

ORGANIC SPELT FLOUR STRACCI TOSCANI



100% Italian organic spelt flour

Ingredients:	pulverized spelt, water
Allergens:	Gluten, it may contain trace of eggs
Shelf life:	30 months
Drying time:	84
Grain origin:	Italy
Milling place:	Tuscany
Place of production:	Tuscany
Method of conservation:	Temperature of max 18°C and 65% relative humidity
Weight:	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>Length</i>	<i>Width</i>	<i>Thickness</i>
Stracci	06889	12 pz. X 500 gr.	29 x 45 h 23 (Ref: E12)	10 min	26 mm	19.65 mm	1,5 mm

Valore energetico (<i>Energy</i>)	332 Kcal (1405 KJ)
Proteine (<i>Proteins</i>)	12 g
Lipidi (<i>Total fats</i>)	2,1 g
di cui acidi grassi saturi (<i>Saturates</i>)	0,5g
Carboidrati (<i>Carbohydrates</i>)	66 g
di cui zuccheri (<i>Sugars</i>)	3,7 g
Fibra (<i>Fibre</i>)	7,1 g
Sodio (<i>Salt</i>)	0,05 g

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**.