



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

PASTIFICIO MOZZO SRL VERONA ITALIA

Shape:	PENNONI
Catalogue No.:	PM001001
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 caused 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 853/2004 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)	50	60	70	+/- 10
Diameter (mm)	12	14	16	+/- 2
Thickness (mm)	1.2	1.5	1.8	+/- 0.3
Unit weight (g.)	3,1	3,3	3,5	+/- 0.2
Die	BRONZE			

ORGANOLEPTICAL CHARACTERISTICS:

Humidity (%)	< 12,5
Ash (%)	< 0,90
Protein (%)	13 +/-0,5
Aspect	Homogeneous
Colour	Pale yellow
Taste	Typical taste

MICROBIOLOGICAL CHARACTERISTICS:

Total bacterial counts (c.f.u./g.)	< 50.000
Mould (c.f.u./g.)	< 1000
Yeast (c.f.u./g.)	< 1000
Stafilococcus Aureo(c.f.u./g.)	< 100
Salmonella spp. ((in 25 g.)	ABSENT
Enterobacteriaceae (c.f.u./g.)	< 50

COOKING PROPERTIES:

Cooking time (min.)	12/13 minutes	"firm to the bite"
Stickiness	absent	absent



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ANALYSED AVERAGE NUTRITIONAL VALUES :

Energy (Kcal/Kj)	371/1572
Fat	1,5 g
of which saturated	0,2 g
Carbohydrates	72 g
of which sugar	3 g
Protein	13 g
Fibre	2,5 g
Salt*	0.005 g



(*) Salt content is only due to the natural sodium

PACKGING DETAILS (BAG):

Net weight (kg)	0,500
Material	OPP/CPP
Dimension (L – W –H) (mm)	300 125 80
Ean13	8051739850017
Printing:	PENNONI 500g
	Lot Y XXX
	Y = Year (numeric)
	XXX = Day Julian Calendar (numeric)
	Best Before: DD-MM-YY



PACKGING DETAILS (CARTON):

External dimensions (L-W-H) (mm)	490 280 390
Overall size (mc)	0,053
Bags per carton (n)	20
Carton weight (Kg)	0,56
Printing:	PENNONI 20x500g
	Lot Y XXX
	Y = Year (numeric)
	XXX = Day Julian Calendar (numeric)
	Best Before: DD-MM-YY
EAN ITF14	180517398500014



PALLET DETAILS:

Europallet (L-W-H) (mm)	800 1200 145
Cartons per layer (n)	6
Layers per pallet (n)	5
Total Kg net/gross	360 385
Height of full pallet (mm)	2100



Date: 22/05/19
Pastificio Mozzo Srl