protein content.
Brand	Mi Pasta
Weight	500g
Shelf life	24 months
EAN Code	5600869840394
ITF 14 Code	15600869840209

Process

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

Ingredients

Durum wheat semolina, protein soya.

Allergens: Contains gluten and soya.

Nutrition Declaration (per 100g) *

Energy	1494 kJ 352 kcal
Fat	1,1 g
of which saturates	0,3 g
Carbohydrate	64 g
of which sugars	2,8 g
Fibre	3,2 g
Protein	21 g
Salt	0,2 g

*Average value

Physical-chemical Characteristics

Moisture < 12,5%

Microbiological Characteristics

Microorganisms at 30°C	≤ 1x10 ⁴ UFC/g
Salmonella	absent at 25g
E. coli	≤ 1x10 ² 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

Appearance: 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: Pale yellow to off-white colour, characteristic of semolina extruded in a bronze mould.

It may contain some brownish points deriving from the raw material.

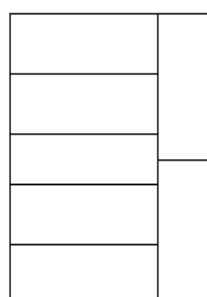
Warehousing

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

