

# Pastificio Corona Stefano

Via Gramsci, 17 - 09170 ORISTANO (OR)

P.I. 01038280952 C.F. CRNSFN77L03G113F

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**CARATTERISTICHE TECNICHE PASTA DI SEMOLA DI GRANO DURO “Pastificio Corona Stefano”**  
TECHNICAL CHARACTERISTICS OF DURUM SEMOLINA PASTA "Pastificio Corona Stefano."  
QUALITAETSCHARAKTERISTIKEN UNSERER TEIGWAREN AUS HARTWEIZENGRIESS "Pastificio Corona Stefano"  
Caracteristicas tecnicas de Pasta de trigo duro “Pastificio Corona Stefano”

|                                                                       |                                                                                                                          |
|-----------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------|
| <b>PRODOTTO/PRODUCT/</b><br><b>PRODUKT/PRODUCTO:</b>                  | <b>PASTA – “Pastificio Corona Stefano”</b>                                                                               |
| <b>FORMATO/SHAPE/</b><br><b>FORM/FORMA:</b>                           | <b>FREGULA SARDA</b>                                                                                                     |
| <b>PRODUTTORE/PRODUCER</b><br><b>HERSTELLER/PRODUCTOR/PRODUCTEUR:</b> | <b>Pastificio Corona Stefano</b><br>Via Gramsci, 17 09170 Oristano (OR)                                                  |
| <b>INGREDIENTI/INGREDIENTS/</b><br><b>ZUTATEN/INGREDIENTES:</b>       | <b>Semola di grano duro, acqua, sale/</b> Durum semoli-na, water/ salt / Harfweizenagriess Wasser/ semola de durum, agua |

|                                                                         |                                       |                                                                                                                                                            |                                           |
|-------------------------------------------------------------------------|---------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------|
| <b>Allergeni/allergens/allergen/en/</b><br><b>Alergenos/allergènes:</b> |                                       | <b>Il prodotto contiene glutine/</b> the products contains gluten/ Das Produkt enthaelt Gluten/ el producto contiene gluten/ le produit contient du gluten |                                           |
| <b>Modalità di conservazione:</b><br>luogo fresco e asciutto            | <b>Storage:</b><br>cool and dry place | <b>Lagerung:</b><br>trocken und frisch lagern                                                                                                              | <b>Conservacion:</b><br>lugar seco y frio |
| <b>Tempo di conservazione:</b><br>3 anni                                | <b>Shelf life:</b><br>3 years         | <b>MHD:</b><br>3 jahre                                                                                                                                     | <b>Tiempo de conservacion:</b><br>3 anos  |

| <b>Caratteristiche microbiologiche/Standard microbiological characteristics/</b><br><b>Standard mikrobiologische eigenschaften/ características micorbiológicas est andar</b>               |                                                          |         |                                    |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------|---------|------------------------------------|
| Carica Batterica Tot/<br>Totale mikrobische belastung                                                                                                                                       | Total Microbiological count/<br>Carga microbica mesofila | UFC/g < | 50.000                             |
| Coliformi totali/<br>Total Coliformes                                                                                                                                                       | Escherichia coli/<br>Escherichia coli                    | UFC/g < | 10                                 |
| Stafilococchi aurei/<br>Staphylokokken aureus                                                                                                                                               | Staphylococcus aureus/<br>Staphylococcus aureus/         | UFC/g < | 10                                 |
| Salmonella/<br>Salmonellen                                                                                                                                                                  | Salmonellae/<br>Salmonellas                              | /25g    | Assente/absent/<br>Nicht vorhanden |
| Muffe/<br>Heffen                                                                                                                                                                            | Moulds/<br>Mohos                                         | UFC/g < | 100                                |
| Lieviti/<br>Schimmel                                                                                                                                                                        | Yeast/<br>Levaduras                                      | UFC/g < | 100                                |
| <b>Valori nutrizionali medi per 100 g di prodotto/nutritional information for 100 g</b><br><b>Durchschnittliche ernahrungs werte je 100 grammteigwaren/ informacion nutricional (100 g)</b> |                                                          |         |                                    |
| <b>Valore energetico/Energy/Naehrwerte/Calorias</b>                                                                                                                                         |                                                          | 363     | Kcal                               |
|                                                                                                                                                                                             |                                                          | 1538,0  | KJ                                 |
| <b>Proteine/Protein/Eiweiss/Proteinas</b>                                                                                                                                                   |                                                          | 11      | g                                  |

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|                                                                                      |     |   |
|--------------------------------------------------------------------------------------|-----|---|
| <b>Carboidrati</b> /Carboydrate/Kolenhydrate/carboidratos                            | 75  | g |
| <b>di cui zuccheri</b> - <i>sugar-sucré</i>                                          | 1,7 | g |
| <b>Grassi</b> /Fat/Fett/Grasa                                                        | 1,4 | g |
| <b>di cui acidi grassi saturi</b><br><i>saturated fat acids- saturès acides gras</i> | 0,2 | g |
| <b>Fibre</b> - <i>fibers-fibres</i>                                                  | 3   | g |
|                                                                                      |     |   |