

## ORGANIC DURUM WHEAT SEMOLINA LINGUINE



### 100% Italian organic durum wheat semolina pasta

|                                |                                                   |
|--------------------------------|---------------------------------------------------|
| <b>Ingredients:</b>            | Durum wheat semolina, water                       |
| <b>Allergens:</b>              | Gluten, it may contain trace of eggs              |
| <b>Shelf life:</b>             | 30 months                                         |
| <b>Drying time:</b>            | 84                                                |
| <b>Grain origin:</b>           | Italy                                             |
| <b>Milling place:</b>          | Tuscany                                           |
| <b>Place of production:</b>    | Tuscany                                           |
| <b>Method of conservation:</b> | Temperature of max 18°C and 65% relative humidity |
| <b>Weight:</b>                 | 500 g                                             |

| <i>Format name</i> | <i>Package code</i> | <i>Pasta packs per box</i> | <i>Box size</i>              | <i>Cooking time</i> | <i>Diameter</i> | <i>Lenght</i> | <i>Thickness</i> |
|--------------------|---------------------|----------------------------|------------------------------|---------------------|-----------------|---------------|------------------|
| Linguine           | 07807               | 20 pz. X<br>500 gr.        | 29 x 35 h<br>15 (Ref:<br>1N) | 12 min              | 2,4 mm          | 260 mm        | 1,7 mm           |

|                                           |                           |
|-------------------------------------------|---------------------------|
| Valore energetico<br>(Energy)             | <b>347 Kcal (1527 KJ)</b> |
| Proteine (Proteins)                       | <b>12,7 g</b>             |
| Lipidi (Total fats)                       | <b>1,5 g</b>              |
| di cui acidi grassi saturi<br>(Saturates) | <b>0,5 g</b>              |
| Carboidrati<br>(Carbohydrates)            | <b>70 g</b>               |
| di cui zuccheri (Sugars)                  | <b>2,8 g</b>              |
| Fibra (Fibre)                             | <b>2,9 g</b>              |
| Sodio (Salt)                              | <b>0,02 g</b>             |

IT-BIO-007  
Agricoltura UE/non UE

Ente certificatore



Codice di controllo

**IT BIO 007 A98W**



Pasta dried from 3 to 6 days in static cells under 38°C to favour **digestibility** and preserve its **organoleptic properties**. Store dry at a temperature of max 18°C and 65% relative humidity to avoid proliferation of insects. The pasta can come in irregular shapes, cuts and colours, those being a mark of authenticity of the **handmade** product tradition itself.

Our pasta is **bronze-drawn** using our traditional moulds.

**Ingredients:** pulverized spelt, water.

Contains **gluten**.

It may contain trace of **eggs**.