



Scheda Tecnica Prodotto

Descrizione BIO LAGRANUM DURUM WHEAT SEMOLINA PASTA TECHNICAL SHEET ORGANIC PASTA LAGRANUM

Rev. 0 del 27/02/2022

GENERAL DATA

SALES NAME: LAGRANUM DURUM WHEAT SEMOLINA PASTA
COMMERCIAL NAME: FORMAT NAME
BRAND: AMORETERRA OR PRIVATE LABEL AVAILABLE
PRODUCT CODE: FORMAT CODE (SEE FORMAT TECHNICAL SHEET)
INGREDIENTS: DURUM WHEAT SEMOLINA, WATER
INDICATIVE COOKING TIME: SEE TECHNICAL SHEET FORMAT
SHELF LIFE: 36 MONTH
EAN CODE: EAN 13 - SEE TECHNICAL SHEET FORMAT
PRODUCT CATEGORY: ORGANIC DRIED PASTA

Image for illustrative purposes



AVAILABLE FORMATS

RETAIL		HORECA		
500g	250 g	2,5 Kg	3 Kg	5 Kg
☒	☐	☒	☒	☒

The Horeca formats are managed only at the request of the customer

RAW MATERIAL SPECIFICATIONS

ORIGIN			COUNTRY OF MILLING			AGRICULTURE		
ITALY	UE	NON UE	ITALY	UE	NON UE	ORGANIC	CONVENTIONAL	CONVERSION
☒	☐	☐	☒	☐	☐	☒	☐	☐

CHAIN INFO

AGRICULTURAL FIELD			MILLING			PASTIFICATION		
PUGLIA	BASILICATA	EMILIA ROMAGNA	PUGLIA	BASILICATA	EMILIA ROMAGNA	PUGLIA	BASILICATA	MARCHE

Agricultural field: refers to the geographical area where the raw material is grown

Milling: This refers to the geographical area where the mills belonging to the Amoretterra chain are present. We use both stone mills and cylinder mills. The choice of the type of mill depends on various factors such as the type of raw material to be milled and the type of finished product to be obtained

Agriculture: This refers to the type of agriculture that is practiced for the cultivation of the raw material

CERTIFICATIONS

CERTIFICATIONS							
BIO	USDA	IFS	IBRC	KOSHER	JAS	SWISSE	OTHER
☒	☐	☐	☐	☐	☐	☐	☐

SPECIFICATIONS OF CERTIFICATIONS

CERTIFICATION BODY: QUALITALY
SUPERVISORY BODY CODE: IT BIO 023
CONTROLLED OPERATOR CODE: QI0015A
AMORETERRA ORGANIC CERTIFICATE OF CONFORMITY: NUMBER: CC_QI0015A_00010_22 OF 11_01_2022

VALIDITY: UNTIL 11/01/2025

CERTIFICATE PURSUANT TO ARTICLE 35, PARAGRAPH 1, OF REGULATION (EU) 2018/848 RELATING TO ORGANIC PRODUCTION AND LABELING OF ORGANIC PRODUCTS.

CONTROL BODY AUTHORIZED BY MIPAAF Ministerial Decree 425520 OF 09/13/2021

LIST OF AVAILABLE FORMATS

SKU	FORMAT NAME	IMAGE
COD 009BT	PENNE RIGATE	
COD.004BT	ELICHE	
COD.007BT	MACCHERONI	
COD. 075BT	RIGATONI	
COD. 002BT	CORNETTI	
COD.011BT	MEZZE PENNE RIGATE	
COD.003BT	GIGLI	
COD. 070BT	TUBETTINI RIGATI	
COD. 074BT	MEZZE MANICHE	

Scheda Tecnica Prodotto

Descrizione BIO LAGRANUM DURUM WHEAT SEMOLINA PASTA TECHNICAL SHEET ORGANIC PASTA LAGRANUM

Rev. 0 del 27/02/2022

SKU	FORMAT NAME	IMAGE
COD. 001BT	DITALI	
COD. 036BT	STROZZAPRETI	
COD. 037BT	ORECCHIETTE	
COD. 0123BT	TROFIE	
COD. 033BT	RASCHIATELLI	
054BT	SPAGHETTI	
056BT	LINGUINE	
055BT	SPAGHETTONI	
057BT	CHITARRA	
059BT	BUCATINI	

LOGISTICS INFO

SKU	FORMAT NAME	WEIGHT (g)	PCS X BOX	BOX X LAYER	LAYER X PALLET
009BT	PENNE RIGATE	500	12	8	8
004BT	ELICHE	500	12	8	8
003BT	GIGLI	500	12	8	8
007BT	MACCHERONI	500	12	8	8
002BT	CORNETTI	500	12	8	8
075BT	RIGATONI	500	12	8	8
011BT	MEZZE PENNE RIGATE	500	12	8	8
074BT	MEZZE MANICHE	500	12	8	8
001BT	DITALI	500	12	8	8
070BT	TUBETTINI RIGATI	500	12	8	8
036BT	STROZZAPRETI	500	12	8	8
037BT	ORECCHIETTE	500	12	8	8
0123BT	TROFIE	500	12	8	8
033BT	RASCHIATELLI	500	12	8	8
054BT	SPAGHETTI	500	20	18	5
056BT	LINGUINE	500	20	18	5
059BT	BUCATINI	500	20	18	5
055BT	SPAGHETTONI	500	20	18	5
057BT	CHITARRA	500	20	18	5



Scheda Tecnica Prodotto

Descrizione BIO LAGRANUM DURUM WHEAT SEMOLINA PASTA TECHNICAL
SHEET ORGANIC PASTA LAGRANUM

Rev. 0 del 27/02/2022

INSTRUCTIONS FOR USE AND STORAGE

INSTRUCTIONS FOR USE:

Bring the water to a boil in a metal pan and insert the portion of dry pasta. Wait for the recommended cooking time and make sure that when the time indicated on the package is reached, the pasta has the desired consistency, otherwise leave it a little longer if you prefer it softer. Drain the pasta through a colander and season.

* Cooking times are indicative and not mandatory. It is preferable to taste the product close to the indicated time in order to choose the ideal consistency.

** If you want to obtain a risotto pasta to be sautéed together with the sauce, it is advisable to drain it al dente and therefore a little earlier than the recommended time.

STORAGE INSTRUCTIONS:

Store in a cool, dry and dark place. Keep the product away from sources of heat and direct light. Keep out of reach of children. Once the package is opened, store at room temperature. Dry non-perishable product.

AVERAGE NUTRITIONAL VALUES FOR 100 g OF PRODUCT

in accordance with reg. EU No. 1169/2011 and subsequent amendments

PARAMETER	U.M. REFERENCE VALUE	VALUE
ENERGY	Chilocalorie	1478 kJ/ 349 kcal
TOTAL FATS	Grammi	1,4 g
of which saturated fatty acids	Grammi	0,5 g
CARBOHYDRATES	Grammi	70 g
of which sugars	Grammi	3 g
PROTEIN	Grammi	min 13 g
SALT	Grammi	< 0,01 g



Scheda Tecnica Prodotto

Descrizione

BIO LAGRANUM DURUM WHEAT SEMOLINA PASTA TECHNICAL
SHEET ORGANIC PASTA LAGRANUM

Rev. 0 del 27/02/2022

ALLERGENS

In accordance with reg. EU No. 1169/2011 and subsequent amendments.

ALLERGEN	PRESENT	ABSENT	CROSS CONTAMINATION*
Cereals containing gluten	☒	☐	☐
Crustaceans and shellfish-based products	☐	☒	☐
Eggs and egg products	☐	☒	☐
Fish and fish products	☐	☒	☐
Peanuts and peanut products	☐	☒	☐
Soy and soy products	☐	☐	☒
Milk and milk-based products	☐	☒	☐
Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashew nuts (<i>Anacardium storico</i>), pecan nuts [<i>Carya illinoensis</i> (Wangenh.) K. Koch], Brazil nuts (<i>Bertholletia excelsa</i>), pistachios (<i>Pistacia vera</i>), macadamia nuts or Queensland nuts (<i>Macadamia ternifolia</i>), and their products	☐	☒	☐
Celery and celery-based products	☐	☒	☐
Mustard and mustard products	☐	☐	☒
Sesame seeds and sesame seed products	☐	☒	☐
Sulfur dioxide and sulphites in concentrations above 10 mg / kg or 10 mg / liter in terms of total SO ₂ to be calculated for the products as proposed ready for consumption or reconstituted in accordance with the manufacturers' instructions.	☐	☒	☐
Lupins and lupine-based products	☐	☒	☐
Molluscs and shellfish-based products	☐	☒	☐

* Allergens not present in the ingredients of the product or in the raw materials used, but they could still have come into contact with the product and therefore released even infinitesimal traces due to cross-contamination due to raw material transport, or to the presence of the allergen inside the storage warehouse, or within the same production line.

STANDARD MICROBIOLOGICAL PARAMETERS

PARAMETER	U.M. REFERENCE VALUE	INTERNAL STANDARD
TOTAL MICROBIAL CHARGE	u.f.c./g	< 10 ALLA 4
TOTAL COLIFORMS	u.f.c./g	< 10
ESCHERICHIA COLI	u.f.c./g	< 10
POSITIVE COAGULASE STAPHYLOCCHI	u.f.c./g	< 10
YEASTS	u.f.c./g	< 100
MOLD	u.f.c./g	< 100
SALMONELLA	IN 25 g	ABSENT

- In quantitative microbiology the aim is to determine the number of microorganisms or, more precisely, the number of Colony Forming Units (CFU) per ml or g in a given sample.



Scheda Tecnica Prodotto

Descrizione BIO LAGRANUM DURUM WHEAT SEMOLINA PASTA TECHNICAL SHEET ORGANIC PASTA LAGRANUM

Rev. 0 del 27/02/2022

CHEMICAL-PHYSICAL QUALITY STANDARD

IN COMPLIANCE WITH D.P.R. n° 187 of 09-02-01 and Presidential Decree No. 41/2013

PARAMETER	U.M - VAL. OF REF.	INTERNAL STANDARD
HUMIDITY*	%	MAX 12,5
ASHES	%	MAX 0,90
TOTAL KJELDAHL NITROGEN (NITROGEN for 5.70)	%	MIN 10,50
ACIDITY in Degrees *	Acidità	MAX 4*
PESTICIDES	Parti per milione	D. MINSAN limits. 19.05.00 D. MINSAN. 22.07.03
AFLATOXINS (B1, B2, G1, G2) OCHRATOXIN **		Limits to EC Reg. 466 of 2001 Circular MINISAN.9.6.99 n° 10
PLANT DRUGS		in accordance with reg. CE n° 834/2007, n° 889/2008 and subsequent amendments
MYCOTOXINS AND HEAVY METALS		in accordance with according to the current version of reg. CE 1881/2006 and subsequent amendments
MYCOTOXINS AND HEAVY METALS		Pb < 0.2 mg/kg - Cd < 0.1 mg/kg AFLA B1 < 2 µg/kg - AFLA tot < 4 µg/kg OCRA < 3 µg/kg - DON < 750 µg/kg - ZEN < 100 µg/kg
GMO		ABSENT in accordance with reg. CE n° 1830/2003, n° 1829/2003, n° 834/2007, n° 889/2008 and subsequent amendments

* The degree of acidity is expressed by the number of cubic centimeters of normal alkaline solution needed to neutralize 100 grams of dry matter.

** In 25 g of dry matter

TECHNICAL AND SENSORY FEATURES

PARAMETER	DESCRIPTION
COLOUR	pale yellow characteristic of durum wheat semolina
SMELL OF	characteristic of durum wheat
STRUCTURE	solid with no fractures or obvious marks
BREAKAGES	≤ 5 %

REFERENCE PUBLIC

Acceptable product for individuals who have certain eating habits, pathologies. In the case of individuals with particular pathologies, a medical opinion is recommended. This table has the sole and exclusive purpose of informing consumers about the composition of the product

SPECIFIC	REFERENCE PUBLIC	
	YES	NO
VEGETARIANS	☒	☐
VEGANS	☒	☐
LACTO-VEGETARIANS	☒	☐
RAW FOOD REGIME	☐	☒
CELIACS	☐	☒
SPORTS REGIME	☒	☐
DIABETICS *	☐	☐
HYPOCALORIC DIET *	☐	☐

* A MEDICAL-SPECIALIST OPINION IS RECOMMENDED. THE PRODUCT PROPERTIES MAY BE ACCEPTABLE, BUT THERE ARE NO PRECISE GUIDELINES.



Scheda Tecnica Prodotto

Descrizione BIO LAGRANUM DURUM WHEAT SEMOLINA PASTA TECHNICAL
SHEET ORGANIC PASTA LAGRANUM

Rev. 0 del 27/02/2022

PROCESS OF TRANSFORMATION

WORKING PROCESS DESCRIPTION	DESCRIPTION
PROCESS OF TRANSFORMATION:	MIXING SEMOLINA AND WATER - EXTRUSION BY MEANS OF A MECHANICAL PRESS - BRONZE DRAWING - TUMBLING - PASSING INTO THE STERILIZATION CHAMBER - LAYING ON ASEPTIC CLOTHES COMPOSED OF A PUNCHED NET BASE - INSERTING IN THE DRYING CELL - PACKAGING - LABELING

PRIMARY PACK SPECIFICATIONS							
GLOSSY PP FILM	MATTED PP FILM	PAPER PREFORM	COUPLED FILM C / PAP 81	PAPER BOX	PAPER TRAY	PREFORMED BAG	STICKERS
☐	☐	☐	☒	☐	☐	☐	☐

The product is packaged in packaging compliant with European (EU Reg. 10/2011, EC Reg. 1935/2004, EC Reg. 2023/2006, EC Reg. 450/2009 on active and intelligent materials) and national (DPR 777 / 82) for materials in contact with food and the sectoral legislation for plastic materials in contact with food: Ministerial Decree 21/3/73 and succ. updates

DISPOSAL SPECIFICATIONS

DISPOSAL SPECIFICATIONS			
PACK SPECIFICATION	MATERIAL	Recyclability	NOTE
GLOSSY PP FILM	PP5		PLASTIC SEPARATE WASTE COLLECTION
STICKERS	PP5		PLASTIC SEPARATE WASTE COLLECTION
COUPLED FILM	C/PAP 81		SEPARATE PAPER COLLECTION

SIGNATURE FOR APPROVAL
AMORETERRA S.R.L. V. IV Novembre 180 21040 Cislago (VA) C.F. 03484070127 REA N° VA-353115 
QUALITY OFFICE SIGNATURE