

## ORGANIC DURUM WHEAT SEMOLINA DISCHI VOLANTI



**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>Height</i> | <i>Thickness</i> |
|--------------------|---------------------|----------------------------|----------------------------|---------------------|-----------------|---------------|------------------|
| Dischi volanti     | 07832               | 12 pz. X 500 gr.           | 29 x 45 h<br>23 (Ref: E12) | 8 min               | 21,7 mm         | 12 mm         | 1,3 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>             |

Ente certificatore



IT-BIO-007  
Agricoltura UE/non UE

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:** durum semi-whole semolina, water.

Contains **gluten**.

It may contain trace of **eggs**.