

ORGANIC SEMI-WHOLE SEMOLINA LASAGNE



100% Italian organic semi-whole semolina

Ingredients:	durum semi-whole semolina, 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>Widht</i>	<i>Lenght</i>	<i>Thickness</i>
Lasagne	09850	20 pz. X 500 gr.	29 x 35 h 15 (Ref: 1N)	5 min + 30 min oven	90 mm	15,5 mm	1 mm

Valore energetico (<i>Energy</i>)	340 Kcal (1518 KJ)
Proteine (<i>Proteins</i>)	12,5 g
Lipidi (<i>Total fats</i>)	2,5 g
di cui acidi grassi saturi (<i>Saturates</i>)	0,8g
Carboidrati (<i>Carbohydrates</i>)	68 g
di cui zuccheri (<i>Sugars</i>)	3,7 g
Fibra (<i>Fibre</i>)	3 g
Sodio (<i>Salt</i>)	0,02 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: durum semi-whole semolina, water.

Contains **gluten**.

It may contain trace of **eggs**.