
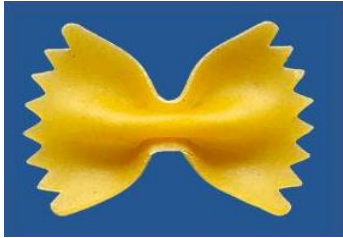



|  |  |  |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
|--|--|--|---------------|------------------|-----------|------------------|-----------------------------|-----------|-----------------|-----------|--------|-----------------------------|----------------------|---|------|---------------------|-----|-----|---|---|-------------------------|-----|-------|------------------------------|--|-----|----------------------------|------|-------|----------------------------------|-----|------|---------------------------|----------|--------|--------------------------------|-----|-------|---|----|------|---|--------|----------|---|----|-------|---|---|------|
|   | <b>PÂTES À LA SEMOULE À FORTE TENEUR EN PROTÉINES AVEC DES ŒUFS BLANCS</b>   |  |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| <b>Ingredients (STD 01)</b>  | Semoule de blé dur de qualité supérieure, blanc d'oeuf 10 %  |  |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| <b>D.L.U.O.</b>  | 36 mois - Lot et DLUO sur sachet - EAN 128 étiquette sur chaque palette  |  |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| <b>Format</b>  | <b>Mesures mm.</b>   |  |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| <p style="text-align: center;"><b>58</b></p> <p style="text-align: center;"><b>Farfalle</b></p> <p>CODE COMMERCIAL SERVICE : AL58</p>  | <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="padding: 2px;">Longueur</td> <td style="text-align: right; padding: 2px;"><b>32</b></td> </tr> <tr> <td style="padding: 2px;">Largeur</td> <td style="text-align: right; padding: 2px;"><b>25</b></td> </tr> <tr> <td style="padding: 2px;">Hauteur</td> <td style="padding: 2px;"></td> </tr> <tr> <td style="padding: 2px;">Epaisseur</td> <td style="text-align: right; padding: 2px;"><b>1,2</b></td> </tr> <tr> <td style="padding: 2px;">Diamètre</td> <td style="padding: 2px;"></td> </tr> <tr> <td style="padding: 2px;">Temps de cuisson min</td> <td style="text-align: right; padding: 2px;"><b>10</b></td> </tr> </table> | Longueur                                 | <b>32</b>     | Largeur          | <b>25</b> | Hauteur          |                             | Epaisseur | <b>1,2</b>      | Diamètre  |        | Temps de cuisson min        | <b>10</b>            |  |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| Longueur   | <b>32</b>  |  |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| Largeur  | <b>25</b>  |  |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| Hauteur  |  |  |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| Epaisseur  | <b>1,2</b>   |  |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| Diamètre   |  |  |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| Temps de cuisson min   | <b>10</b>  |  |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
|  |  |  |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| <b>Caractéristiques Chimiques</b>  |  | <b>Caractéristiques Microbiologiques</b> |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="padding: 2px;">Humidité %</td> <td style="padding: 2px;">max</td> <td style="padding: 2px;">12,50</td> </tr> <tr> <td style="padding: 2px;">Cendres % s.s.</td> <td style="padding: 2px;">max</td> <td style="padding: 2px;">1,00</td> </tr> <tr> <td style="padding: 2px;">Protéines (N x 5,70) % s.s.</td> <td style="padding: 2px;">min</td> <td style="padding: 2px;">13,50</td> </tr> <tr> <td style="padding: 2px;">Lipides %</td> <td style="padding: 2px;"></td> <td style="padding: 2px;">1,50</td> </tr> <tr> <td style="padding: 2px;">Acidité sulfurique %</td> <td style="padding: 2px;">max</td> <td style="padding: 2px;">0,05</td> </tr> <tr> <td style="padding: 2px;">Blé tendre %</td> <td style="padding: 2px;">max</td> <td style="padding: 2px;">3</td> </tr> </table>   | Humidité %   | max                                      | 12,50         | Cendres % s.s.   | max       | 1,00             | Protéines (N x 5,70) % s.s. | min       | 13,50           | Lipides % |        | 1,50                        | Acidité sulfurique % | max   | 0,05 | Blé tendre %        | max | 3   | <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="padding: 2px;">Flore totale u.f.c. / g</td> <td style="padding: 2px;">max</td> <td style="padding: 2px;">50000</td> </tr> <tr> <td style="padding: 2px;">Coliformes totaux u.f.c. / g</td> <td style="padding: 2px;">max</td> <td style="padding: 2px;">100</td> </tr> <tr> <td style="padding: 2px;">Bacillus Cereus u.f.c. / g</td> <td style="padding: 2px;">max</td> <td style="padding: 2px;">100</td> </tr> <tr> <td style="padding: 2px;">Staphylococcus Aureus u.f.c. / g</td> <td style="padding: 2px;">max</td> <td style="padding: 2px;">100</td> </tr> <tr> <td style="padding: 2px;">Salmonella spp u.f.c. / g</td> <td style="padding: 2px;">in 25 g.</td> <td style="padding: 2px;">Absent</td> </tr> <tr> <td style="padding: 2px;">Moisiss. et levures u.f.c. / g</td> <td style="padding: 2px;">max</td> <td style="padding: 2px;">5000</td> </tr> </table> |   | Flore totale u.f.c. / g | max | 50000 | Coliformes totaux u.f.c. / g | max  | 100 | Bacillus Cereus u.f.c. / g | max  | 100   | Staphylococcus Aureus u.f.c. / g | max | 100  | Salmonella spp u.f.c. / g | in 25 g. | Absent | Moisiss. et levures u.f.c. / g | max | 5000  |   |    |      |   |        |          |   |    |       |   |   |      |
| Humidité %   | max  | 12,50                                    |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| Cendres % s.s.   | max  | 1,00                                     |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| Protéines (N x 5,70) % s.s.  | min  | 13,50                                    |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| Lipides %  |  | 1,50                                     |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| Acidité sulfurique %   | max  | 0,05                                     |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| Blé tendre %   | max  | 3  |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| Flore totale u.f.c. / g  | max  | 50000                                    |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| Coliformes totaux u.f.c. / g   | max  | 100                                      |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| Bacillus Cereus u.f.c. / g   | max  | 100                                      |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| Staphylococcus Aureus u.f.c. / g   | max  | 100                                      |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| Salmonella spp u.f.c. / g  | in 25 g.   | Absent                                   |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| Moisiss. et levures u.f.c. / g   | max  | 5000                                     |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
|  |  |  |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| <b>Valeurs nutritionnelles moyennes ( pour 100 gr de pâtes)</b>  |  | <b>G.D.A. - REG 1169 / 2011</b>          |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="padding: 2px;">Valeur Energetique</td> <td style="padding: 2px;">kj / kcal</td> <td style="padding: 2px;">1488 / 351</td> </tr> <tr> <td style="padding: 2px;">Matières grasses</td> <td style="padding: 2px;">%</td> <td style="padding: 2px;">2</td> </tr> <tr> <td style="padding: 2px;">    dont acides gras saturés</td> <td style="padding: 2px;">%</td> <td style="padding: 2px;">0,5</td> </tr> <tr> <td style="padding: 2px;">Glucides</td> <td style="padding: 2px;">%</td> <td style="padding: 2px;">67</td> </tr> <tr> <td style="padding: 2px;">    dont sucres</td> <td style="padding: 2px;">%</td> <td style="padding: 2px;">3</td> </tr> <tr> <td style="padding: 2px;">Fibres alimentaires</td> <td style="padding: 2px;">%</td> <td style="padding: 2px;">3,5</td> </tr> <tr> <td style="padding: 2px;">Protéines</td> <td style="padding: 2px;">%</td> <td style="padding: 2px;">13,5</td> </tr> <tr> <td style="padding: 2px;">Sel</td> <td style="padding: 2px;">%</td> <td style="padding: 2px;">0,02</td> </tr> </table> | Valeur Energetique   | kj / kcal                                | 1488 / 351    | Matières grasses | %         | 2                | dont acides gras saturés    | %         | 0,5             | Glucides  | %      | 67                          | dont sucres          | %   | 3    | Fibres alimentaires | %   | 3,5 | Protéines   | % | 13,5                    | Sel | %     | 0,02                         | <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="padding: 2px;">Kcal</td> <td style="padding: 2px;">2000</td> <td style="padding: 2px;">17,4%</td> </tr> <tr> <td style="padding: 2px;">g</td> <td style="padding: 2px;">70</td> <td style="padding: 2px;">2,9%</td> </tr> <tr> <td style="padding: 2px;">g</td> <td style="padding: 2px;">20</td> <td style="padding: 2px;">2,5%</td> </tr> <tr> <td style="padding: 2px;">g</td> <td style="padding: 2px;">260</td> <td style="padding: 2px;">25,8%</td> </tr> <tr> <td style="padding: 2px;">g</td> <td style="padding: 2px;">90</td> <td style="padding: 2px;">3,3%</td> </tr> <tr> <td style="padding: 2px;">g</td> <td style="padding: 2px;">( 24 )</td> <td style="padding: 2px;">( n.a. )</td> </tr> <tr> <td style="padding: 2px;">g</td> <td style="padding: 2px;">50</td> <td style="padding: 2px;">27,0%</td> </tr> <tr> <td style="padding: 2px;">g</td> <td style="padding: 2px;">6</td> <td style="padding: 2px;">0,3%</td> </tr> </table> |     | Kcal                       | 2000 | 17,4% | g                                | 70  | 2,9% | g                         | 20       | 2,5%   | g                              | 260 | 25,8% | g | 90 | 3,3% | g | ( 24 ) | ( n.a. ) | g | 50 | 27,0% | g | 6 | 0,3% |
| Valeur Energetique   | kj / kcal  | 1488 / 351                               |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| Matières grasses   | %  | 2  |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| dont acides gras saturés   | %  | 0,5                                      |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| Glucides   | %  | 67                                       |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| dont sucres  | %  | 3  |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| Fibres alimentaires  | %  | 3,5                                      |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| Protéines  | %  | 13,5                                     |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| Sel  | %  | 0,02                                     |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| Kcal   | 2000   | 17,4%                                    |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| g  | 70   | 2,9%                                     |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| g  | 20   | 2,5%                                     |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| g  | 260  | 25,8%                                    |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| g  | 90   | 3,3%                                     |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| g  | ( 24 )   | ( n.a. )                                 |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| g  | 50   | 27,0%                                    |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| g  | 6  | 0,3%                                     |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
|  |  |  |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| <b>Caractéristiques Organoleptiques</b>  |  | <b>Caractéristiques Techniques</b>       |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| Apparence : Typique du Format<br>Couleur : Ambre-Jaune<br>Goût : Pure, légèrement sucré  | <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="padding: 2px;">Pâtes cassées</td> <td style="padding: 2px;">max</td> <td style="padding: 2px;">5%</td> </tr> <tr> <td style="padding: 2px;">Pâtes étrangères</td> <td style="padding: 2px;">max</td> <td style="padding: 2px;">2%</td> </tr> <tr> <td style="padding: 2px;">Corps étrangers</td> <td style="padding: 2px;"></td> <td style="padding: 2px;">Absent</td> </tr> <tr> <td style="padding: 2px;">Absorption moyenne de l'eau</td> <td style="padding: 2px;"></td> <td style="padding: 2px;">90 - 100 %</td> </tr> </table>  |  | Pâtes cassées | max              | 5%        | Pâtes étrangères | max                         | 2%        | Corps étrangers |           | Absent | Absorption moyenne de l'eau |                      | 90 - 100 %  |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| Pâtes cassées  | max  | 5%                                       |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| Pâtes étrangères   | max  | 2%                                       |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| Corps étrangers  |  | Absent                                   |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
| Absorption moyenne de l'eau  |  | 90 - 100 %                               |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
|  |  |  |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |
|  |  |  |               |                  |           |                  |                             |           |                 |           |        |                             |                      |   |      |                     |     |     |   |   |                         |     |       |                              |  |     |                            |      |       |                                  |     |      |                           |          |        |                                |     |       |   |    |      |   |        |          |   |    |       |   |   |      |

|   |  |        |
|---|--|--------|
|  | <b>PÂTES À LA SEMOULE À FORTE TENEUR EN PROTÉINES AVEC DES ŒUFS BLANCS</b>   |        |
| <b>Ingredients (STD 01)</b>   | Semoule de blé dur de qualité supérieure, blanc d'oeuf 10 %  |        |
| <b>Allergènes</b>   | Ce produit contient du Gluten ( Blé dur) et d'œufs.<br>Peut contenir des traces de soja et moutarde  |        |
| <b>Déclarations</b>   | Pesticides, Contaminants et Métaux Lourds : Conforme à Réglementation UE   |        |
|   | Les ingrédients utilisés pour la fabrication de nos pâtes ne sont pas issus ou dérivés d'OGM ( Reg. UE 1823*1830/2003). Nos pâtes alimentaires ne contiennent pas d'ingrédients ionisés (Reg. UE 1169/2011). |        |
| <b>Conservation</b>   | En lieu frais (max 25°), sec, propre, sans odeur et loin des légumes et du riz   |        |
| <b>Origine : ITALIE</b>   | Fabriqué par: Pasta Berruto Spa via Sommariva 139/141 - 10022<br>- Carmagnola - Italie   |        |
|   |  |        |
| Crée le<br>20/04/2026<br>Validité 24 mois   | Revision: Rev 16 25/10/2021  | STD 01 |

