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PRODUCT DATA SPECIFICATIONS

Product name: ORGANIC 100% RED LENTILS PASTA

Shapes and Castagno product and EAN codes:

CASTAGNO CODE	NAME OF THE SHAPE	CASTAGNO EAN CODE
1LEROFUS	fusilli	8013885051601
1LEROSED	sedani	8013885051632

Ingredients: organic red lentils flour, water

Body of control: Bioagricert s.r.l.

INTRA code: 1902.19.90

Country of origin of organic raw materials: non-EU Agriculture

SENSORIAL SPECIFICATIONS

Colour: red

Smell: typical of red lentils

NUTRITION DECLARATION (average values per 100 g)

Energy	: 1472 kJ /348 kcal
Fat	: 1,8 g
of which saturates	: 0,4 g
Carbohydrate	: 53 g
of which sugars	: 1,9 g
Fibre	: 5,7 g
Protein	: 27 g
Salt	: 0 g
Iron	: 5,43 mg (38% NRV*)
Phosphorus	: 353 mg (50% NRV**)

*NRV= Nutrient Reference Values 38% on the raw product equal to 18% on the product as prepared

**NRV= Nutrient Reference Values 50% on the raw product equal to 19% on the product as prepared

CASTAGNO BRUNO s.a.s. di Castagno B. & C.

molino & pastificio – prodotti biologici

Via Manifattura n. 16 – 10094 GIAVENO (TO) – codice fiscale e partita IVA 05395610016

Numero meccanografico: TO 056183 – R.E.A. 706043

Tel 00 39 011 93 77 041 * Fax 0039 011 93 75 956 * e-mail info@castagnobruno.it * www.castagnobruno.it



MICROBIOLOGICAL SPECIFICATIONS

PARAMETER	U.D.M.	VALUE	ALLOWANCE
Total Plate Count	U.f.c. / g	100.000	MAX
Moulds	U.f.c. / g	1.000	MAX
Total coliforms	U.f.c. / g	500	MAX
Stafilococcus aureus	U.f.c. / g	500	MAX

FILTH TEST

PARAMETER	U.D.M.	VALUE	ALLOWANCE
Fragments of insects	N. in 50 g.	35	+ 15
Hair rats	N. in 50 g.	Absent	

CONTAMINANTS

Pesticides: in full accordance with CE Reg. n. 834/07 and its subsequent integrations and modifications

Heavy metals and Micotoxins: in full accordance with CE Reg. n. 1881/2006 and its subsequent integrations and modifications

ALLERGENS

May contain traces of **wheat, spelt and Khorasan wheat, barley, oat, rye, soy and sesame**

PACKAGING

Primary packing (type and material): COEX25 my + CPP 30 my

Nominal package weight: 250 g

Type of closing of the packages: self-locking with thermowelding of the package

Label: on every pack are stuck one Castagno label in the front of the pack and one Castagno label on the back of the pack

Secondary packing (type and material): box made of KwSSSK36263EB cardboard

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Composition of the box: 12 packages x 250 g= Kg 3

Type of closing of the box: every box is closed with adhesive tape

Identification of the product contained in the box: on every box is stuck a label on which are printed Castagno brand and Castagno address, the type of the product contained in the box, the shape, our product code, the number of packages per box, the weight of every pack, the bar code of the product EAN 13, the expire date.

COMPOSITION OF THE PALLET

CASTAGNO CODE	SHAPE	Number of boxes per layer	Number of layers per pallet	Number of boxes per pallet	Number of boxes per pallet	Dimension of the pallet
1LEROFUS	fusilli	10	9	90	Kg 270	80x120xh 185 about
1LEROSED	sedani	10	9	90	Kg 270	80x120xh 185 about

Pallet: Epal wood pallet

LOT AND SHELF LIFE

Lot: Lnnnn printed on the pack

Shelf life from the production date: max 30 months for product kept how it is indicated in the preservations conditions

Shelf life from the loading date of the product: 18 months for product kept how it is indicated in the preservations conditions

PRESERVATION CONDITIONS

The product must be kept in a cool place, dry, clean and odourless place and away from the sunrays.

For better preservation of the product free the pallets from the plasticfilm after receiving the goods. All the goods must be put on the ground floor and they must be kept in a cool, dry and odourless place and away from the sunrays

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COOKING TIPS

Cook for 5-7 minutes with 1 litre of water for every 100 grams of pasta and 10 grams of pasta.

PECULIARITY OF THE PASTA MAKING

The unique virtues of legumes in a stunning first course!

The red lentils are the most ancient legume grown by the man and they are a wish of prosperity, luck and abundance for the year just started.

Our fusilli and sedani are produced **only with red lentils and water** and they are obtained with a slow drying process at low temperature in order to preserve the organoleptic properties of the raw materials.

The red lentils used for making this pasta are **hulled red lentils, more digestible**.

They have **high vegetal protein content**, they are **source of fibre** and **source of** important micronutrients as **iron and phosphorus**.

A lot of taste and nutritious elements in an excellent first course ready in few minutes!

PLUS

- ✓ **Naturally RICH in PROTEIN**
- ✓ **Natural SOURCE of IRON and PHOSPHORUS**
- ✓ **Natural SOURCE of FIBRE**
- ✓ **Less carbohydrates than traditional pasta made of cereals**

- ✓ **Egg FREE**
- ✓ **Additives FREE**
- ✓ **NO added salt**

- ✓ **100% legume**
- ✓ **100% vegetable**
- ✓ **ONLY hulled red lentils because they're more digestible**
- ✓ **Legumes: they promote biodiversity and sustainable agriculture; they support climate change control and can improve soil fertility**
- ✓ **Valid alternative to meat**
- ✓ **Ready in 5-7 minutes**

- ✓ **Slow drying process at low temperature**

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- ✓ **Vegan**
- ✓ **Kosher**

COMPLAINTS

If the buyer will want to make complaints or disputes to Castagno Bruno s.a.s. for the received goods he will have to communicate it to Castagno Bruno s.a.s. with fax and/or registered letter within and not later than:

- Two working days after the receipt of the goods.

The complaint must contain, otherwise it is invalid, the specific explanation of the qualitative and complained specifications and it must refer to goods contained in intact packages that Castagno Bruno s.a.s. must have directly sealed. The customer must demonstrate that he has respected the preservation conditions above indicated. The product must not have been handled otherwise Castagno Bruno s.a.s. does not recognize the complaint. Castagno Bruno s.a.s. will not accept any complaint about the conditions of the packings and of the pallets. The goods leave from the company in perfect order and condition. This is proved by the signature of the driver that verify the condition of the packings, of the pallet and verify the loading of the goods. After this check, on the delivery note or on the CMR, the driver signs that the goods are in perfect condition and have been perfectly loaded.

*This product data specification cancel all the precedents. The information above reported are true and accurate as best we can with our knowledge. Our customer is not dismissed from the obligation of identifying the product and check its quality and its identity.
Document valid without signature issued in electronic format.*

Quality Manager

Franca Castagno

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