

DATA SHEET

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SALES NAME: Gluten-free yellow corn and rice pasta

TRADING NAME: **FUSILLI GLUTEN-FREE YELLOW CORN AND RICE PASTA**

General characteristics

Ingredients: 70% yellow corn flour, 30% rice flour

Nominal quantity: 5 kg

Organoleptic characteristics

Color:	yellow, without dyes
Odor:	characteristic, without abnormal odors
Flavor	delicate
Consistency:	solid and rough
Appearance:	solid and porous resulting from bronze drawing

Microbiological characteristics

Total mesophilic bacterial load (CBT):	< 10 ⁶ CFU/g
Molds:	< 10 ³ CFU/g
Yeasts:	< 10 ⁵ CFU/g
Pathogens:	absent

Chemical characteristics

Moisture:	< 12,5%
OGM:	The product does not contain GMOs and does not derive from raw materials containing or deriving from GMOs as per the declaration of our raw material suppliers
Allergens:	may contain traces of soy
Gluten:	< 20 mg/kg (ppm)
Mycotoxins:	compliant with Reg. EC 915/2023 and subsequent amendements and additions
Preservatives:	absent

Average nutritional values for 100g of product

ENERGY (kJ / kcal)	1639/386,4
FATS (g)	1,87
of which saturated fatty acids (g)	0,48
CARBOHYDRATES (g)	82,6
of which sugars (g)	0,5
FIBER (g)	1,47
PROTEINS (g)	8,99
SALT (g)	< 0,01

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PACKAGING:

- Primary packaging in direct contact with the product: PP film bag.
- Secondary packaging not in direct contact with the product: paper case into corrugated cardboard box for shipping.
- Accessory materials not in direct contact with the product: PE adhesive tape, paper labels with adhesive side, extensible PE film, wooden pallet, cardboard jumper.
- Metric compliance of pre-packages according to Italian Law n. 690 of 10/25/1978.

STORAGE METHOD:

Keep in a cool and dry place, away from heat sources.

SHELF-LIFE

At the above storage conditions the product has a shelf life of 36 months.

PREPARATION METHOD:

The right ratio, between water and pasta, for optimal cooking is 1L of water per 100g of product. Pour the pasta into boiling water and cook the product for 8/9 min. Once the pasta is dissolved, pass the product under running water, season to taste and serve.

AUTHORIZATIONS AND CERTIFICATIONS:

The production laboratory is in possession of a regular health authorization and the production of gluten-free diet products pursuant to Italian Legislative Decree 111/1992.

The company also operates in accordance with the provisions of Reg. EU 852/2004, Reg. EU 178/2002 and Reg. EU 828/2014 as regards gluten-free products.