



Pastificio Antonio Pallante srl

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TECHNICAL DATA SHEET (rev. 8 of 04-10-2021)

PRODUCT DEFINITION: ITALIAN DURUM WHEAT SEMOLINA PASTA FROM CULTIVATION BIOLOGICAL

COUNTRY OF WHEAT CULTIVATION: ITALY

COUNTRY OF MILLING: ITALY

INGREDIENTS: WHOLE DURUM WHEAT SEMOLINA FROM ORGANIC GROWING

CONTAINS GLUTEN - MAY CONTAIN TRACES OF SOYA AND MUSTARD

Finished product specifications

PRODUCED AND PACKAGED IN ITALY

AVERAGE NUTRITIONAL VALUES OVER 100 g OF PRODUCT	
ENERGY VALUE	KCAL 382 KJ 1622
TOTAL FATS	1,7 gr
of which: SATURATED	0,3 gr
CARBOHYDRATES	75 gr
Of which sugars	4 gr
FOOD FIBERS	9 gr
PROTEIN(NX 6,250)	12,5 gr
SALE	0,02 mg

PHYSICAL PARAMETERS OF PASTA	
MAXIMUM HUMIDITY	12,5 %
PRESENCE OF SOFT WHEAT	NOTHING
ASHES (OFFICIAL METHOD)	0,85/0,89 % S.S.
GLUTEN	AT LEAST 10.50 gr/100 gr
SHELF LIFE	THREE YEARS FROM THE DATE OF PRODUCTION, IN THE ORIGINAL INTACT PACKAGING, IN A DRY PLACE AND AT ROOM TEMPERATURE AWAY FROM HEAT SOURCES
PERCENTAGE OF BREAKAGE AND / OR DEFECTS OF THE PRODUCT	5-8 %
COOKING TIMES	SHOWN ON THE PACKAGE
ALLERGENIZING SUBSTANCES	ABSENCE OF ALLERGENS OTHER THAN THOSE INTRINSICALLY IN THE RAW MATERIAL (DIRECTIVE 86/362 / EC). THE PROTEIN COMPONENT, IN PARTICULAR GLUTEN, COULD CAUSE ALLERGIC REACTIONS IN HYPERSENSITIVE SUBJECTS (CELIACS)
PACKAGING	PRIMARY PACKAGING: COUPLED POLYPROPYLENE SECONDARY PACKAGING: CORRUGATED CARDBOARD CRATES PACKAGING SUITABLE FOR CONTACT WITH FOOD (EC REG. 1935/2004)
PASTE COLOR (MINOLTA CR300 TEST)	
MEDIUM COLOR SHORT PASTA	MEDIUM LONG PASTA COLOR
L	+87,00/+88,00
A	-1/+1
B	+20,00/+21,50

Plant and management: SS 87 km.22 - 81020 Capodrise (CE) Italy VAT number and Fiscal code: 00975650615 Share capital € 5,000,000.00

Reg. Soc. 597/80 Chamber of Commerce n. 95824 Tel. (+39) 0823516311-0823820228 Fax (+39) 823/820061 www.pastificiopallante.it info@pastificiopallante.it





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FILTH TEST - METHOD DM 12-1-99 PERFORMED ON 50 G OF PASTA SAMPLE

NO RODENTS HAIR
ABSENCE LARVE OR WHOLE INSECTS
(L. 283/62)
<30 FRAGMENTS
OF INSECTS

MICROBIOLOGICAL PARAMETERS OF THE FINISHED PRODUCT

Parameters	UNIT OF MEASURE	AVERAGE RESULT	legal limits
TOTAL BACTERIAL COUNTER AT 37 ° C	u.f.c./1gr	10000	
TOTAL COLIFORMS / Coliform	u.f.c./1 gr	<10	
Escherichia coli	u.f.c./1 gr	<10	
YEASTS AND MOLD	u.f.c./1 gr	<100	
STAPHYLOCCUS AUREUS POSITIVE COAGULASE	u.f.c./1 gr	<10	
SALMONELLA	25 gr	ZERO	
Sulphite-reducing clostridia	u.f.c./1 gr	<10	
Bacillus cereus	u.f.c./1 gr	<10	
Aflatoxins b1	µg/kg (ppb)	<0,5	reg. EC 1881/06 (<2 ppb)
Aflatoxins g1	µg/kg (ppb)	<0,5	
Total aflatoxins	µg/kg (ppb)	<4	reg. EC 1881/06 (<4 ppb)
Ochratoxin a	µg/kg (ppb)	<0,5	reg. EC 1881/06 (<3 ppb)
Zearalenone	µg/kg (ppb)	<10	reg. EC 1881/06 (<20 ppb)
Deossinivalenolo	µg/kg (ppb)	< 100	reg. EC 1881/06 (<750 ppb)

Pesticides: ABSENT

Heavy metals

cadmium	< 0,02 mg/Kg
lead	< 0,02 mg/Kg
MERCURY	< 0,01 mg/Kg

DURUM WHEAT PASTA FALLS WITHIN THE LEGAL LIMITS FOR MYCOTOXINS AND HEAVY METALS. CE 1881/2006. ABSENCE OF GMOs AND FOREIGN SEEDS (EC REG. 1829/2003). ABSENCE OF ALLERGENS OTHER THAN THOSE INTRINSICALLY IN THE RAW MATERIAL (DIRECTIVE 86/362 / EC). THE PROTEIN COMPONENT, GLUTEN, COULD CAUSE ALLERGIC REACTIONS IN HYPERSENSITIVE SUBJECTS (CELIACS). ABSENCE OF RAW MATERIALS TREATED WITH IONIZING RADIATION (DIRECTIVE 199/2 / EC). THE VALUES OF THE FOLLOWING INVESTIGATIONS REFER TO THE LAST EXTERNAL CONTROL CARRIED OUT ACCORDING TO THE HACCP PLAN (EC REGULATION 852/2004). ALL VALUES FOUND ARE WITHIN THE LIMITS OF LAW OR RECOMMENDED IN COMPLIANCE WITH THE LAWS IN FORCE IN COMPLIANCE WITH THE REQUIREMENTS OF THE UNI EN ISO 9001: 2008 STANDARD - COMPLIES WITH THE REQUIREMENTS OF THE BRC AND IFS STANDARD

Withdrawals and survey results were carried out at

INTERNAL LABORATORY: PASTIFICIO ANTONIO PALLANTE SRL EXTERNAL WORKSHOPS: GALAT-ROME, CHELAB-TREVISO, AGER-BOLOGNA, ASL CE1, ARPAC-DEPARTMENT OF CASERTA, LABOR-CASERTA

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