

## ORGANIC DURUM WHEAT SEMOLINA CALAMARATA



### 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>Coocking time</i>	<i>Diameter</i>	<i>Height</i>	<i>Lenght</i>	<i>Thickness</i>
Calamarata	07887	12 pz. X 500 gr.	29 x 45 h 31 (Ref: 3N)	13 min	27 mm	11 mm	32,7 mm	2 mm

Valore energetico ( <i>Energy</i> )	<b>347 Kcal (1527 KJ)</b>
Proteine ( <i>Proteins</i> )	<b>12,7 g</b>
Lipidi ( <i>Total fats</i> )	<b>1,5 g</b>
di cui acidi grassi saturi ( <i>Saturates</i> )	<b>0,5 g</b>
Carboidrati ( <i>Carbohydrates</i> )	<b>70 g</b>
di cui zuccheri ( <i>Sugars</i> )	<b>2,8 g</b>
Fibra ( <i>Fibre</i> )	<b>2,9 g</b>
Sodio ( <i>Salt</i> )	<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:** durum semi-whole semolina, water.

Contains **gluten**.

It may contain trace of **eggs**.