

**Scheda Tecnica di Prodotto / Technical Product Specification / Fiche technique de produit 1000012443 PENNE RIGATE 12X500G 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>
1000012443	PENNE RIGATE 12X500G UK	960	08076809036689	398.0	298.0	205.0	6.865798	6.0

**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>
00000000026016	PENNE RIGATE 500G UK	12.0	8076802085738	61.0	140.0	194.0	533.0	500.0

2029000051 F.073 PENNE RIGATE

Formula Technical Specification - Rev AJ - Issued

Issued Date: Jul 13, 2016 9:05:38 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 :	8.85	mm
Length :	49.00	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. May contain traces of eggs if produced in the plant indicated with letter (A).** 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 11 minutes, stirring occasionally. Drain and serve. For UK & Ireland: to contact Barilla: [www.barilla.co.uk](http://www.barilla.co.uk). Barilla G. e R. Fratelli - Società per Azioni - Via Mantova 166, Parma - Italy. Made in the country marked by the letter in brackets next to the date: (A) ITALY - (F) ITALY - (E) ITALY \*Italy's N°1 brand in sales \*Source: Nielsen Retail Index.

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Copy delle informazioni nutrizionali / Nutrition Facts Copy

Language: English

see image

AVERAGE NUTRITIONAL VALUES				
		100g	85g <sup>(1)</sup>	%RI/85g <sup>(2)</sup>
ENERGY	kJ/kcal	1521/359	1293/305	15%
FAT	g	2.0	1.7	2%
OF WHICH: SATURATES	g	0.5	0.4	2%
CARBOHYDRATE	g	71.2	60.5	23%
OF WHICH: SUGARS	g	3.5	3.0	3%
FIBRE	g	3.0	2.6	
PROTEIN	g	12.5	10.6	21%
SALT	g	0.013	0.011	0%

<sup>(1)</sup>85g = example of a serving. The package contains approximately 6 servings.

<sup>(2)</sup>RI = Reference intake of an average adult (8400 kJ/2000 kcal).

Elemento grafico / Graphic Element

3DL 1000012443 PENNE RIGATE 12X500G UK



Elemento grafico / Graphic Element

3DR 1000012443 PENNE RIGATE 12X500G UK



Elemento grafico / Graphic Element

ATW 1000012443 PENNE RIGATE 12X500G UK

**140 YEARS**

Since our beginnings in Parma, Italy, in 1877, four generations of the Barilla family have been passing down the secrets to producing great quality pasta that really does cook and taste better. Barilla, made by Italians.

**ENJOYING FOOD, THE ITALIAN WAY:**

In Italy we believe that the secret to living well is eating well. Simple, tasty and versatile, Pasta is a pillar of the Mediterranean diet, one of the most well-known diets in the world. Enjoy it with your favourite ingredients or just add a tomato sauce for a meal that everybody will love.

FIND MORE AND CONTACT US AT [www.barilla.co.uk](http://www.barilla.co.uk)

CODICE EAN

**BRING THE TASTE OF ITALY TO YOUR TABLE**

Discover Barilla's delicious range of authentic Italian pasta varieties:

- 100% produced with Italian wheat flour.
- Made with the finest durum wheat semolina.
- The perfect way to bring the taste of Italy to your table.

**COOK PASTA THE ITALIAN WAY**

Step 1: Add pasta to boiling water when the temperature is at least 100°C and stir to coat the pasta with the water.

Step 2: For al dente, set a timer, but do not forget to taste the pasta frequently.

Step 3: Drain the pasta immediately with the cooking water.

**Barilla**  
PENNE RIGATE  
COOKING TIME 11 MINUTES

**Barilla**  
PENNE RIGATE  
COOKING TIME 11 MINUTES

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PENNE RIGATE  
COOKING TIME 11 MINUTES

**DESCRIPTION**

DURUM WHEAT SEMOLINA PASTA. 100% produced with Italian wheat flour. The perfect way to bring the taste of Italy to your table. The perfect way to bring the taste of Italy to your table.

**AVERAGE NUTRITIONAL VALUES**

	PER 100g	PER 50g	PER 100g
ENERGY	356	178	1412
OF WHICH	0	0	0
OF WHICH	0	0	0
OF WHICH	0	0	0
PROTEIN	12.5	6.25	50
FIBRE	2.2	1.1	8.8

100g = average of 10 servings. The package contains 100g of pasta.

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ITALY'S #1 BRAND OF PASTA

n.73

ITALY'S #1 BRAND OF PASTA

500g

ITALY'S #1 BRAND OF PASTA

500g

BEST BEFORE

ITALY'S #1 BRAND OF PASTA

500g

ITALY'S #1 BRAND OF PASTA

500g

ITALY'S #1 BRAND OF PASTA

500g

Elemento grafico / Graphic Element

FRP 1000012443 PENNE RIGATE 12X500G UK



Elemento grafico / Graphic Element

BKP 1000012443 PENNE RIGATE 12X500G UK

**140**  
**YEARS**

Since our beginnings in **Parma**, Italy, in **1877**, four generations of the **Barilla family** have been passing down the secrets to producing **great quality pasta** that really does cook and taste better. Barilla, **made by Italians**.

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**ENJOYING FOOD, THE ITALIAN WAY:**

In Italy we believe that the secret to living well is eating well. Simple, tasty and versatile, **Pasta** is a pillar of the **Mediterranean diet**, one of the most well-known diets in the world. Enjoy it with your favourite ingredients or just add a **tomato sauce** for a meal that **everybody will love**.

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Elemento grafico / Graphic Element

RGP 1000012443 PENNE RIGATE 12X500G UK



**PENNE RIGATE**  
COOKING TIME IN MINUTES

n.73

DURUM WHEAT SEMOLINA PASTA -  
Ingredients: durum wheat semolina, water.  
May contain traces of soy. May contain  
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indicated with letter (A). Store in a cool dry  
place. 100g PASTA - 1 LITRE WATER - 7g SALT -  
Bring water to a boil, add pasta and add salt. Add  
pasta and cook for 11 minutes, stirring  
occasionally. Drain and serve. For UK &  
Ireland, contact Barilla [www.barilla.co.uk](http://www.barilla.co.uk).  
Barilla & S. Fratelli - Società per Azioni -  
Via Montebello 66, Parma - Italy. Made in the  
country marked by the letter in brackets next  
to the date: (A) ITALY - (I) ITALY - (E) ITALY  
RIGATE INT brand in sales. Source: Nielsen  
Retail Index.

AVERAGE NUTRITIONAL VALUES			
	100g	85g <sup>1</sup>	100g <sup>2</sup>
ENERGY	kJ/kcal	1619/382	1619/382
FAT	g	2.0	1.7
OF WHICH SATURATED	g	0.5	0.4
CARBOHYDRATE	g	71.2	60.5
OF WHICH SUGARS	g	3.0	2.6
FIBRE	g	3.0	2.6
PROTEIN	g	12.5	10.6
SALT	g	0.025	0.021

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

ITALY'S #1 BRAND OF PASTA\*

Elemento grafico / Graphic Element

LFP 1000012443 PENNE RIGATE 12X500G UK



**BRING THE TASTE OF ITALY TO YOUR TABLE**

Discover Barilla's delicious range of authentic Italian pasta sauces.

- No added preservatives
- 100% packed with Italian tomatoes

Flavours the whole family will enjoy. Paired with your favourite Barilla pasta shape, it's the easiest way to bring the taste of Italy to your table.



**COOK PASTA THE ITALIAN WAY**

**Step 1:** Add pasta to boiling salted water. We recommend 1 litre of water and 7g of salt for every 100g of pasta.

**Step 2:** For authentic, al dente pasta, boil for 11 minutes, stirring occasionally. For more tender pasta, boil for an additional minute.

**Step 3:** Drain well and serve immediately with your sauce.

ITALY'S #1 BRAND OF PASTA

Elemento grafico / Graphic Element

TPP 1000012443 PENNE RIGATE 12X500G UK



**PENNE RIGATE**

COOKING TIME 11 MINUTES

Elemento grafico / Graphic Element

DWP 1000012443 PENNE RIGATE 12X500G UK



The graphic element is a dark blue rectangular area containing several icons and text. In the top left corner, there are four square icons: a pot with a lid and '1L' below it, a pot with a lid and '7g (Salt)' below it, a pot with a lid and '100g' below it, and a bowl of pasta with a fork. In the top right, the text 'BEST BEFORE' is centered above a light blue horizontal bar. Below the bar, the text 'DURUM WHEAT SEMOLINA PASTA' is centered. In the bottom left, the weight '500g<sup>e</sup>' is displayed. In the bottom center, the company name and address 'Barilla G. e R. Fratelli - Società per Azioni Via Mantova 166, Parma - Italy.' are listed. In the bottom right, there is a green recycling symbol with the text 'PAP 21 PAPERBOARD CARTON Recycle with PAPER'.

BEST BEFORE

DURUM WHEAT SEMOLINA PASTA

500g<sup>e</sup>

Barilla G. e R. Fratelli - Società per Azioni  
Via Mantova 166, Parma - Italy.

PAP 21  
PAPERBOARD  
CARTON  
Recycle with  
PAPER

Elemento grafico / Graphic Element

3DF 1000012443 PENNE RIGATE 12X500G UK

