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|  | PRODUCT SPECIFICATION | QC - Rev. 9 13/09/2024 Page 1/2 |
| | F.Ili De Cecco di Filippo Fara San Martino SpA | PS – 0SX6007 |

| IDENTIFICATION | | | | |
|---|---|--|---|---|
| Sales denomination | DURUM WHEAT SEMOLINA PASTA | |  | |
| Product name | LINGUINE n°7 | | | |
| Article code/SKU | 0SX6007 | | | |
| Net weight or volume | 3 kg - Foodservice | | | |
| INFORMATIONS | | | | |
| Ingredients | Durum wheat semolina. | | | |
| Allergens* | Wheat. May contain soy and mustard. | | | |
| Wheat growing country | EU and Extra EU | | | |
| Milling country | Italy | | | |
| Shelf life | 36 months | | | |
| Storage conditions | Store away from heat sources, from light and avoid damp places. | | | |
| Traditional cooking: time and instructions | 12 min. - 'Al dente' 10 min. |  |  |  |
| Double cooking: Time and instructions | Pre-cooking 5 minutes + Final preparation 1 minutes (Times refer to pasta cooled under cold running water) | | | |
| AVERAGE NUTRITION VALUES per 100 g | | | | |
| Energy | 1490 kJ/351 kcal | | | |
| Fat | 1,5 g | | | |
| - of which saturates | 0,3 g | | | |
| Carbohydrate | 69 g | | | |
| - of which sugars | 3,4 g | | | |
| Fibre | 2,9 g | | | |
| Protein | 14 g | | | |
| Salt | 0 g | | | |
| ORGANOLEPTIC CHARACTERISTICS | | | | |
| Appearance | Characteristic of the pasta shape | | | |
| Colour | Light yellow | | | |
| Flavour | Intense and fragrant of semolina | | | |
| Taste | Characteristic taste of semolina | | | |
| Texture | Characteristic of the pasta shape, consistent and homogeneous | | | |
| CHEMICAL and PHYSICAL CHARACTERISTICS | | | | |
| Moisture | ≤ 12,50 % | | | |
| Ash on dry matter | ≤ 0,90 % | | | |
| Acidity | ≤ 4 ° | | | |

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| NORMATIVE REQUIREMENTS | |
|---|---|
| <i>Pasta denomination & characteristics</i> | Regulation (IT) D.P.R. 187 of February 9, 2001 |
| <i>Pesticide residues</i> | Regulation (EU) 2005/396 and subsequent amendments |
| <i>Mycotoxins - Heavy Metals</i> | Regulation (EU) 2023/915 and subsequent amendments |
| <i>Labelling information*</i> | Regulation (EU) 2011/1169 and subsequent amendments |
| PACKAGING | |
| <i>Primary</i> | Film: polypropylene |
| <i>Secondary</i> | Outer case: cardboard |