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Scheda Tecnica di Prodotto / Technical Product Specification / Fiche technique de produit 1000014686 SPAGHETTI GF INT'L 400X12

Trade Unit Info

TU Code	*TU Description*	*Best Before (days)*	*Case Barcode*	*Case Width (mm)*	*Case Length (mm)*	*Case Height (mm)*	*Gross Weight (kg)*	*Net Weight (Kg)*
1000014686	SPAGHETTI GF INT'L 400X12	730	08076809067508	140.0	225.0	283.0	5.2	4.8

Consumer Unit Info

CU Code	*CU Description*	*CU Quantity per TU*	*Ean Code*	*Width (mm)*	*Length (mm)*	*Height (mm)*	*Gross Weight (g)*	*Net Weight (g)*
00000000027289	SPAGHETTI GF INT'L 400X12	12.0	8076809545440	31.0	270.0	70.0	416.26	400.0

2029004507 F.405 SPAGHETTI GLUTEN FREE
Formula Technical Specification - Rev I - Issued Issued Date: Mar 24, 2020 11:03:55 AM

Caratteristiche chimiche / Chemical Characteristics / Chemische Merkmale / Caractéristiques chimiques

Name	*Max*	*UOM*
Ash	0.60	%
Moisture and volatile substances	12.50	%

The methods of analysis are available on request

Caratteristiche fisiche / Physical Characteristics / Physische Eigenschaften / Caractéristiques physiques

Name	*Ref Value*	*UOM*
DIAMETER	1.79	mm
Length :		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 dellacqua e le condizioni di cottura nei prodotti ad umidità intermedia assicurano lassenza 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 microbiologique.
	Sauces / pesto / plats préparés à longue conservation : la technologie utilisée et l'étanchéité de l'emballage assurent l'absence de croissance microbiologique.
	Produits de boulangerie (produits secs) : la faible teneur d'humidité assure l'absence de croissance microbiologique. 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 microbiologique.
	Produits surgelés: le respect de la chaine du froid assure la stabilité microbiologique.

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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 etre 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 decongélation 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).

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Copy dell'intestazione ingredienti / Ingredients Header Copy

Language: Croatian

HR SRB BIH MNE SUŠENA TJESTENINA (TESTENINA) OD KUKURUZNOG I RIŽINOG (PIRINČANOG) BRAŠNA, BEZ GLUTENA. Neto količina: 400 g . Sastojci: bijelo (belo) kukuruzno brašno 60 %, žuto kukuruzno brašno 29,5 %, brašno od smeđe riže (braon pirinač) 10%, voda, emulgatori: mono- i digliceridi masnih kiselina. Hrana za osobe netolerantne na gluten. Uputa (Uputstvo) za pripremu: u 1 L kipuće (ključale) vode dodati 7 g soli i 100 g tjestenine. Vrijeme kuhanja (Vreme kuvanja) je 11 minuta (pakovanju). Najbolje upotrijebiti (upotrebiti) do: datuma otisnutog na pakiranju (pakovanju). Proizvedeno za: Barilla G. e R. Fratelli - Società per Azioni - Via Mantova 166, Parma, Italija, proizvodi Andriani S.p.A. via Niccolò Copernico s.n., Zona PIP, 70024 Gravina di Puglia (Bari - Italija). www.barilla.com. Kontakt za HR potrošače: Barilla Hrvatska d.o.o., Radnička cesta 39, 10000 Zagreb; Uvoznik i distributer: Za BiH: Violeta d.o.o., Stjepana Radića 21, 88340 Grude, tel.: +387 39/660-400, www.violeta.com, Email: violeta@violeta.com; Za MNE: Expo Commerce d.o.o., Industrijska zona b.b., 85318 Radanovići, Kotor. Za SRB: AWT International d.o.o. Batajnički drum 283f, 11080 Beograd Srbija tel:011/3304-600. Čuvati na suhom (suvom) i hladnom mjestu (mestu).

(HR) (SRB) (BIH) (MNE) SUŠENA TJESTENINA (TESTENINA) OD KUKURUZNOG I RIŽINOG (PIRINČANOG) BRAŠNA, BEZ GLUTENA. Neto količina: 400 g . Sastojci: bijelo (belo) kukuruzno brašno 60 %, žuto kukuruzno brašno 29,5 %, brašno od smeđe riže (braon pirinač) 10%, voda, emulgatori: mono- i digliceridi masnih kiselina. Hrana za osobe netolerantne na gluten. Uputa (Uputstvo) za pripremu: u 1 L kipuće (ključale) vode dodati 7 g soli i 100 g tjestenine. Vrijeme kuhanja (Vreme kuvanja) je 11 minuta (pakovanju). Najbolje upotrijebiti (upotrebiti) do: datuma otisnutog na pakiranju (pakovanju). Proizvedeno za: Barilla G. e R. Fratelli - Società per Azioni - Via Mantova 166, Parma, Italija, proizvodi Andriani S.p.A. via Niccolò Copernico s.n., Zona PIP, 70024 Gravina di Puglia (Bari - Italija). www.barilla.com. Kontakt za HR potrošače: Barilla Hrvatska d.o.o., Radnička cesta 39, 10000 Zagreb; Uvoznik i distributer: Za BiH: Violeta d.o.o., Stjepana Radića 21, 88340 Grude, tel.: +387 39/660-400, www.violeta.com, Email: violeta@violeta.com; Za MNE: Expo Commerce d.o.o., Industrijska zona b.b., 85318 Radanovići, Kotor. Za SRB: AWT International d.o.o. Batajnički drum 283f, 11080 Beograd Srbija tel:011/3304-600. Čuvati na suhom (suvom) i hladnom mjestu (mestu).

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Copy dell'intestazione ingredienti / Ingredients Header Copy

Language: English

GB GLUTEN-FREE PASTA MADE OF WHITE CORN, YELLOW CORN AND BROWN RICE. Specifically formulated for people intolerant to gluten. Ingredients: white corn flour (60%), yellow corn flour (29.5%), brown rice flour (10%), water, emulsifier: mono- and diglycerides of fatty acids. Cooking time: 11 min. Imported by Euro Food Brands, Kimbell Mews, Boughton, NN2 8XB, UK. Store in a cool dry place.

GB GLUTEN-FREE PASTA MADE OF WHITE CORN, YELLOW CORN AND BROWN RICE. Specifically formulated for people intolerant to gluten. Ingredients: white corn flour (60%), yellow corn flour (29.5%), brown rice flour (10%), water, emulsifier: mono- and diglycerides of fatty acids. Cooking time: 11 min. Imported by Euro Food Brands, Kimbell Mews, Boughton, NN2 8XB, UK. Store in a cool dry place.

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Copy dell'intestazione ingredienti / Ingredients Header Copy

Language: Spanish

ES PASTA ALIMENTICIA SIN GLUTEN A BASE DE MAÍZ BLANCO, MAÍZ AMARILLO Y ARROZ INTEGRAL - Elaborado específicamente para personas con intolerancia al gluten. Ingredientes: harina de maíz blanco (60%), harina de maíz amarillo (29,5%), harina integral de arroz (10%), agua, emulgente: monoglicéridos y diglicéridos de ácidos grasos. Tiempo de cocción: 11 min. Conservar en lugar fresco y seco.

ES PASTA ALIMENTICIA SIN GLUTEN A BASE DE MAÍZ BLANCO, MAÍZ AMARILLO Y ARROZ INTEGRAL - Elaborado específicamente para personas con intolerancia al gluten. Ingredientes: harina de maíz blanco (60%), harina de maíz amarillo (29,5%), harina integral de arroz (10%), agua, emulgente: monoglicéridos y diglicéridos de ácidos grasos. Tiempo de cocción: 11 min. Conservar en lugar fresco y seco.

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Copy dell'intestazione ingredienti / Ingredients Header Copy

Language: Greek

GR ΣΠΑΓΓΕΤΙ ΧΩΡΙΣ ΓΛΟΥΤΕΝΗ ΑΠΟ ΛΕΥΚΌ ΚΑΛΑΜΠΌΚΙ, ΚΊΤΡΙΝΟ ΚΑΛΑΜΠΌΚΙ ΚΑΙ ΚΑΣΤΑΝΌ ΡΎΖΙ. Συστατικά: αλεύρι από λευκό καλαμπόκι (60%), αλεύρι από κίτρινο καλαμπόκι (29,5%), αλεύρι καστανού ρυζιού (10%), νερό, γαλακτωματοποιητής: μονό και διγλυκερίδια λιπαρών οξέων. Προϊόν ειδικά σχεδιασμένο για άτομα με δυσανεξία στη γλουτένη. Χρόνος βρασμού: 11 λεπτά. Για οποιαδήποτε πληροφορία τηλεφωνήστε στο 210-5197800.
Διατηρούνται σε χώρο καθαρό, δροσερό και χωρίς υγρασία.

GR ΣΠΑΓΓΕΤΙ ΧΩΡΙΣ ΓΛΟΥΤΕΝΗ ΑΠΟ ΛΕΥΚΟ ΚΑΛΑΜΠΟΚΙ, ΚΙΤΡΙΝΟ ΚΑΛΑΜΠΟΚΙ ΚΑΙ ΚΑΣΤΑΝΟ ΡΥΖΙ. Συστατικά: αλεύρι από λευκό καλαμπόκι (60%), αλεύρι από κίτρινο καλαμπόκι (29,5%), αλεύρι καστανού ρυζιού (10%), νερό, γαλακτωματοποιητής: μονό και διγλυκερίδια λιπαρών οξέων. Προϊόν ειδικά σχεδιασμένο για άτομα με δυσανεξία στη γλουτένη. Χρόνος βρασμού: 11 λεπτά. Για οποιαδήποτε πληροφορία τηλεφωνήστε στο 210-5197800.
Διατηρούνται σε χώρο καθαρό, δροσερό και χωρίς υγρασία.

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Copy dell'intestazione ingredienti / Ingredients Header Copy

Language: Slovenian

SLO SUŠENE TESTENINE IZ KORUZNE IN RIŽEVE MOKE, BREZ GLUTENA. Neto količina: 400 g. Sestavine: moka iz bele koruze 60 %, moka iz rumene koruze 29,5 %, moka iz rjavega riža 10 %, voda, emulgatorji: mono- in digliceridi maščobnih kislin. Živilo za ljudi s preobčutljivostjo na gluten. Čas kuhanja je 11 minut. Priporočamo uporabo 7 g soli na 100 g testenin v 1 l vode. Uporabno najmanj do datuma označenega na spodnji strani embalaže. Kontakt za uporabnike: Barilla Adriatik d.o.o., Tržaška c. 315, Ljubljana.
Hraniti v hladnem in suhem prostoru.

SLO SUŠENE TESTENINE IZ KORUZNE IN RIŽEVE MOKE, BREZ GLUTENA. Neto količina: 400 g. Sestavine: moka iz bele koruze 60 %, moka iz rumene koruze 29,5 %, moka iz rjavega riža 10 %, voda, emulgatorji: mono- in digliceridi maščobnih kislin. Živilo za ljudi s preobčutljivostjo na gluten. Čas kuhanja je 11 minut. Priporočamo uporabo 7 g soli na 100 g testenin v 1 l vode. Uporabno najmanj do datuma označenega na spodnji strani embalaže. Kontakt za uporabnike: Barilla Adriatik d.o.o., Tržaška c. 315, Ljubljana.
Hraniti v hladnem in suhem prostoru.

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Copy delle informazioni nutrizionali / Nutrition Facts Copy

Language: NT

SEE IMAGE (Slovenian, Greek, Croatian, English, Spanish)

VALORES NUTRICIONALES MEDIOS - AVERAGE NUTRITIONAL VALUES PROSJEČNE HRANJIVE VRIJEDNOSTI (PROSEČNE NUTRITIVNE VREDNOSTI) - POVPREČNA HRANILNA VREDNOST - ΘΡΕΠΤΙΚΑ ΣΤΟΙΧΕΙΑ ΜΕΣΕΣ ΤΙΜΕΣ		100g	85g(1)	%RI(2)/85g
VALOR ENERGÉTICO - ENERGY - ENERGIJA (ENERGIJSKA VREDNOST) - ENERGIJSKA VREDNOST - ΕΝΕΡΓΕΙΑ	kJ kcal	1540 363	1309 308	15% 15%
GRASAS - FAT - MASTI - MAŠČOBE - ΛΙΠΑΡΑ	g	1,5	1,3	2%
DE LAS CUALES: SATURADAS - OF WHICH: SATURATES - OD KOJIH (TOGA) ZASIĆENE MASNE KISELINE - OD TEGA: NASIČENE MAŠČOBE - ΕΚ ΤΩΝ ΟΠΟΙΩΝ: ΚΟΡΕΣΜΕΝΑ	g	0,7	0,6	3%
HIDRATOS DE CARBONO - CARBOHYDRATE - UGLJIKOHIDRATI (UGLJENI HIDRATI) - OGLJIKOVI HIDRATI - ΥΔΑΤΑΝΘΡΑΚΕΣ	g	79,6	67,7	26%
DE LOS CUALES: AZÚCARES - OF WHICH: SUGARS - OD KOJIH (TOGA) ŠEĆERI - OD TEGA: SLADKORJI - ΕΚ ΤΩΝ ΟΠΟΙΩΝ: ΣΑΚΧΑΡΑ	g	0,6	0,5	1%
FIBRA ALIMENTARIA - FIBRE - VLAKNA - PREHRANSKE VLAKNINE - ΕΔΩΔΙΜΕΣ ΙΝΕΣ	g	1,7	1,4	
PROTEÍNAS - PROTEIN - BJELANČEVINE (PROTEINI) - BELJAKOVINE - ΠΡΩΤΕΪΝΕΣ	g	6,9	5,9	12%
SAL - SALT - SOL (SO) - SOL - ΑΛΑΤΙ	g	0,002	0,002	0%

(1)85g = Ejemplo de una ración. El envase contiene aproximadamente 5 porciones. / Example of a serving. The package contains approximately 5 servings / Primjer (primer) jedne porcije. Pakiranje (pakovanje) sadrži oko 5 porcija. / Primer obroka. Embalaža vsebuje približno 5 obrokov / Παράδειγμα μίας μερίδας. Η συσκευασία περιέχει περίπου 5 μερίδες.

(2)RI = Ingesta de referencia de un adulto medio / Reference intake of an average adult / Preporučeni (Referentni) unos za prosječnu (prosečnu) odraslu osobu / Priporočeni vnos za povprečno odraslo osebo / Προσλαμβανόμενη ποσότητα αναφοράς ενός μέσου ενήλικα (8400 kJ/2000 kcal).

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Elemento grafico / Graphic Element

ATW 1000014686 SPAGHETTI GF INTL 400X12

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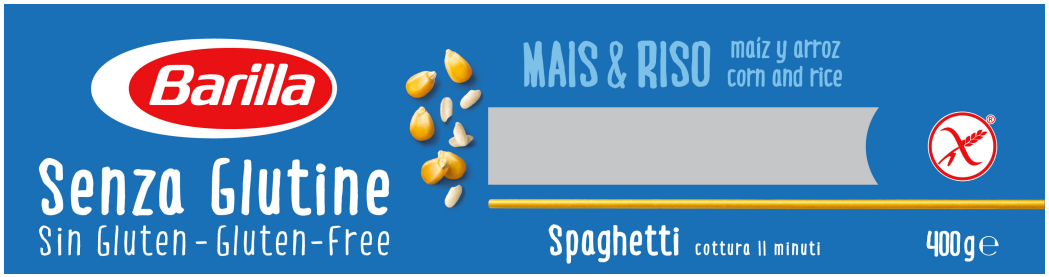
Elemento grafico / Graphic Element	FRP 1000014686 SPAGHETTI GF INTL 400X12



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Elemento grafico / Graphic Element

BKP 1000014686 SPAGHETTI GF INTL 400X12

VALORES NUTRICIONALES MEDIOS - AVERAGE NUTRITIONAL VALUES PROSJEČNE HRANJIVE VRIJEDNOSTI (PROSEČNE NUTRITIVNE VREDNOSTI) - POVPREČNA HRANILNA VREDNOST - ΘΡΕΠΤΙΚΑ ΣΤΟΙΧΕΙΑ ΜΕΣΕΣ ΤΙΜΕΣ		100g	85g[1]	%RI[2]/85g
VALOR ENERGÉTICO - ENERGY - ENERGIJA (ENERGIJSKA VREDNOST) - ENERGIJSKA VREDNOST - ΕΝΕΡΓΕΙΑ	kJ kcal	1540 363	1309 308	15% 15%
GRASAS - FAT - MASTI - MAŠČOBE - ΛΙΠΑΡΑ	g	1,5	1,3	2%
DE LAS CUALES: SATURADAS - OF WHICH: SATURATES - OD KOJIH (TOGA) ZASIĆENE MASNE KISELINE - OD TEGA: NASIČENE MAŠČOBE - ΕΚ ΤΩΝ ΟΠΟΙΩΝ: ΚΟΡΕΣΜΕΝΑ	g	0,7	0,6	3%
HIDRATOS DE CARBONO - CARBOHYDRATE - UGLJIKOHIDRATI (UGLJENI HIDRATI) - OGLJIKOVI HIDRATI - ΥΔΑΤΑΝΘΡΑΚΕΣ	g	79,6	67,7	26%
DE LOS CUALES: AZÚCARES - OF WHICH: SUGARS - OD KOJIH (TOGA) ŠEĆERI - OD TEGA: SLADKORJI - ΕΚ ΤΩΝ ΟΠΟΙΩΝ: ΣΑΚΧΑΡΑ	g	0,6	0,5	1%
FIBRA ALIMENTARIA - FIBRE - VLAKNA - PREHRANSKE VLAKNINE - ΕΔΩΔΙΜΕΣ ΙΝΕΣ	g	1,7	1,4	
PROTEÍNAS - PROTEIN - BJELANČEVINE (PROTEINI) - BELJAKOVINE - ΠΡΩΤΕΪΝΕΣ	g	6,9	5,9	12%
SAL - SALT - SOL (SO) - SOL - ΑΛΑΤΙ	g	0,002	0,002	0%

[1]85g = Ejemplo de una ración. El envase contiene aproximadamente 5 porciones. / Example of a serving. The package contains approximately 5 servings / Primjer (primer) jedne porcije. Pakiranje (pakovanje) sadrži oko 5 porcija. / Primer obroka. Embalaža vsebuje približno 5 obrokov / Παράδειγμα μίας μερίδας. Η συσκευασία περιέχει περίπου 5 μερίδες.

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Elemento grafico / Graphic Element	RGP 1000014686 SPAGHETTI GF INTL 400X12

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

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Elemento grafico / Graphic Element	LFP 1000014686 SPAGHETTI GF INTL 400X12

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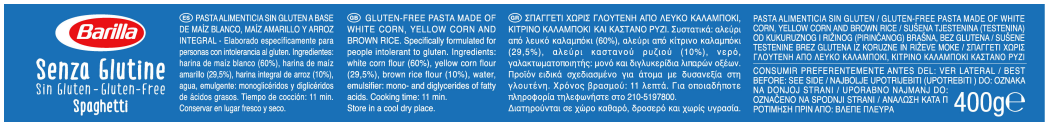
Elemento grafico / Graphic Element

TPP 1000014686 SPAGHETTI GF INTL 400X12



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Elemento grafico / Graphic Element

DWP 1000014686 SPAGHETTI GF INTL 400X12

Printing Date: Feb 28, 2020 7:31:48 PM

Elemento grafico / Graphic Element	3DF 1000014686 SPAGHETTI GF INTL 400X12