



MOLINI AGOSTINI SRL
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ISSUED BY RAQ
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 REPLACING VERSION OF

**ORGANIC DURUM
 WHEAT CAPPELLI
 PACCHERI**

PRODUCT SPECIFICATION

ORIGIN	ITALIAN AGRICULTURE	COOKING TIME	16/18 MINUTES
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Cappelli durum wheat is a variety obtained by the geneticist Nazzareno Strampelli, a native of the Marche region, at the start of the twentieth century. It is grown mainly in southern Italy and has excellent nutritional properties.

The Molino Agostini pasta obtained from its semolina flour is produced using the important pasta-making techniques of bronze drawing and low-temperature drying, which ensure its main organoleptic properties are not altered.

NUTRITIONAL VALUE (per 100g of finished product)*	
Energy value	1410 kJ-333 kcal
Fat	1,2 g
of wich saturates	0,2 g
Carbohydrates	62,1 g
of wich sugars	3 g
Protein	13,1 g
Salt	0,002 g

* Source: from literature / supplier

SHELF LIFE:	500 g :	36 months	Store in a cool, dry and well ventilated place, away from heat sources.
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**This product is obtained from non-OGM raw material,
 in compliance with accidental thresholds.**

.....CONTINUA, SCHEDA ALLERGENI

**ALLERGENES IN COMPLIANCE WITH REGULATIONS EU N. 1169/2011 AND ITS
SUBSEQUENT AMENDMENTS AND SUPPLEMENT/ANNEX II**

1.Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybrides strains, and products thereof	+
2.Crustaceans and products thereof	-
3.Eggs and products thereof	-
4.Fish and products thereof	-
5.Peanuts and products thereof	-
6.Soybeans and products thereof	-
7.Milk and products thereof	-
8.Nuts, namely: almonds, hazelnut, walnuts, cashews, nuts, pistachio nuts and products thereof	-
9.Celery and products thereof	-
10.Mustard and products thereof	-
11.Sesame seeds and products thereof	-
12.Sulphur dioxide and sulphites at concentration of more than 10mg/kg or 10mg/litre in terms of total SO ₂	-
13.Lupine ans products thereof	-
14.Molluscs and products thereof	-
LEGENDA:	+ <i>present</i>
	- <i>absent</i>
	~ <i>possible Cross Contamination</i>