



Quality

Cipriani Food egg pasta boasts 100% Italian raw materials of high quality and a unique artisan production process. The dough, thin and elastic, is cooked in a few minutes and the low presence of humidity ensures 5 portions every 250g of product. Moreover, thanks to its porosity, it absorbs abundant amounts of sauce.

Info on the territory

The recipe comes from the Veronese memories of the Cipriani family, is then reproduced and optimized first in the Venice lagoon, at Harry's Bar, and then in the current production plant. Attention to the quality of raw materials is fundamental, we use the best durum wheat semolina from southern Italy and Italian eggs selected by experts in the sector.

Ingredients

DURUM WHEAT semolina, **EGGS** (25%). May contain **MUSTARD** and **SOY**.

Organoleptic characteristics

Rough to the touch, thanks also to the flour semolina, symbol of craftsmanship. Straw yellow color typical of egg pasta. Homogeneous in cooking, light but resistant, with a typical taste of durum wheat.

Production process

The recipe of our egg pasta involves the use of 7 eggs for each kg of durum wheat semolina, the egg white and the yolk are used separately for better quality and optimal recipe. The dough, folded over 80 times by a machine invented by Arrigo Cipriani himself, it reaches a thickness of 0.06 centimeters. Finally, the slow drying, up to 14 hours, allows us to obtain a product with a humidity of less than 7.5%.

Product Info

Shelf life: 24 months	Net/gross weight (g): 250 / 370	Transport/storage temp. (°C): 10-25	Storage conditions: Cool and dry place	Certifications: Kosher
Consumption mode: after cooking	Ean unit: 80 05016 14125 1	Customs Code: 19021100	Product dimensions H/L/W (cm): 10,70 / 31,20 / 5,80	

Cardboard info

Carton dimensions H/L/W (cm): 19,50 / 44,50 / 33,50	Gross weight carton (g): 4560	Ean carton: 80 05016 33069 3
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Pallet info

Pcs/carton: 12	Cartons/layer: 6	Layers/pallet: 10	Cartons/pallet: 60	Pcs tot/pallet: 720
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Average nutritional values per 100 g

Energy 374 Kcal/1566 Kj	Fats 4,3 g	Saturated fats 1,3 g	Proteins 14,2 g	Carbohydrates 68,7 g	Sugars 2,9 g	Fiber 2,6 g	Salt 0,1 g
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