

Product Code: PM001002 Technical Data Sheet Rev. 01 of 22/05/2019

PASTIFICIO MOZZO SRL VERONA ITALIA

Shape:	LINGUINE				
Catalogue No.:	PM001014				
Brand:	Mozzo				
Description:	Dried pasta made through die extrusion and drying of dough that is prepared with durum wheat semolina and water				
Ingredients:	Durum wheat semolina 100%. 100% Italian origin.				
Allergens:	Gluten. It may contain traces of Soy				
Instructions:	To consume on daily diet after boiling in salted water				
Intended use:	Suitable for any type of consumer. Except for people suffering from digestion problems cause by above mentioned allergens.				
Packaging:	Coupled mono-sealing and bi-sealing polypropylene film				
Preservation:	Store in cool dry place.				
Shelf-life:	36 months, if preserved in the original pack and stored in a cool dry place				
According Legislation:	Regulation (EC) No 852/2004 of the European Parliament of 29 April 2004 on the hygiene of foodstuffs				
	Regulation (EC) No 178/2002 of the European Parliament of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety				
	Regulation (EU) No 1169/2011 of the European Parliament of 25 October 2011 on the provision of food information to consumers				

PHYSICAL CHARACTERISTICS:				
	Min.	AVERAGE	Max	TOLERANCE
Length (mm)	250	260	270	+/- 10
Diameter (mm)	-	-	-	-
Thickness (mm)	0.85	0.95	1.05	+/- 0.10
Unit weight (g.)	0,6	1,00	1,4	+/- 0.4
Die		BRONZE		

ORGANOLEPTICAL CHARACTERISTICS:		MICROBIOLOGICAL CHAR	MICROBIOLOGICAL CHARACTERISTICS:		
Humidity (%)	< 12,5	Humidity (%)	< 12,5		
Ash (%)	< 0,90	Ash (%)	< 0,90		
Protein (%)	13 +/-0,5	Protein (%)	13 +/-0,5		
Aspect	Homogeneus	Aspect	Homogeneus		
Colour	Pale yellow	Colour	Pale yellow		
Taste	Typical taste	Taste	Typical taste		

COOKING PROPERTIES:		
Cooking time (min.)	12/13 minutes	Cooking time (min.)
Stickiness	absent	Stickiness



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ANALYSED AVERAGE N	UTRITIONAL VALUES	:
Energy (Kcal/Kj)	371/1572	
Fat	1,5 g	
of which satured	0,2 g	
Carbohydrates	72 g	
of which sugar	3 g	
Protein	13 g	
Fibre	2,5 g	
Salt*	0.005 g	(*) Salt continent is only due to the natural sodium

PACKGING DETAILS (BAG):		
Net weight (kg)	0,500	
Material	OPP/CPP	M0220
Dimension (L – W –H) (mm)	320 80 25	THAFLER AL BROWD
Ean13	8051739850147	
Printing:	LINGUINE 500g	
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	Y = Year (numeric)	USE grane contactor
	XXX = Day Julian Calendar (numeric)	COTTON A MANUAL T
	Best Before: DD-MM-YY	

External dimensions (L-W-H) (mm)	300	240	290	
Overall size (mc)		0,02		-
Bags per carton (n)		24		
Carton weight (Kg)		0,46		
Printing:	LINGL	JINE 24x	500g	
	Lo	ot Y XXX	(
	$Y = Y_{0}$	ear (num	eric)	
	XXX = Day Juli	an Calen	dar (numeric)	
	Best Bef	ore: DD-	MM-YY	
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PALLET DETAILS:			
Eutopallet (L-W-H) (mm)	800 1200) 145	
Cartons per layer (n)	13		
Layers per pallet (n)	6		
Total Kg net/gross	936	957	EPAL
Height of full pallet (mm)	2100)	

Date: 22/05/19 Pastificio Mozzo Srl