

Scheda Tecnica di Prodotto / Technical Product Specification / Fiche technique de produit 1000012445 FUSILLI 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>
1000012445	FUSILLI 12X500G UK	960	08076809036719	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>
00000000026018	FUSILLI 500G UK	12.0	8076802085981	61.0	140.0	194.0	530.65	500.0

2029005972 F.098 FUSILLI BPE INTERNATIONAL
Formula Technical Specification - Rev E - Issued

Issued Date: Mar 5, 2020 8:48:54 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 :	10.00	mm
Length :	37.00	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.** 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. ***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. Store in a cool dry place.

DURUM WHEAT SEMOLINA PASTA -
Ingredients: durum **wheat** semolina, water.
May contain traces of soy. 100g PASTA •
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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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3DL 1000012445 FUSILLI 12X500G UK



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3DR 1000012445 FUSILLI 12X500G UK



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FRP 1000012445 FUSILLI 12X500G UK



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BKP 1000012445 FUSILLI 12X500G UK



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: **100% recyclable cardboard made of virgin fibre coming from responsibly managed forests and no more plastic front window.**



Selected durum wheats for pasta that tastes great across all recipes, holding every type of sauce flawlessly.



Barilla

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

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RGP 1000012445 FUSILLI 12X500G UK



FUSILLI
COOKING TIME 11 MINUTES
n.98

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 11 minutes, stirring occasionally.
Drain and serve. For UK & Ireland: to
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MASTERS OF PASTA®

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LFP 1000012445 FUSILLI 12X500G UK



FUSILLI
COOKING TIME 11 MINUTES

n.98

AVERAGE NUTRITIONAL VALUES

	100g	50g	%RI*	
ENERGY	kJ/kcal	182/100	182/100	10%
FAT	g	2.0	1.7	2%
OF WHICH:				
SATURATED	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	10.9	21%
SALT	g	0.013	0.011	0%

*RIg = example of a serving. The package contains approximately 8 servings.
*RI = Reference intake of an average adult (8400 kJ/2000 kcal).

MASTERS OF PASTA®

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TPP 1000012445 FUSILLI 12X500G UK



FUSILLI

COOKING TIME 11 MINUTES

MASTERS OF PASTA*

Elemento grafico / Graphic Element

DWP 1000012445 FUSILLI 12X500G UK

BEST BEFORE



DURUM WHEAT SEMOLINA PASTA



500g^e

Barilla G. e R. Fratelli - Società per Azioni
Via Mantova 166, 43122 - Parma - Italy.

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3DF 1000012445 FUSILLI 12X500G UK

