

Scheda Tecnica di Prodotto / Technical Product Specification / Fiche technique de produit 100012446 TORTIGLIONI 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>
100012446	TORTIGLIONI 12X500G UK	960	08076809036726	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>
00000000026019	TORTIGLIONI 500G UK	12.0	8076802085837	61.0	140.0	194.0	533.0	500.0

2029000055 F.083 TORTIGLIONI

Formula Technical Specification - Rev Z - Issued

Issued Date: Jan 10, 2017 2:14:00 PM

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 :	11.60	mm
Length :	43.00	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 12 minutes, stirring occasionally. Drain and serve. For UK & Ireland: to contact Barilla: 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 ⁽¹⁾	%RI/85g ⁽²⁾	
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%

⁽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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Elemento grafico / Graphic Element

3DR 1000012446 TORTIGLIONI 12X500G UK



Elemento grafico / Graphic Element

FRP 1000012446 TORTIGLIONI 12X500G UK



Elemento grafico / Graphic Element

BKP 1000012446 TORTIGLIONI 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



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RGP 1000012446 TORTIGLIONI 12X500G UK



TORTIGLIONI
COOKING TIME 12 MINUTES

n.83

DURUM WHEAT SEMOLINA PASTA -
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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 boil, add pasta, add salt,
stirring occasionally. Drain and serve. For UK &
Ireland to contact Barilla: www.barilla.co.uk.
Barilla (S.p.A. - Italy) - Società per Azioni -
Via Montebello 166, Parma - Italy. Made in the
country marked by the letter in brackets next
to the date: (A) ITALY - (I) ITALY - (E) ITALY.
Barilla (UK) brand in sales. Source: Nielsen
Retail Index.

AVERAGE NUTRITIONAL VALUES			
	100g	80g ¹	50g ²
ENERGY	kJ/kcal	1679/399	1050/248
FAT	g	2.0	1.7
OF WHICH SATURATED	g	0.5	0.4
CARBOHYDRATE	g	71.2	56.9
OF WHICH SUGARS	g	1.5	1.2
FIBRE	g	3.0	2.4
PROTEIN	g	12.5	10.0
SALT	g	0.025	0.020

¹85g = example of a serving. The package contains approximately 6 servings.
²10g = Reference intake of an average adult (8400 kJ/2000 kcal).

ITALY'S #1 BRAND OF PASTA*

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LFP 1000012446 TORTIGLIONI 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 10 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*

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TPP 1000012446 TORTIGLIONI 12X500G UK



TORTIGLIONI

COOKING TIME 12 MINUTES

Elemento grafico / Graphic Element

DWP 1000012446 TORTIGLIONI 12X500G UK



The graphic element is a dark blue rectangular area containing various icons and text. In the top left, there are four icons: a pot with '1L', a pot with '7g (SAKI)', a pot with '100g', and a bowl with a fork. In the top right, the text 'BEST BEFORE' is centered above a light blue rectangular box. Below this box, the text 'DURUM WHEAT SEMOLINA PASTA' is centered. At the bottom left, the weight '500g^e' is displayed. At the bottom center, the company name 'Barilla G. e R. Fratelli - Società per Azioni' and address 'Via Mantova 166, Parma - Italy.' are listed. On the bottom right, there is a green recycling logo with the text 'PAP 21', 'PAPERBOARD CARTON', and 'Recycle with PAPER'.

BEST BEFORE

DURUM WHEAT SEMOLINA PASTA

500g^e

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 1000012446 TORTIGLIONI 12X500G UK

