

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

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>
1000014686	SPAGHETTI GF INT'L 400X12	730	08076809067508	140.0	225.0	283.0	5.2	4.8

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>
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 N - Issued

Issued Date: Aug 2, 2024 12:10:05 PM

Caratteristiche chimiche / Chemical Characteristics / Chemische Merkmale / Caractéristiques chimiques

<i>Name</i>	<i>Max</i>	<i>UOM</i>
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

<i>Name</i>	<i>Ref Value</i>	<i>UOM</i>
DIAMETER	1.80	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 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 microbiologique.

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: 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 minutos. 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 minutos. Conservar en lugar fresco y seco.

Copy dell'intestazione ingredienti / Ingredients Header Copy

Language: Greek

GR-CY ΣΠΑΓΓΕΤΙ ΧΩΡΙΣ ΓΛΟΥΤΕΝΗ ΑΠΟ ΛΕΥΚΟ ΚΑΛΑΜΠΟΚΙ, ΚΙΤΡΙΝΟ ΚΑΛΑΜΠΟΚΙ ΚΑΙ ΡΥΖΙ ΟΛΙΚΗΣ ΑΛΕΣΗΣ. Προϊόν ειδικά σχεδιασμένο για άτομα με δυσανεξία στη γλουτένη. Συστατικά: αλεύρι από λευκό καλαμπόκι (60%), αλεύρι από κίτρινο καλαμπόκι (29,5%), αλεύρι ρυζιού ολικής άλεσης (10%), νερό, γαλακτωματοποιητής: μονό- και διγλυκερίδια λιπαρών οξέων. Χρόνος βρασμού: 11 λεπτά. Διατηρείται σε δροσερό και ξηρό μέρος. Για οποιαδήποτε πληροφορία τηλεφωνήστε στο 210-5197800.

Ⓜ Ⓜ ΣΠΑΓΓΕΤΙ ΧΩΡΙΣ ΓΛΟΥΤΕΝΗ ΑΠΟ ΛΕΥΚΟ ΚΑΛΑΜΠΟΚΙ, ΚΙΤΡΙΝΟ ΚΑΛΑΜΠΟΚΙ ΚΑΙ ΡΥΖΙ ΟΛΙΚΗΣ ΑΛΕΣΗΣ. Προϊόν ειδικά σχεδιασμένο για άτομα με δυσανεξία στη γλουτένη. Συστατικά: αλεύρι από λευκό καλαμπόκι (60%), αλεύρι από κίτρινο καλαμπόκι (29,5%), αλεύρι ρυζιού ολικής άλεσης (10%), νερό, γαλακτωματοποιητής: μονό- και διγλυκερίδια λιπαρών οξέων. Χρόνος βρασμού: 11 λεπτά. Διατηρείται σε δροσερό και ξηρό μέρος. Για οποιαδήποτε πληροφορία τηλεφωνήστε στο 210-5197800.

Copy dell'intestazione ingredienti / Ingredients Header Copy

Language: Croatian

BA-HR-ME SUŠENA TJESTENINA OD KUKURUZN OG I RIŽIN OG BRAŠNA, BEZ GLUTENA. Posebno formulirano za osobe intolerantne na gluten. Sastojci: bijelo kukuruzno brašno 60 %, žuto kukuruzno brašno 29,5 %, rižino brašno od cjelovitog zrna 10%, voda, emulgatori: mono- i digliceridi masnih kiselina. Čuvati na hladnom i suhom mjestu. Vrijeme kuhanja: 11 minuta. Proizvedeno za: Barilla G. e R. Fratelli - Società per Azioni - Via Mantova 166, 43122 Parma, Italija, proizvodi Andriani S.p.A. via Niccolò Copernico s. n., Zona PIP, 70024 Gravina di Puglia (Bari - Italija). www.barilla.com. Uvoznik i distributer: Za BA: Violeta d.o.o., Stjepana Radića 21, 88340 Grude, tel.: +387 39/660-400, www.violeta.com, Email: violeta@violeta.com; Za ME: Expo Commerce d.o.o., Industrijska zona b.b., 85318 Radanovići, Kotor.

BA HR ME SUŠENA TJESTENINA OD KUKURUZN OG I RIŽIN OG BRAŠNA, BEZ GLUTENA. Posebno formulirano za osobe intolerantne na gluten. Sastojci: bijelo kukuruzno brašno 60 %, žuto kukuruzno brašno 29,5 %, rižino brašno od cjelovitog zrna 10%, voda, emulgatori: mono- i digliceridi masnih kiselina. Čuvati na hladnom i suhom mjestu. Vrijeme kuhanja: 11 minuta. Proizvedeno za: Barilla G. e R. Fratelli - Società per Azioni - Via Mantova 166, 43122 Parma, Italija, proizvodi Andriani S.p.A. via Niccolò Copernico s.n., Zona PIP, 70024 Gravina di Puglia (Bari - Italija). www.barilla.com. Uvoznik i distributer: Za BA: Violeta d.o.o., Stjepana Radića 21, 88340 Grude, tel.: +387 39/660-400, www.violeta.com, Email: violeta@violeta.com; Za ME: Expo Commerce d.o.o., Industrijska zona b.b., 85318 Radanovići, Kotor.

Copy dell'intestazione ingredienti / Ingredients Header Copy

Language: English

GB-IE 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 minutes. Store in a cool and dry place. GB: Imported by Euro Food Brands , Kimbell Mews, Boughton, NN2 8XB, UK.

GB IE 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 minutes. Store in a cool and dry place. GB: Imported by Euro Food Brands , Kimbell Mews, Boughton, NN2 8XB, UK.

Copy dell'intestazione ingredienti / Ingredients Header Copy

Language: Slovenian

SI SUŠENE TESTENINE IZ KORUZNE IN RIŽEVE MOKE, BREZ GLUTENA. Primerno za osebe s preobčutljivostjo na gluten. Sestavine: moka iz bele koruze 60 %, moka iz rumene koruze 29,5 %, moka iz rjavega riža 10 %, voda, emulgator: mono- in digliceridi maščobnih kislin. Čas kuhanja: 11 minut. Hraniti v hladnem in suhem prostoru. Kontakt: Barilla Adriatik d.o.o. Bravničarjeva ulica 13, 1000 Ljubljana.

(SI) SUŠENE TESTENINE IZ KORUZNE IN RIŽEVE MOKE, BREZ GLUTENA. Primerno za osebe s preobčutljivostjo na gluten. Sestavine: moka iz bele koruze 60 %, moka iz rumene koruze 29,5 %, moka iz rjavega riža 10 %, voda, emulgator: mono- in digliceridi maščobnih kislin. Čas kuhanja: 11 minut. Hraniti v hladnem in suhem prostoru. Kontakt: Barilla Adriatik d.o.o. Bravničarjeva ulica 13, 1000 Ljubljana.

Copy delle informazioni nutrizionali / Nutrition Facts Copy

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

Printing Date: Aug 5, 2024 7:57:40 PM

Language: NT

Nutrition declaration - Información nutricional - Nutritivna deklaracija - Označba hranilne vrednosti - Διατροφική δήλωση				
	100g	80g	%RI ⁽¹⁾ /80g	
Energy - Valor energético - Energija - Energijiska vrednost - Ενέργεια	kJ/kcal	1518/358	1214/286	14%
Fat - Grasas - Masti - Maščobe - Λιπαρά	g	1,5	1,2	2%
of which: saturates - de las cuales: saturadas - od kojih: zasićene masne kiseline - od tega: nasičene maščobe - εκ των οποίων: κορεσμένα				
	g	0,3	0,2	1%
Carbohydrate - Hidratos de carbono - Ugljikohidrati - Ogljikovi hidrati - Υδατάνθρακες	g	79	63	24%
of which: sugars - de los cuales: azúcares - od kojih: šećeri - od tega: sladkorji - εκ των οποίων: σάκχαρα				
	g	< 0,5	< 0,5	0%
Fibre - Fibra alimentaria - Vlakna - Prehranske vlaknine - Εδώδιμες ίνες	g	1,1	0,9	
Protein - Proteínas - Bjelančevine - Beljakovine - Πρωτεΐνες	g	6,5	5,2	10%
Salt - Sal - Sol - Sol - Αλάτι	g	< 0,01	< 0,01	0%
⁽¹⁾ RI = Reference intake of an average adult / Ingesta de referencia de un adulto medio / Preporučeni unos za prosječnu odraslu osobu / Priporočeni vnosi za povprečno odraslo osebo / Προσλαμβανόμενη Ποσότητα Αναφοράς ενός μέσου ενήλικα (8400 kJ/2000 kcal).				
The package contains approximately 5 servings of 80 g. / Este paquete contiene aproximadamente 5 porciones de 80 g. / Pakiranje sadrži oko 5 obroka po 80 g. / Embalaza vsebuje približno 5 obrokov po 80 g. / Η συσκευασία περιέχει περίπου 5 μερίδες των 80 g.				

Elemento grafico / Graphic Element

3DL 1000014686 SPAGHETTI GF INTL 400X12



Elemento grafico / Graphic Element

3DR 1000014686 SPAGHETTI GF INTL 400X12





Elemento grafico / Graphic Element

3DF 1000014686 SPAGHETTI GF INTL 400X12



Data: 17/03/2023

Comunicazione allestimento impianti stampa (non valevole come conferma d'ordine)

Repro material delivery communication (this is not an order confirmation)

A/To:

Buyer Packaging Material
Operations Meal Solution
Marketing – Trade Mktg
Vendor Assurance

Copackers Control
Central Planning Department
Qualità Assurance
R & D

Plants
Packaging Department
Production
Warehouse

ITEM	Description	COLOURS	OWNER	PROCESS OWNER	FUSTELLA/ Type/Dimensions	PRINTERS	PLANT	NEW PG CODE	NEW PM CODE
14305	TAGLIATELLE GF 300G	6	UNIFIED	alica.sommer@barilla.com	31.55	De Robertis	ANDRIANI	3030056706	3030056707
11413	COQUILLETES GF 400G	6	INT'L	lorenzo.lobba@barilla.com	31.52	De Robertis	ANDRIANI	3030056969	3030057084
14686	SPAGHETTI GF 400G	6	INT'L	alberto.costella@barilla.com	31.29	De Robertis	ANDRIANI	3030056709	3030056777
16908	LASAGNE GF 25OG	6	EU	lorenzo.lobba@barilla.com	31.98	De Robertis	ANDRIANI	3030056967	3030056968

INFORMAZIONI IMPIANTI STAMPA / REPRO MATERIAL INFORMATION

Impianti stampa disponibili presso / [Repro material are available c/o:](#)

ROSSOCARMINIO - (VR)

e verranno consegnati direttamente agli stampatori / [and it will be delivered directly to the printers](#)

Le prove colore approvate, verranno spedite direttamente da Barilla allo stampatore
The selections are fitted with colour printing proof, single proof for each colours, hp printing proof valid only for texts, films, cd for engraving cylinders (files .tiff monocrome)
Colour proofs approved will be directly delivered to the printer from Barilla

Si richiede al fotolitista copia lettera di spedizione del materiale tramite Fax / e-mail alla nostra attenzione.
The reprohouse is kindly requested to send a letter confirming the sending of materials by Fax or e-mail.

COMUNICAZIONI PER LO STAMPATORE / INFORMATION FOR THE PRINTER

Si prega lo stampatore di comunicare all’Unità Graphical Packaging, almeno 7 giorni prima, la data di avviamento stampa, che dovrà sempre avvenire con ragionevole anticipo rispetto alla data richiesta di consegna del materiale stampato, per garantirci la possibilità di effettuare eventuali interventi correttivi alla stampa.
The supplier is kindly requested to confirm the printing start-up date to the Graphical Packaging Unit at least 7 days in advance.

Barilla TECHNICAL DEVELOPMENT UNIT
The Italian Food Company Since 1877
PACKAGING DESIGN & STRATEGIES
GRAPHICAL PACKAGING – MEAL SOLUTIONS
PAOLO DONDI – MICHELE POMA