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|-------------------------|---|
| Technical name | Dietetic Products of Corn and Rice |
| Brand | IL VECCHIO PASTIFICIO DI GRAGNANO |
| Item code | 46651 |
| Item name | VP FUSILLONI SENZA GLUTINE 500G |
| Picture | |
| Net weight | 500 g |
| Gross weight | 600 g |
| Ean | 8033406266512 |
| Ean14 | 08033406266512 |
| HTS code | 19021990 |
| Shelf life | 3 Years |
| Best before date | DD/MM/YYYY |

Package Size :

| | |
|---------------------|-------|
| Package Size | |
| Height | 31 cm |
| Length | 15 cm |
| Depth | 8 cm |

External box :

| | |
|-----------------------------|---------|
| Nr of pieces per box | 6x500g |
| Type of box | A cel |
| Box Height | 17,5 cm |
| Box Length | 48 cm |
| Box Depth | 28,5 cm |
| Box Volume | 0,027 |





- **PACKAGING MATERIALS** : Coupled polypropylene co-extruded 30+30 Micron
Coated paper 250g/mq

- **ANALYTICAL SPECIFICATION**

4.1 chemical

| | Allowable values | Average values allowed |
|-------------|------------------|------------------------|
| Humidity | 12.5% | 10.2% |
| Ash | | 0.2% |
| Proteins | | 6% |
| Wheat flour | Absence | Absence |
| Gluten | Absence | Absence |

4.2 microbiological

| | Allowable values | Average values allowed |
|----------------------------------|-------------------|------------------------|
| Mesofils total bacterial | < 10 000UFC/g max | < 10UFC/g |
| Total enobatteri | <10 UFC/g max | < 10UFC/g |
| Coagulase positive Staphylococci | < 10 UFC/g max | < 10UFC/g |
| Salmonella | Absent in 25 g | Absent in 25g |
| Mold | 10 UFC/g max | < 10UFC/g |
| Yeast | 10 UFC/g max | < 10UFC/g |

4.4 nutritional specifications

| | |
|---------------|--------------------|
| Energy value | 1505 KJ o 355 Kcal |
| Proteins | 7.00 g |
| Carbohydrate | 80 g |
| Dietary Fiber | 1.2 g |
| Fat | 0.9g |
| Sodium | 0.0g |
| | |

- **PRODUCT MANUFACTURED AND PACKED IN ITALY IN:**

La Fabbrica della pasta di Gragnano Srl - Viale San Francesco, 30 - 80054 Gragnano (Na) - Tel 081 8011487 – Fax 081 8011530

- **PRODUCT WITH INGREDIENTS NOT GENETICALLY MODIFIED**

N.B. THE COMPANY RESERVES THE RIGHT 'TO MAKE AT ANY TIME, TO CHANGE THE ELEMENTS OF THE TECHNICAL WORKING WITH A PRODUCTION TECHNOLOGY CHANGES VISION