

PACCHERI ORGANIC G 400 DURUM WHEAT cod 26004XX



Quality

Cipriani durum wheat pasta is produced with 100% Italian organic semolina and its processing is such as to preserve all the nutritional qualities; the very high protein index gives the pasta a high elasticity and a good resistance in cooking. In addition, thanks to the use of the bronze die, a product with a rough texture is obtained that favors the absorption of the seasoning.

Info on the territory

For our durum wheat pasta is used semolina for 80% quality "Preco", produced in the South of Italy.

Ingredients

Organic **DURUM WHEAT** semolina. May contain **SOY** and **MUSTARD**

Organoleptic characteristics

Rough, amber yellow in color. Strong flavor, typical of durum wheat. Homogeneous in cooking.

Production process

All stages of the production process are carried out at a temperature not exceeding 25 ° C, to preserve all the nutritional values and proteins of durum wheat, carefully selected by traditional experts.

Even long drying is carried out at low temperature in order not to stress the product and maintain high quality.

Product Info															
Shelf life: 36 Months		Net/gross weight (g): 400 / 426		Transport/storage temp. (°C): 10-25		Storage conditions: Cool and dry place		Certifications: Organic							
Consumption mode: after cooking, 12 min		Ean unit: 80 05016 26004 4		Customs Code: 19021910		Product dimensions H/L/W (cm): 30 / 14,5 / 8									
Cardboard info															
Carton dimensions H/L/W (cm): 47 / 51 / 30				Gross weight carton (g): 11000		Ean carton: 80 05016 26409 7									
Pallet info															
Pcs/carton: 24		Cartons/layer: 6		Layers/pallet: 4		Cartons/pallet: 24		Pcs tot/pallet: 576							
Average nutritional values per 100 g															
Energy 347 Kcal/1450 Kj		Fats 1,2 g		Saturated fats 0,3 g		Proteins 12,5 g		Carbohydrates 71,5 g		Sugars 3,3 g		Fiber 3,8 g		Salt 0,01 g	

