

**PRODUCT SPECIFICATION**  
**SPE137E -Sgambaro Yellow Label - 500g-line 331-Rev 1-oct 20**

**General Description:** Product obtained by the extrusion, lamination and drying of doughs consisting of durum wheat and water.

**Ingredients:** 100% semolina of durum wheat, produced exclusively in the mill of Sgambaro SpA starting from the milling of only Italian durum wheat.

Dried at low temperature and over long periods of time.

**Packaging:** single packs of 500g of paper/BOPP. Selling unit cardboard (16 packs).

**Shelf life:** 3 years from the date of production. Avoid humidity, store in a cool and dry place, away from direct heat and sunlight.

**Mode of preparation:** consumed after cooking in boiling water for the time indicated.

**Allergens:** contains cereals containing gluten and products thereof.

Test	Target
Moisture	12,5 % max
Ash on dry matter	0,90 % max
Protein	15 % min
Total acidity	4° max
Contamination by soft wheat	< 3%
Aflatoxin (B1, B2, G1, G2)	B-G < 4 µg/kg
Ocratoxin A	< 3 µg/kg
Vomitoxin (DON)	< 250 µg/kg
Pesticides	Reg. 396/05/CE e s.m.i. e D.M. 27 agosto 2004 e s.m.i
Additives	Absent
Artificial colours	Absent
Genetic modified parts	Absent

**Microbiological standards**

Test	Target
Total Mesophilic count 30°C	Max. 100.000 CFU/g
Moulds and Yeasts	max. 100 CFU/g
Coliforms	Max 100 CFU/g
Stafilococcus aureus	max. 50 CFU/g
Salmonella species	Absent in 25 g
Escherichia coli	<10 CFU/g

Organoleptic Characteristics	
<b>Taste</b>	Typical of Pasta, wheat-like, no off-taste
<b>Odour</b>	Typical of Pasta, wheat-like, no off-flavour
<b>Colour</b>	Yellow

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Nutritional values	(g/100g)
Energy values	1.512 kJ (357 kcal)
Proteins	15 g
Carbohydrates	69 g
-Of which sugars	1,4 g
Lipids	1,5 g
-Of which saturates	0,3 g
Dietary fibres	3,5 g
Salt	< 0,01 g

Cooking time product	Min
331-5	9 min
331-11	8 min
331-12	12 min
331-14	9 min
331-27	11 min
331-30	7 min
331-42	11 min
331-50	12 min
331-53	11 min
331-54	10 min
331-55	8 min
331-65	8 min
331-89	10 min
331-91	10 min
331-93	9 min
331-94	9 min
331-95	8 min
331-64	12 min