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### **PRODUCT DATA SPECIFICATIONS**

**Product name:** ORGANIC 100% GREEN LENTILS PASTA

**Shapes and Castagno product and EAN codes:**

| CASTAGNO<br>CODE | NAME OF THE<br>SHAPE | CASTAGNO<br>EAN CODE |
|------------------|----------------------|----------------------|
| 1LEVEFUS         | fusilli              | 8013885051618        |
| 1LEVESED         | sedani               | 8013885051762        |

**Ingredients:** organic green 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:** green

**Smell:** typical of green lentils

### **NUTRITION DECLARATION (average values per 100 g)**

|                    |                      |
|--------------------|----------------------|
| Energy             | : 1392 kJ / 329 kcal |
| Fat                | : 1,0 g              |
| of which saturates | : 0,2 g              |
| Carbohydrate       | : 50 g               |
| of which sugars    | : 1,5 g              |
| Fibre              | : 10 g               |
| Protein            | : 25 g               |
| Salt               | : 0 g                |
| Iron               | : 8,39 mg (59% NRV*) |
| Phosphorus         | : 335 mg (47% NRV**) |

\*NRV= Nutrient Reference Values 59% on the raw product equal to 30% on the product as prepared

\*\*NRV= Nutrient Reference Values 47% on the raw product equal to 20% 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](mailto:info@castagnobruno.it) \* [www.castagnobruno.it](http://www.castagnobruno.it)



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### **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 seeds**

### **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

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

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

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**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**

| <b>CASTAGNO CODE</b> | <b>SHAPE</b> | <b>Number of boxes per layer</b> | <b>Number of layers per pallet</b> | <b>Number of boxes per pallet</b> | <b>Number of boxes per pallet</b> | <b>Dimension of the pallet</b> |
|----------------------|--------------|----------------------------------|------------------------------------|-----------------------------------|-----------------------------------|--------------------------------|
| <b>1LEVEFUS</b>      | fusilli      | 10                               | 9                                  | 90                                | Kg 270                            | 80x120xh 185 about             |
| <b>1LEVESED</b>      | 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 4-6 minutes with 1 litre of water for every 100 grams of pasta and 10 grams of salt.

### PECULIARITY OF THE PASTA MAKING

#### ***The unique virtues of legumes in a stunning pasta.***

The history of the lentils is really old. Known practically all over the world, they hold a strong symbolism. From food of the poor, now they are considered a wish of wealth and prosperity. Our fusilli and sedani are produced **only with green 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.

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 pasta ready in few minutes!***

### PLUS

- ✓ **Naturally RICH in PROTEIN**
- ✓ **Natural SOURCE of IRON and PHOSPHORUS**
- ✓ **Natural SOURCE of FIBRE**
- ✓ **Less carbohydrates than traditional pastas**
  
- ✓ **Egg FREE**
- ✓ **Additives FREE**
- ✓ **NO added salt**
  
- ✓ **100% legume**
- ✓ **100% vegetable**
- ✓ **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**
  
- ✓ **Vegan**
- ✓ **Kosher**

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### **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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