



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

PASTIFICIO MOZZO SRL VERONA ITALIA

Shape: SPAGHETTI
Catalogue No.: PM001011
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 CHARACTERIS	MICROBIOLOGICAL CHARACTERISTICS:	
Humidity (%)	< 12,5	Total bacterial counts (c.f.u./g.)	< 50.000	
Ash (%)	< 0,90	Mould (c.f.u./g.)	< 1000	
Protein (%)	13 +/-0,5	Yeast (c.f.u./g.)	< 1000	
Aspect	Homogeneus	Stafilococcus Aureo(c.f.u./g.)	< 100	
Colour	Pale yellow	Salmonella spp. ((in 25 g.)	ABSENT	
Taste	Typical taste	Enterobacteriaceae (c.f.u./g.)	< 50	

COOKING PROPERTIES:			
Cooking time (min.)	8/9 minutes	"firm to the bite"	
Stickiness	absent	absent	





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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	MOZZO
Dimension (L – W –H) (mm)	320 80 25	TOTALLES AS ESPECIAL MANUAL MA
Ean13	8051739850116	
Printing:	SPAGHETTI 500g	
	Lot Y XXX	
	Y = Year (numeric)	
	XXX = Day Julian Calendar (numeric)	SPAGHETTI CONTRACT A MARTIN Banks on City Marks on City
	Best Before: DD-MM-YY	meto -

PACKGING DETAILS (CARTON):	
External dimensions (L-W-H) (mm)	300 240 290
Overall size (mc)	0,020
Bags per carton (n)	24
Carton weight (Kg)	0,46
Printing:	SPAGHETTI 24x500g
	Lot Y XXX
	Y = Year (numeric)
	XXX = Day Julian Calendar (numeric)
	Best Before: 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	
Height of full pallet (mm)	1745	

Date: 22/05/19 Pastificio Mozzo Srl