

Scheda Tecnica di Prodotto / Technical Product Specification / Fiche technique de produit 1000018263 SPAGHETTI NO WINDOW 24X500G UK

Trade Unit Info

<i>TU Code</i>	<i>TU Description</i>	<i>Best Before (days)</i>	<i>Case Barcode</i>	<i>Case Width (mm)</i>	<i>Case Length (mm)</i>	<i>Case Height (mm)</i>	<i>Gross Weight (kg)</i>	<i>Net Weight (Kg)</i>
1000018263	SPAGHETTI NO WINDOW 24X500G UK	960	08076809082099	400.0	300.0	150.0	12.85	12.0

Consumer Unit Info

<i>CU Code</i>	<i>CU Description</i>	<i>CU Quantity per TU</i>	<i>Ean Code</i>	<i>Width (mm)</i>	<i>Length (mm)</i>	<i>Height (mm)</i>	<i>Gross Weight (g)</i>	<i>Net Weight (g)</i>
00000000029104	SPAGHETTI NO WINDOW 500G UK	24.0	8076800195057	31.0	270.0	70.0	516.36	500.0

2029005969 F.005 SPAGHETTI BPE INTERNATIONAL

Formula Technical Specification - Rev D - Issued

Issued Date: Feb 25, 2020 10:20:13 AM

Caratteristiche chimiche / Chemical Characteristics / Chemische Merkmale / Caractéristiques chimiques

<i>Name</i>	<i>Max</i>	<i>UOM</i>
Ash	0.90	%
Moisture and volatile substances	12.50	%

The methods of analysis are available on request

Caratteristiche fisiche / Physical Characteristics / Physische Eigenschaften / Caractéristiques physiques

<i>Name</i>	<i>Ref Value</i>	<i>UOM</i>
External Diameter :	1.79	mm
Length :	255	mm

Caratteristiche microbiologiche / Microbiological Characteristics / Mikrobiologische Merkmale / Caractéristiques

English	In case of dry semolina pasta/ dry egg pasta/ dry filled pasta: the product is dry and its low moisture level guarantees the absence of microbial growth.
	In case of sauces/ pesto/ shelf stable ready-meals: production technology and pack integrity ensure the absence of microbial growth.
	In case of bakery products: the low moisture content in dry products, and the low grade of water activity and our baking conditions for medium moisture products ensure the absence of any risk for consumer health.
	Frozen products: the correct management of the cold chain ensures microbiological stability.
Italian	Nel caso di pasta secca di semola / pasta all'uovo / pasta secca ripiena: questo prodotto è essiccato fino a valori di umidità che assicurano l'assenza di crescita microbica.
	Nel caso di sughi/ pesti/ shelf-stable e piatti pronti: la tecnologia di produzione e l'integrità della confezione assicurano l'assenza di crescita microbica.
	In caso di prodotti da forno: il basso contenuto di umidità nei prodotti secchi, i bassi valori di attività dell'acqua e le condizioni di cottura nei prodotti ad umidità intermedia assicurano l'assenza di rischi per la salute del consumatore.
	Prodotti surgelati: la corretta gestione della catena del freddo assicura la stabilità microbiologica.
Deutsch	Im Falle trockener Pasta, Voll-Ei Pasta und gefüllter, trockener Pasta: diese Produkte sind auf einen so niedrigen Feuchtigkeitsgehalt getrocknet, dass die Abwesenheit mikrobiellen Wachstums somit garantiert werden kann.
	Im Falle von Saucen, Pesti und Fertiggerichten: Produktionstechnologie und intakte Verpackung bürgen für die Abwesenheit mikrobiellen Wachstums.
	Im Falle von Bäckereiprodukten: der geringe Feuchtigkeitsgehalt der Bäckereiprodukte sowie der geringe Wert der Wasseraktivität und die Bedingungen im Backvorgang bei den Produkten mit mittlerem Feuchtigkeitsgehalt sorgen für den Schutz des Verbrauchers.
	Tiefgekühlte Produkte: Die Integrität der Kühlkette bürgt für die mikrobielle Stabilität der Produkte.
Français	Pâtes sèches/pâtes aux oeufs/pâtes sèches farcies : ces produits sont séchés jusqu'à l'obtention de valeurs d'humidité qui assurent l'absence de croissance microbologique.
	Sauces / pesto / plats préparés à longue conservation : la technologie utilisée et l'étanchéité de l'emballage assurent l'absence de croissance microbologique.
	Produits de boulangerie (produits secs) : la faible teneur d'humidité assure l'absence de croissance microbologique. Produits de boulangerie (produits à humidité moyenne) : la faible activité de l'eau dans les produits et les conditions de cuisson assurent l'absence de croissance microbologique.
	Produits surgelés: le respect de la chaîne du froid assure la stabilité microbologique.

Modalità di conservazione del prodotto / Product storage condition / Conditions de conservation / Lagerungsbedingungen

Per i prodotti conservati a temperatura ambiente / ambient products / produits conservés à température ambiante / Produkte zur Lagerung bei Raumtemperatur :

Conservare in luogo fresco e asciutto / Store in a cool and dry place / Conserver dans un endroit sec et frais / Kühl und trocken lagern

Per i sughi: dopo l'apertura conservare in frigorifero per non più di 5 giorni / For sauces: once opened keep refrigerated and use within 5 days / Pour les sauces et pesto: après ouverture, conserver au réfrigérateur et consommer dans les 5 jours / Für Saucen: nach dem Öffnen im Kühlschrank lagern und innerhalb von 5 Tagen verbrauchen.

Per i prodotti surgelati / frozen products / produits surgelés / Gefriergut:

Conservare a -18°C. Una volta scongelato il prodotto non deve essere ricongelato. Una volta scongelato il prodotto deve essere conservato tra 0° e 4°C in confezione integra e consumato entro le 24 ore (lasagne e cannelloni entro 96 ore) / Keep frozen at -18°C. If defrosted do not refreeze. Once defrosted the product must be kept between 0°C and 4°C in its pack - consume within 24 hours (lasagna and cannelloni within 96 hours) / Conserver au froid à -18°C après décongélation, le produit ne doit pas être recongelé. Après décongélation, le produit doit être conservé entre 0 et 4°C, dans son emballage d'origine, et consommé dans les 24 h (pour les lasagnes et les cannelloni, à consommer dans les 96h suivant la décongélation dans l'emballage fermé) / Lagerung bei -18°C. Nach dem Auftauen nicht erneut einfrieren. Einmal aufgetaut, das Produkt bei 0°C bis 4°C in Originalverpackung lagern und innerhalb von 24 Stunden verbrauchen (Lasagne und Cannelloni innerhalb von 96 Stunden).

Copy dell'intestazione ingredienti / Ingredients Header Copy

Language: English

DURUM WHEAT SEMOLINA PASTA - Ingredients: durum **wheat** semolina, water. **May contain traces of soy.** Store in a cool dry place. 100g PASTA • 1 LITRE WATER • 7g SALT - Bring water to a fast boil and add salt. Add pasta and cook for 9 minutes, stirring occasionally. Drain and serve. For UK & Ireland: to contact Barilla: www.barilla.co.uk. ***Barilla, Masters of Pasta.** Since 1877, our one and only passion has been pasta and we increase our know-how to make great 'al dente' pasta, today and tomorrow.

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Copy delle informazioni nutrizionali / Nutrition Facts Copy

Language: English

see image

AVERAGE NUTRITIONAL VALUES		100g	85g ⁽¹⁾	%RI/85g ⁽²⁾		100g	85g ⁽¹⁾	%RI/85g ⁽²⁾		
ENERGY		kJ	1521	1293	15%	CARBOHYDRATE	g	70.9	60.3	23%
		kcal	359	305	15%	OF WHICH: SUGARS	g	3.5	3.0	3%
FAT		g	2.0	1.7	2%	FIBRE	g	3.0	2.6	
OF WHICH: SATURATES		g	0.5	0.4	2%	PROTEIN	g	12.8	10.9	22%
						SALT	g	0.013	0.011	0%

⁽¹⁾85g = example of a serving. The package contains approximately 6 servings.
⁽²⁾RI = Reference intake of an average adult (8400 kJ/2000 kcal).

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3DR 1000012450 SPAGHETTI 24X500G UK



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ATW 1000012450 SPAGHETTI 24X500G UK

<p>AVERAGE NUTRITIONAL VALUES</p> <table border="1"> <tr> <td>100g 350g 100g 350g</td> <td>100g 350g 100g 350g</td> <td>100g 350g 100g 350g</td> </tr> <tr> <td>ENERGY</td> <td>kJ 1921 1920</td> <td>15% CARBOHYDRATE</td> <td>g 70.9 69.3</td> <td>22%</td> </tr> <tr> <td></td> <td>kcal 459 455</td> <td>OF WHICH SUGARS</td> <td>g 3.6 3.0</td> <td>3%</td> </tr> <tr> <td>FAT</td> <td>g 3.0 1.7</td> <td>% FIBRE</td> <td>g 3.0 2.8</td> <td></td> </tr> <tr> <td>OF WHICH SATURATES</td> <td>g 0.5 0.4</td> <td>2% PROTEIN</td> <td>g 12.8 10.9</td> <td>22%</td> </tr> <tr> <td></td> <td></td> <td>SALT</td> <td>g 0.015 0.011</td> <td>3%</td> </tr> </table>		100g 350g 100g 350g	100g 350g 100g 350g	100g 350g 100g 350g	ENERGY	kJ 1921 1920	15% CARBOHYDRATE	g 70.9 69.3	22%		kcal 459 455	OF WHICH SUGARS	g 3.6 3.0	3%	FAT	g 3.0 1.7	% FIBRE	g 3.0 2.8		OF WHICH SATURATES	g 0.5 0.4	2% PROTEIN	g 12.8 10.9	22%			SALT	g 0.015 0.011	3%	<p>DURUM WHEAT SEMOLINA PASTA - Ingredients: durum wheat semolina, water. May contain traces of soy. 100g PASTA = 1 LITRE WATER + 7g SALT. Bring water to a fast boil and add salt. Add pasta and cook for 8 minutes, stirring occasionally. Drain and serve. For UK & Ireland, contact Barilla: www.barilla.co.uk, "Barilla, Masters of Pasta". Since 1877, just one and only passion has been pasta and we increase our know-how to make great "al dente" pasta, today and tomorrow. Store in a cool dry place.</p>	
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<p>The future tastes better</p> <p>Every day, for more than 140 years, we have been selecting and processing the finest qualities of durum wheat, to bring you pasta that nurtures both you and the world we live in. Selected durum wheats for pasta that tastes great across all types of sauce flavoured.</p>		<p>100% recyclable cardboard made of virgin fibre coming from responsibly managed forests and no more plastic front window.</p>																													
<p>DISCOVER AND TASTE OUR PESTO ALLA GENOVESE</p> <p>GLUTEN FREE</p>		<p>PREPARE A SPECIAL SPAGHETTI WITH PESTO & SALMON!</p> <p>Step 1: Add pasta to boiling salted water and cook for the time indicated on pack. We recommend 2g of salt for every 100g of pasta. Step 2: In a large pan, prepare a fresh sauce. Cut into cubes of 2cm and cook gently for a few seconds. Drain the Spaghetti al dente and toss the pasta with Pesto Genovese and the grilled salmon. For a healthy touch, add 2-3 spoons of the cooking water and mix together. Step 3: For a special touch, add some black pepper and dress the pasta with a nice oil drizzle on top. Get inspired with more recipes at www.barilla.co.uk</p>																													
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<p>MASTERS OF PASTA®</p>		<p>COOKING TIME 9 MINUTES</p>																													
<p>CHANGING OUR WORLD ONE PACK AT A TIME</p>		<p>500g e</p>																													

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Barilla & Figli - Barilla, Spaghetti e Pasta
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BEST BEFORE - DURUM WHEAT SEMOLINA PASTA

The future tastes better

Every day, for more than 140 years, we have been selecting and processing the finest qualities of durum wheat, to bring you pasta that nurtures both you and the world we live in.

We take responsibility of our environmental footprint, and the pack you're holding is proof:
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Selected durum wheats for pasta that tastes great across all recipes, holding every type of sauce flawlessly.

500g

FIND MORE AND CONTACT US AT www.barilla.co.uk



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SPAGHETTI n.5



DISCOVER AND TASTE OUR
PESTO ALLA GENOVESE

GLUTEN FREE

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Get inspired with more recipes at: www.barilla.co.uk

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DWP 1000012450 SPAGHETTI 24X500G UK

AVERAGE NUTRITIONAL VALUES			100g 85g [®]			100g 85g [®]			%RI/85g [®]		
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