



R&D Artwork Brief

General Information (For R&D reference only)

CU Product Information Record	720000083983/002
Valid From	Nov 15, 2024
Valid To	Dec 31, 9999
Status	In Process PL
Created By	POPA_A
Changed By	DE MARTINO_U

CU Product Information Record Description

Language	Description
Dutch	Knorr Professional Pasta Penne Rigate 3kg UFS NL
Dutch_BE	Knorr Professional Pasta Penne Rigate 3kg UFS BE_NL
English	3PM Knorr Durum Semol.Pasta Penne 4x3kg
English_GB	Knorr Professional Pasta Penne Rigate 3kg UFS
English_IL	Knorr Professional Pasta Penne Rigate 3kg UFS
French_BE	Knorr Professional Pasta Penne Rigate 3kg UFS BE_F
French_CH	Knorr Professional Pasta Penne Rigate 3kg UFS
German	Knorr Professional Pasta Penne Rigate 3kg UFS
German_DACH	Knorr Professional Pasta Penne Rigate 3kg UFS BE_DACH
Portuguese	Knorr Professional Pasta Penne Rigate 3kg UFS
Spanish	Knorr Professional Pasta Penne Rigate 3kg UFS ES

Target Location Details

Validity Area	Language
Spain	Spanish



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CUC Product Information Record Data

Product Name (For R&D reference only)

Language	Product Name
English	CUC_Penne_f70_DW_CR_Tef
English_EU	CoM: Italy

Ingredient and Allergens/Diet Declarations

Target Location/Language: FOODS:ES/Spanish

Legal Denominator: Pasta alimenticia de calidad superior

Ingredient List:

Ingredientes: Semolina de **TRIGO** duro. Puede contener **SOJA** y **MOSTAZA**.

Additional Declarations

Target Location/Language: FOODS:ES/Spanish

Measures :

Measure Type	Value	UOM	UOM Description
Peso neto	3	kg e	Kilogramos e

Statements:



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Purpose	Description
ALLERGEN LIST	Sin lactosa
USE INSTRUCTIONS	Estable al baño María
PRODUCT ORIGIN	Producido en Italia
SYMBOLS/LOGOS	EVU logo, suitable for vegans
PREP. INSTRUCTIONS	Preparación: Cocción tradicional: Verter la pasta en una olla con agua hirviendo ligeramente salada (1 kg de pasta por 10 L de agua), cocer durante 7 minutos o hasta que la pasta esté al dente, removiendo de vez en cuando. Escurrir y servir. Doble cocción: Cocer la pasta durante 5 minutos en agua ligeramente salada, luego escurrir y enjuagar con agua fría. Añadir 20 g de aceite y reservar en el frigorífico durante mín. 2h. Recalentar 40 segundos en agua hirviendo o 2 minutos en horno combi con vapor a 100°C.
SHELF LIFE	Consumir preferentemente antes del fin de:
STORAGE	Conservar en un lugar seco a temperatura ambiente.
SYMBOLS/LOGOS	EVU Approved - ID 0104
INGREDIENT LIST	100% Durum wheat
PRODUCT ORIGIN	Produced in Italy ¹ ¹ Producido en Italia
SYMBOLS/LOGOS	bain-marie stable
SYMBOLS/LOGOS	Suitable for double cooking ² ² Apta para doble cocción
SYMBOLS/LOGOS	7 min
SYMBOLS/LOGOS	Please recycle
NON ARTWORK CLAIMS	Sin lactosa

Nutrient Declarations

Target Location/Language: FOODS:ES/Spanish

On Pack Nutrition Information [As Sold]

Información nutricional	Por 100 g de pasta seca 100 g
Valor energético	1494 kJ
Valor energético	357 kcal
Grasas	1,4 g
de las cuales saturadas	0,3 g
Hidratos de carbono	72 g
de los cuales azúcares	3,1 g
Fibra alimentaria	3,2 g
Proteínas	13 g
Sal	< 0,01 g

End of CUC Product Information Record



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Combination pack data

Product Name (For R&D reference only)

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English	CUC_Penne_f70_DW_CR_Tef