



R&D Artwork Brief

General Information (For R&D reference only)

CU Product Information Record	720000083421/002
Valid From	Jun 11, 2025
Valid To	Dec 31, 9999
Status	In Process PL
Created By	MARGARET_C
Changed By	DE MARTINO_U

CU Product Information Record Description

Language	Description
Czech	KNORR PROFESSIONAL GNOCCHETTI SARDI 100% DURUM WHEAT 3KG BAG UFS
Dutch	KNORR PROFESSIONAL GNOCCHETTI SARDI 100% DURUM WHEAT 3KG BAG UFS NL
Dutch_BE	KNORR PROFESSIONAL GNOCCHETTI SARDI 100% DURUM WHEAT 3KG BAG UFS BE_NL
English	KNORR PROFESSIONAL GNOCCHETTI SARDI 100% DURUM WHEAT 3KG BAG UFS UK
French_BE	KNORR PROFESSIONAL GNOCCHETTI SARDI 100% DURUM WHEAT 3KG BAG UFS BE_F
German_DACH	KNORR PROFESSIONAL GNOCCHETTI SARDI 100% DURUM WHEAT 3KG BAG UFS DACH
Polish	KNORR PROFESSIONAL GNOCCHETTI SARDI 100% DURUM WHEAT 3KG BAG UFS
Slovak	KNORR PROFESSIONAL GNOCCHETTI SARDI 100% DURUM WHEAT 3KG BAG UFS
Spanish	KNORR PROFESSIONAL GNOCCHETTI SARDI 3KG BAG 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_Gnocchetti Sardi_f86_DW_CR_Bro
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 declarado	3	kg e	Kilogramos e

Statements:

Purpose	Description
ALLERGEN LIST	Sin lactosa
USE INSTRUCTIONS	Estable al baño María
PRODUCT ORIGIN	Producido en Italia
SYMBOLS/LOGOS	EVU logo, suitable for vegans
SYMBOLS/LOGOS	EVU Approved - ID 0104
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 9 minutos o hasta que la pasta esté al dente, removiendo de vez en cuando. Escurrir y servir. Doble cocción: Cocer la pasta durante 7 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.
INGREDIENT LIST	100% Durum wheat
SYMBOLS/LOGOS	Suitable for double cooking ² ² Apta para doble cocción
SYMBOLS/LOGOS	9 min
SYMBOLS/LOGOS	Please recycle

Nutrient Declarations



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Target Location/Language: FOODS:ES/Spanish

On Pack Nutrition Information [As Sold]

Información nutricional	Por 100 g de pasta seca
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)

Language	Product Name
English	Pasta Gnocchetti sardi DWIN (CUC)