



THE ITALIAN FLAVOUR NEAR YOU

O SABOR ITALIANO PERTO DE SI

É servido?



Let's have a bite?



LINKEDIN



WEBSITE



INSTAGRAM



FACEBOOK

Conceito

Concept

A Mi Pasta reúne a tradição com a arte de bem-fazer, que nos permite produzir massas de elevada qualidade. A Mi Pasta é uma combinação de receitas tradicionais com ingredientes de qualidade, elaborada através de um processo de extrusão em molde de bronze, que lhe confere a identidade.

A grande atenção à qualidade do produto refere-se ao método tradicional de fabricação de massas e profundo conhecimento do trigo. Seleccionamos cuidadosamente as melhores variedades de trigo duro, obtendo sêmolas de qualidade superior. A qualidade da matéria-prima aliada ao método tradicional de fabrico, resulta numa massa premium como a nossa.

Para fabricar "Mi Pasta" usamos 100% sêmola de trigo duro.

Mi Pasta combines tradition with the art of well doing, which allows us to produce high quality pasta. Mi Pasta is a combination of traditional recipes with quality ingredients, made through an extrusion process in a bronze mould, which concedes it 's identity.

The great attention to product quality refers to the traditional method of pasta making and in-depth knowledge of wheat. We carefully select the best varieties of durum wheat, obtaining semolina of superior quality.

The quality of the raw material combined with the traditional manufacturing method, results in a premium pasta like ours.

To manufacture "Mi Pasta" we use 100% durum wheat semolina.



Método de Produção

Production Method

O nosso método de produção é elaborado com a melhor sémola de trigo duro, água de qualidade, extrusão em molde de bronze e secagem lenta que o torna único e diferenciador.

A extrusão em molde de bronze, confere à Mi Pasta uma superfície áspera e rugosa, permitindo a melhor envoltura e absorção dos molhos, criando um sabor perfeito.

Acreditamos fortemente na importância do desenvolvimento de produtos inovadores e diferenciadores.

O nosso método de embalagem tem como foco a segurança alimentar e qualidade final do produto.

Flexibilidade e visão futurista é o que nos identifica, graças à nossa tecnologia avançada desenvolvemos as nossas embalagens amigas do ambiente em papel, biodegradáveis e recicláveis.

Our production method is made with the best wheat semolina, quality water, extrusion in bronze mold and slow drying which makes it distinctive and unique.

The extrusion in bronze mold gives Mi Pasta a rough surface, allowing the best wrapping and absorption of the sauces, creating a perfect flavour, while maintaining the natural colour and taste.

We strongly believe in the importance of developing innovative, quality and reliable products.

Our packaging method focuses on food safety and quality of the product. Flexibility and a futuristic vision is what identifies us and thanks to our advanced technology we developed our environmentally friendly packaging in paper, biodegradable and recyclable.



Vantagens e Benefícios

Advantages and Benefits

MASSA TRADICIONAL DE SÊMOLA DE TRIGO DURO

A sêmola é o nome dado ao produto granuloso resultante da moagem do trigo. Apresenta uma textura granulada e grossa, ideal para o fabrico de massas.

Por ser um derivado de cereais é um alimento particularmente rico em hidratos de carbono, nomeadamente de baixo índice glicémico, com teor moderado de proteína, fonte de fibra e energia e reduzido teor de gordura e sal.

Devido a estas características, o seu consumo é benéfico para a saúde.

TRADITIONAL DURUM WHEAT SEMOLINA PASTA

Semolina is the name given to the grain product resulting from the milling of wheat. It has a grainy and rough texture, ideal for making pasta.

Being a cereal derivative, it is a food particularly rich in carbohydrates, with a low glycaemic index, with a moderate protein content, low fat and salt content and a source of fibre and energy.

Due to these characteristics, its consumption is beneficial to health.



Mi Pasta Clásicas

MI Pasta Classic 100% Wheat





Mi Pasta Clássicas

MI Pasta Classic 100% Wheat



Cotovelos

Chiffaro Rigate



500g



Esparguete

Spaghetti



500g



Macarrão

Rigatoni



500g



Macarronete

Penne



500g

TECHNICAL SHEET | ELBOWS - COTOVELOS

PRODUCT

Commercial Name _ Dry Pasta - Elbows

Brand _ Mi Pasta

Weight _ 500g

Shelf life _ 24 Months

EAN Code _ 5600869840332

ITF 14 Code _ 15600869840261



PROCESS

Product resulting from the hydration of wheat semolina with water, extruded in a bronze mold, finished with a drying and cooling process.

INGREDIENTS

Durum wheat semolina.

Allergens: Contains **Gluten**. May contain traces of **soya**.

NUTRITION DECLARATION (per 100g)

Energy	Fat	of wich saturates	Carbohydrate	of wich sugars	Fibre	Protein	Salt
1521 kJ 359 kcal	1,3 g	0,3 g	71 g	3,5 g	3,5 g	13 g	0,01g

PHYSICAL - CHEMICAL CHARACTERISTICS

Moisture _ < 12,5%

MICROBIOLOGICAL CHARACTERISTICS

Microorganisms at 30°C _ $\leq 1 \times 10^4$ UFC/g

Salmonella _ absent at 25g

E. coli _ $\leq 1 \times 10^2$ UFC/g

PESTICIDES AND CONTAMINANTS

Pesticides and Contaminants according to Regulation 396/2005 and Regulation 1881/2006 and successive amendments.

HOW TO PREPARE

Cook the pasta in plenty of water for 8-10 minutes.

ORGANOLEPTIC CHARACTERISTICS

Appearance: Curve-shaped pasta with a rough texture.

Absence of foreign matter to the product.

Odor: Characteristic of pasta. No strange odors.

Color: Light yellow to off-white color, characteristic of semolina extruded in bronze mold.

It may contain some brownish spots from the raw material.

WAREHOUSING

Store in a cool, dry and dark place.

PALLETIZING

No. units per box _ 20

No. of boxes per layer _ 7

No. of layers _ 6

No. of boxes per pallet _ 42

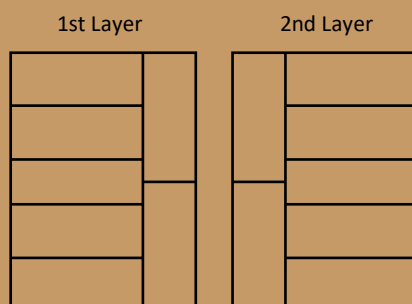
No. of units per pallet _ 840

Pallet weight (kg) _ 441

Box Label _ 1 un

Pallet Label _ 2 un

Final packaging _ Stretch film



TECHNICAL SHEET | LONG PASTA - SPAGHETTI

PRODUCT

Commercial Name _ Dried Pasta - Spaghetti

Brand _ Mi Pasta

Weight _ 500g

Shelf life _ 24 Months

EAN Code _ 5600869840356

ITF 14 Code _ 15600869840278



PROCESS

Product resulting from the hydration of wheat semolina with water, extruded in a bronze mold, finished with a drying and cooling process.

INGREDIENTS

Durum wheat semolina.

Allergens: Contains **Gluten**. May contain traces of **soya**.

NUTRITION DECLARATION (per 100g)

Energy	Fat	of wich saturates	Carbohydrate	of wich sugars	Fibre	Protein	Salt
1521 kJ 359 kcal	1,3 g	0,3 g	71 g	3,5 g	3,5 g	13 g	0,01g

PHYSICAL - CHEMICAL CHARACTERISTICS

Moisture _ < 12,5%

MICROBIOLOGICAL CHARACTERISTICS

Microorganisms at 30°C _ $\leq 1 \times 10^4$ UFC/g

Salmonella _ absent at 25g

E. coli _ $\leq 1 \times 10^2$ UFC/g

PESTICIDES AND CONTAMINANTS

Pesticides and Contaminants according to Regulation 396/2005 and Regulation 1881/2006 and successive amendments.

HOW TO PREPARE

Cook the pasta in plenty of water for 8-10 minutes.

ORGANOLEPTIC CHARACTERISTICS

Appearance: Long, cylindrical mass, with a rough texture.

Absence of foreign matter to the product.

Odor: Characteristic of pasta. No strange odors.

Color: Light yellow to off-white color, characteristic of semolina extruded in bronze mold.

It may contain some brownish spots from the raw material.

WAREHOUSING

Store in a cool, dry and dark place.

PALLETIZING

No. units per box _ 20

No. of boxes per layer _ 7

No. of layers _ 6

No. of boxes per pallet _ 42

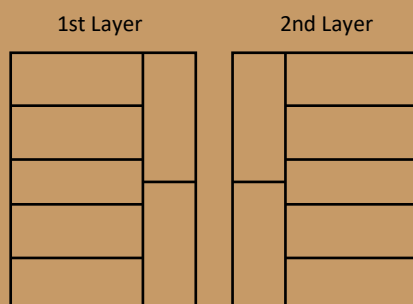
No. of units per pallet _ 840

Pallet weight (kg) _ 441

Box Label _ 1 un

Pallet Label _ 2 un

Final packaging _ Stretch film



TECHNICAL SHEET | SCRATCHED PASTA - RIGATONI

PRODUCT

Commercial Name _ Dry Pasta - Scratched Pasta

Brand _ Mi Pasta

Weight _ 500g

Shelf life _ 24 Months

EAN Code _ 5600869840349

ITF 14 Code _ 15600869840254



PROCESS

Product resulting from the hydration of wheat semolina with water, extruded in a bronze mold, finished with a drying and cooling process.

INGREDIENTS

Durum wheat semolina,.

Allergens: Contains **Gluten**. May contain traces of **soya**.

NUTRITION DECLARATION (per 100g)

Energy	Fat	of wich saturates	Carbohydrate	of wich sugars	Fibre	Protein	Salt
1521 kJ 359 kcal	1,3 g	0,3 g	71 g	3,5 g	3,5 g	13 g	0,01g

PHYSICAL - CHEMICAL CHARACTERISTICS

Moisture _ < 12,5%

MICROBIOLOGICAL CHARACTERISTICS

Microorganisms at 30°C _ $\leq 1 \times 10^4$ UFC/g

Salmonella _ absent at 25g

E. coli _ $\leq 1 \times 10^2$ UFC/g

PESTICIDES AND CONTAMINANTS

Pesticides and Contaminants according to Regulation 396/2005 and Regulation 1881/2006 and successive amendments.

HOW TO PREPARE

Cook the pasta in plenty of water for 8-10 minutes.

ORGANOLEPTIC CHARACTERISTICS

Appearance: Short pasta in a straight cut tubular shape, with a rough texture.

Absence of foreign matter to the product.

Odor: Characteristic of pasta. No strange odors.

Color: Light yellow to off white colour, characteristic of semolina extruded in bronze mold.

It may contain some brownish spots from the raw material.

WAREHOUSING

Store in a cool, dry and dark place.

PALLETIZING

No. units per box _ 20

No. of boxes per layer _ 7

No. of layers _ 6

No. of boxes per pallet _ 42

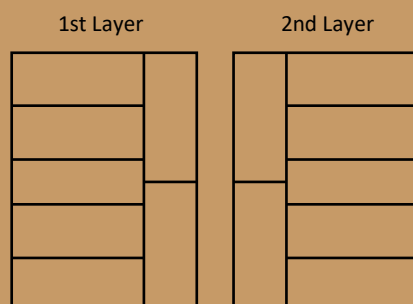
No. of units per pallet _ 840

Pallet weight (kg) _ 441

Box Label _ 1 un

Pallet Label _ 2 un

Final packaging _ Stretch film



TECHNICAL SHEET | SCRATCHED NOODLE - PENNE RIGATE

PRODUCT

Commercial Name _ Dry Pasta - Scratched Noodle

Brand _ Mi Pasta

Weight _ 500g

Shelf life _ 24 Months

EAN Code _ 5600869840400

ITF 14 Code _ 15600869840339



PROCESS

Product resulting from the hydration of wheat semolina with water, extruded in a bronze mold, finished with a drying and cooling process.

INGREDIENTS

Durum wheat semolina.

Allergens: Contains **Gluten**. May contain traces of **soya**.

NUTRITION DECLARATION (per 100g)

Energy	Fat	of wich saturates	Carbohydrate	of wich sugars	Fibre	Protein	Salt
1521 kJ 359 kcal	1,3 g	0,3 g	71 g	3,5 g	3,5 g	13 g	0,01g

PHYSICAL - CHEMICAL CHARACTERISTICS

Moisture _ < 12,5%

MICROBIOLOGICAL CHARACTERISTICS

Microorganisms at 30°C _ $\leq 1 \times 10^4$ UFC/g

Salmonella _ absent at 25g

E. coli _ $\leq 1 \times 10^2$ UFC/g

PESTICIDES AND CONTAMINANTS

Pesticides and Contaminants according to Regulation 396/2005 and Regulation 1881/2006 and successive amendments.

HOW TO PREPARE

Cook the pasta in plenty of water for 8-10 minutes.

ORGANOLEPTIC CHARACTERISTICS

Appearance: Short mass in tubular shape with an oblique cut, with a rough texture

Absence of foreign matter to the product.

Odor: Characteristic of pasta. No strange odors.

Color: Light yellow to off-white color, characteristic of semolina extruded in bronze mold.

It may contain some brownish spots from the raw material.

WAREHOUSING

Store in a cool, dry and dark place.

PALLETIZING

No. units per box _ 20

No. of boxes per layer _ 7

No. of layers _ 6

No. of boxes per pallet _ 42

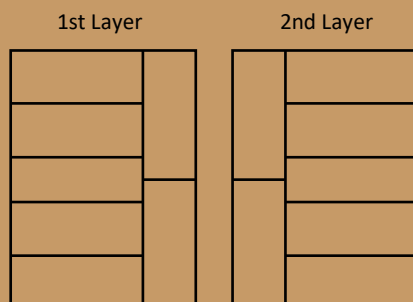
No. of units per pallet _ 840

Pallet weight (kg) _ 441

Box Label _ 1 un

Pallet Label _ 2 un

Final packaging _ Stretch film



Mi Pasta Sabores

Mi Pasta Flavours

***Desfrute de sabores
incríveis na sua
refeição.***

*Get a wide taste of flavors in
your meal.*





Mi Pasta Sabores

Mi Pasta Flavours



*Delicious
Delicioso*

MASSA COM TOMATE

O tomate é obtido pelo processo de desidratação do fruto maduro, preservando as características essenciais e o seu sabor natural.

É composto por 95% de água, sendo por isso baixo em calorias.

Os restantes 5% são maioritariamente hidratos de carbono, fibras e outros nutrientes que tornam o tomate benéfico para a saúde, tais como antioxidantes e minerais como fósforo, potássio, magnésio e cálcio.

PASTA WITH TOMATOES

Tomato is obtained by dehydrating the ripe fruit, preserving its essential characteristics and natural flavour.

It is 95% water and therefore low in calories.

The remaining 5% are mostly carbohydrates, fibre and other nutrients that make tomatoes beneficial to health, such as antioxidants and minerals like phosphorous, potassium, magnesium and calcium.

TECHNICAL SHEET | SPIRALS WITH TOMATO

PRODUCT

Commercial Name _ Dry Pasta - Spirals with Tomato

Brand _ Mi Pasta

Weight _ 500g

Shelf life _ 24 Months

EAN Code _ 5600869840370

ITF 14 Code _ 15600869840223

PROCESS

Product resulting from the hydration of wheat semolina and tomato with water, extruded in a bronze mold, finished with a drying and cooling process.

INGREDIENTS

Durum wheat semolina, tomato.

Allergens: Contains **Gluten**. May contain traces of **soya**.

NUTRITION DECLARATION (per 100g)

Energy	Fat	of wich saturates	Carbohydrate	of wich sugars	Fibre	Protein	Salt
1511 kJ 357 kcal	1,6 g	0,3 g	70 g	3,6 g	3,5 g	13 g	0,01g

PHYSICAL - CHEMICAL CHARACTERISTICS

Moisture _ < 12,5%

MICROBIOLOGICAL CHARACTERISTICS

Microorganisms at 30°C _ $\leq 1 \times 10^4$ UFC/g

Salmonella _ absent at 25g

E. coli _ $\leq 1 \times 10^2$ UFC/g

PESTICIDES AND CONTAMINANTS

Pesticides and Contaminants according to Regulation 396/2005 and Regulation 1881/2006 and successive amendments.

HOW TO PREPARE

Cook the pasta in plenty of water for 8-10 minutes.

ORGANOLEPTIC CHARACTERISTICS

Appearance: Short pasta in a straight cut spiral shape, with a rough texture.

Absence of foreign matter to the product.

Odor: Characteristic of pasta. No strange odors.

Color: Reddish colour, resulting from the addition of tomato.

It may contain a few reddish spots from the raw material.

WAREHOUSING

Store in a cool, dry and dark place.

PALLETIZING

No. units per box _ 20

No. of boxes per layer _ 7

No. of layers _ 6

No. of boxes per pallet _ 42

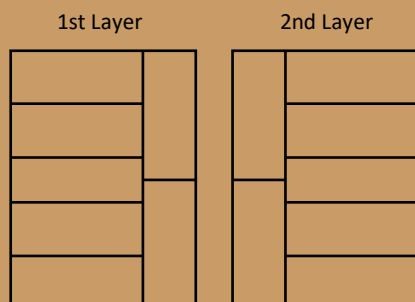
No. of units per pallet _ 840

Pallet weight (kg) _ 441

Box Label _ 1 un

Pallet Label _ 2 un

Final packaging _ Stretch film





Mi Pasta Sabores

Mi Pasta Flavours



MASSA COM ESPINAFRE

É um alimento baixo em calorias e rico em minerais essenciais ao bom funcionamento do organismo, como o cálcio, ferro e magnésio.

O espinafre contém fibras e um elevado teor de vitaminas do complexo B, A e K que trazem mais-valias para a nossa saúde, tendo na sua composição ácidos gordos essenciais ómega-3, que exercem um efeito protetor em relação às doenças cardiovasculares.

PASTA WITH SPINACH

Spinach is a low-calorie food rich in essential minerals, such as calcium, iron and magnesium.

Spinach contains fibre and a high content of B, A and K complex vitamins, which bring added value to our health. Its composition includes omega-3 essential fatty acids, which have a protective effect against cardiovascular diseases.

TECHNICAL SHEET | SPIRALS WITH SPINACH

PRODUCT

Commercial Name _ Dry Pasta - Spirals with Spinach

Brand _ Mi Pasta

Weight _ 500g

Shelf life _ 24 Months

EAN Code _ 5600869840387

ITF 14 Code _ 15600869840216

PROCESS

Product resulting from the hydration of wheat semolina and spinach with water, extruded in a bronze mold, finished with a drying and cooling process.

INGREDIENTS

Durum wheat semolina, spinach.

Allergens: Contains **Gluten**. May contain traces of **soya**.

NUTRITION DECLARATION (per 100g)

Energy	Fat	of wich saturates	Carbohydrate	of wich sugars	Fibre	Protein	Salt
1507 kJ 356 kcal	1,3 g	0,3 g	70 g	3,4 g	4,2 g	13,5 g	0,01g

PHYSICAL - CHEMICAL CHARACTERISTICS

Moisture _ < 12,5%

MICROBIOLOGICAL CHARACTERISTICS

Microorganisms at 30°C _ $\leq 1 \times 10^4$ UFC/g

Salmonella _ absent at 25g

E. coli _ $\leq 1 \times 10^2$ UFC/g

PESTICIDES AND CONTAMINANTS

Pesticides and Contaminants according to Regulation 396/2005 and Regulation 1881/2006 and successive amendments.

HOW TO PREPARE

Cook the pasta in plenty of water for 8-10 minutes.

ORGANOLEPTIC CHARACTERISTICS

Appearance: Short pasta in a straight cut spiral shape, with a rough texture.

Absence of foreign matter to the product.

Odor: Characteristic of pasta. No strange odors.

Color: Greenish colour, resulting from the addition of spinach.

It may contain a few reddish spots from the raw material.

WAREHOUSING

Store in a cool, dry and dark place.

PALLETIZING

No. units per box _ 20

No. of boxes per layer _ 7

No. of layers _ 6

No. of boxes per pallet _ 42

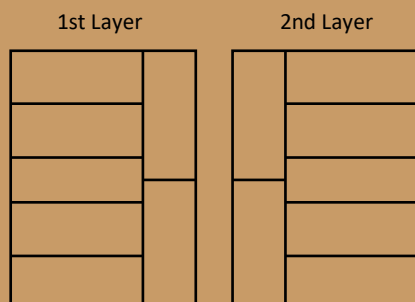
No. of units per pallet _ 840

Pallet weight (kg) _ 441

Box Label _ 1 un

Pallet Label _ 2 un

Final packaging _ Stretch film





Mi Pasta Sabores

Mi Pasta Flavours



MASSA COM ALFARROBA

A alfarroba é um produto utilizado como ingrediente alimentar e cuja procura tem aumentado significativamente devido às novas tendências de produtos nutritivos e naturais.

A utilização de produtos que contêm farinha de alfarroba tem uma série de efeitos benéficos para a saúde.

Rica em fibras, apresenta um elevado teor de proteínas e baixo teor em gordura. Possui ainda nutrientes essenciais para o organismo como cálcio, potássio, magnésio, ferro e vitamina B6.

PASTA WITH CAROB

Carob is a product used as a food ingredient and the demand for which has increased significantly due to new trends in nutritious and natural products.

The use of products containing carob flour has a number of beneficial effects on health.

Rich in fibre, it is high in protein and low in fat. It also has essential nutrients for the body such as calcium, potassium, magnesium, iron and vitamin B6.

TECHNICAL SHEET | SPIRALS WITH CAROB

PRODUCT

Commercial Name _ Dry Pasta - Spirals with Carob

Brand _ Mi Pasta

Weight _ 500g

Shelf life _ 24 Months

EAN Code _ 5600869840363

ITF 14 Code _ 15600869840193

PROCESS

Product resulting from the hydration of wheat semolina and carob with water, extruded in a bronze mold, finished with a drying and cooling process.

INGREDIENTS

Durum wheat semolina, Carob.

Allergens: Contains **Gluten**. May contain traces of **soya**.

NUTRITION DECLARATION (per 100g)

Energy	Fat	of wich saturates	Carbohydrate	of wich sugars	Fibre	Protein	Salt
1523 kJ 359 kcal	1,3 g	0,3 g	72 g	5 g	3,5 g	13 g	0,01g

PHYSICAL - CHEMICAL CHARACTERISTICS

Moisture _ < 12,5%

MICROBIOLOGICAL CHARACTERISTICS

Microorganisms at 30°C _ $\leq 1 \times 10^4$ UFC/g

Salmonella _ absent at 25g

E. coli _ $\leq 1 \times 10^2$ UFC/g

PESTICIDES AND CONTAMINANTS

Pesticides and Contaminants according to Regulation 396/2005 and Regulation 1881/2006 and successive amendments.

HOW TO PREPARE

Cook the pasta in plenty of water for 8-10 minutes.

ORGANOLEPTIC CHARACTERISTICS

Appearance: Short pasta in a straight cut spiral shape, with a rough texture.

Absence of foreign matter to the product.

Odor: Characteristic of pasta. No strange odors.

Color: Brownish colour, resulting from the addition of carob.

It may contain a few reddish spots from the raw material.

WAREHOUSING

Store in a cool, dry and dark place.

PALLETIZING

No. units per box _ 20

No. of boxes per layer _ 7

No. of layers _ 6

No. of boxes per pallet _ 42

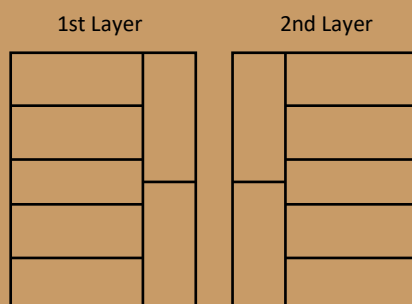
No. of units per pallet _ 840

Pallet weight (kg) _ 441

Box Label _ 1 un

Pallet Label _ 2 un

Final packaging _ Stretch film





SABIA QUE...

DID YOU KNOW...

***o molde de bronze confere a
textura perfeita para reter
molhos e todo o sabor dos
alimentos***

***that the bronze mold gives the perfect
texture to retain sauces and all the
flavour of food***



Mi Pasta Saúde e Bem-estar

MI Pasta Health and Wellness

A massa saudável que fornece todos os nutrientes necessários para seu corpo.

A Healthy pasta that provides all the nutrients your body needs.





Mi Pasta Saúde e Bem-estar

Mi Pasta Health and Wellness



Healthy and tasty!



MASSA BIOLÓGICA

As massas biológicas por não possuírem resíduos de adubos nem pesticidas, são uma opção mais saudável.

Ao utilizar matéria prima biológica, estamos a respeitar o equilíbrio natural, a privilegiar a utilização dos recursos naturais, contribuindo para a diversidade biológica e para o uso responsável dos recursos.

PASTA BIO

The Organic Pasta is a healthier option because it does not contain fertilizer residues or pesticides.

By using organic raw materials, we are respecting the natural balance, favouring the use of natural resources, contributing to biological diversity and the responsible use of resources.

TECHNICAL SHEET | SPIRALS WITH BIO

PRODUCT

Commercial Name _ Dry Pasta - Biological Spirals

Brand _ Mi Pasta

Weight _ 500g

Shelf life _ 24 Months

EAN Code _ 5600869840424

ITF 14 Code _ 15600869840377

PROCESS

Product resulting from the hydration of the raw material with water, extruded in a bronze mould, finished in a drying and cooling process.

INGREDIENTS

Durum wheat semolina Bio.

Allergens: Contains **Gluten**. May contain traces of **soya**.

NUTRITION DECLARATION (per 100g)

Energy	Fat	of wich saturates	Carbohydrate	of wich sugars	Fibre	Protein	Salt
1452 kJ 342 kcal	1,5 g	0,3 g	70,3 g	< 5 g		10,5 g	0,02 g

PHYSICAL - CHEMICAL CHARACTERISTICS

Moisture _ < 12,5%

MICROBIOLOGICAL CHARACTERISTICS

Microorganisms at 30°C _ $\leq 1 \times 10^4$ UFC/g

Salmonella _ absent at 25g

E. coli _ $\leq 1 \times 10^2$ UFC/g

PESTICIDES AND CONTAMINANTS

Pesticides and Contaminants according to Regulation 396/2005 and Regulation 1881/2006 and successive amendments.

HOW TO PREPARE

Cook the pasta in plenty of water for 8-10 minutes.

ORGANOLEPTIC CHARACTERISTICS

Appearance: Short pasta in a straight cut spiral shape, with a rough texture.

Absence of foreign matter to the product.

Odor: Characteristic of pasta. No strange odors.

Color: Pale yellow, to off-white colour, characteristic of organic semolina extruded in a bronze mould. It may contain some brownish points deriving from the raw material.

WAREHOUSING

Store in a cool, dry and dark place.

PALLETIZING

No. units per box _ 20

No. of boxes per layer _ 7

No. of layers _ 6

No. of boxes per pallet _ 42

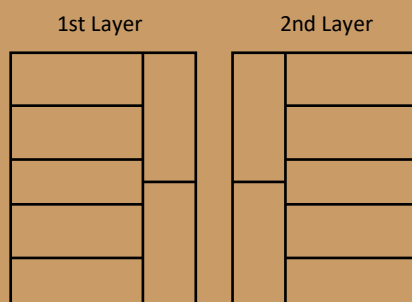
No. of units per pallet _ 840

Pallet weight (kg) _ 441

Box Label _ 1 un

Pallet Label _ 2 un

Final packaging _ Stretch film





Mi Pasta Saúde e Bem-estar

Mi Pasta Health and Wellness



MASSA INTEGRAL BIOLÓGICA

Obtida a partir do trigo integral, as massas integrais são conhecidas pelo seu teor de fibra, o que faz com que sejam uma excelente opção de consumo, uma vez que garantem uma sensação de saciedade, durante mais tempo.

Aliado ao facto de ser biológico, estamos a respeitar o equilíbrio natural, a privilegiar a utilização dos recursos naturais e a limitar a utilização de pesticidas, tornando-se uma opção mais saudável.

ORGANIC WHOLEMEAL

Obtained from whole wheat, whole grain pasta is known for its fibre content, which makes it an excellent consumption option, as it guarantees a feeling of satiety for longer.

Besides that it is organic, we are respecting the natural balance, favouring the use of natural resources and limiting the use of pesticides, making it a healthier option.

TECHNICAL SHEET | SPIRALS WITH WHOLEMEAL

PRODUCT

Commercial Name _ Dry Pasta - Organic Whole Food Spiral

Brand _ Mi Pasta

Weight _ 500g

Shelf life _ 24 Months

EAN Code _ 5600869840431

ITF 14 Code _ 15600869840391

PROCESS

Product resulting from the hydration of the raw material with water, extruded in a bronze mould, finalised in a drying and cooling process.

INGREDIENTS

Durum wheat semolina Bio.

Allergens: Contains **Gluten**. May contain traces of **soya**.

NUTRITION DECLARATION (per 100g)

Energy	Fat	of wich saturates	Carbohydrate	of wich sugars	Fibre	Protein	Salt
1412 kJ 335 kcal	2,2 g	0,4 g	58,8 g	1.6 g		12,7 g	0,008 g

PHYSICAL - CHEMICAL CHARACTERISTICS

Moisture _ < 12,5%

MICROBIOLOGICAL CHARACTERISTICS

Microorganisms at 30°C _ $\leq 1 \times 10^4$ UFC/g

Salmonella _ absent at 25g

E. coli _ $\leq 1 \times 10^2$ UFC/g

PESTICIDES AND CONTAMINANTS

Pesticides and Contaminants according to Regulation 396/2005 and Regulation 1881/2006 and successive amendments.

HOW TO PREPARE

Cook the pasta in plenty of water for 8-10 minutes.

ORGANOLEPTIC CHARACTERISTICS

Appearance: Short pasta in a straight cut spiral shape, with a rough texture.

Absence of foreign matter to the product.

Odor: Characteristic of pasta. No strange odors.

Color: Brownish colour, characteristic of the whole semolina extruded in bronze mould.

It may contain a few reddish spots from the raw material.

WAREHOUSING

Store in a cool, dry and dark place.

PALLETIZING

No. units per box _ 20

No. of boxes per layer _ 7

No. of layers _ 6

No. of boxes per pallet _ 42

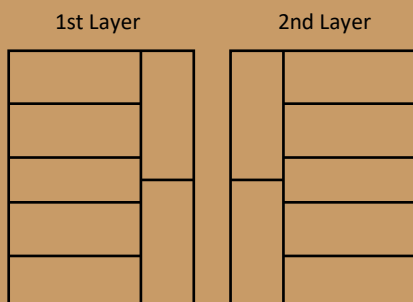
No. of units per pallet _ 840

Pallet weight (kg) _ 441

Box Label _ 1 un

Pallet Label _ 2 un

Final packaging _ Stretch film





SABIA QUE...

DID YOU KNOW...

***a massa é uma fonte de
energia natural***

that pasta is natural energy source



Mi Pasta Desporto

Mi Pasta Sports

***A massa ideal para a construção,
recuperação e manutenção de todos os
tecidos musculares do seu corpo.***

*The ideal pasta for building, recovering and maintenance of all the
muscle in your body.*



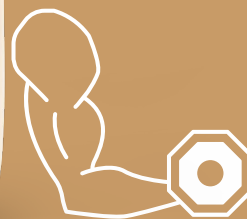


Mi Pasta Desporto

Mi Pasta Sports



*The best
for athletes!*



MASSA COM ALTO TEOR DE PROTEÍNA

A proteína tem um papel fundamental no organismo de qualquer ser humano, desempenhando uma série de funções fisiológicas essenciais para a saúde, nomeadamente na reparação de células e tecidos e ainda, na função hormonal.

No entanto, para os atletas e praticantes de desporto, assume um papel crucial na síntese e manutenção da massa muscular, na recuperação de lesões celulares provocadas pelo exercício e no fornecimento de energia durante treinos de grande intensidade e força.

PASTA WITH HIGH PROTEIN CONTENT

Protein plays a fundamental role in the organism of any human being, performing a series of physiological functions essential to health, particularly in hormonal function and the repair of cells and tissues.

For athletes, it assumes even greater importance as it plays a crucial role in the synthesis and maintenance of muscle mass, in the recovery from cellular lesions caused by exercise and provides energy during high intensity and strength training.

TECHNICAL SHEET | SPIRALS HIGH PROTEIN

PRODUCT

Commercial Name _ Sports Range - Pasta with high protein content

Brand _ Mi Pasta

Weight _ 500g

Shelf life _ 24 Months

EAN Code _ 5600869840394

ITF 14 Code _ 15600869840209

PROCESS

Product resulting from the hydration of wheat semolina and protein soya with water, extruded in a bronze mold, finished with a drying and cooling process.

INGREDIENTS

Durum wheat semolina, protein soya.

Allergens: Contains **Gluten**. May contain traces of **soya**.

NUTRITION DECLARATION (per 100g)

Energy	Fat	of wich saturates	Carbohydrate	of wich sugars	Fibre	Protein	Salt
1494 kJ 352 kcal	1,1 g	0,3 g	64 g	2,8 g	3,4 g	21 g	0 g

PHYSICAL - CHEMICAL CHARACTERISTICS

Moisture _ < 12,5%

MICROBIOLOGICAL CHARACTERISTICS

Microorganisms at 30°C _ $\leq 1 \times 10^4$ UFC/g

Salmonella _ absent at 25g

E. coli _ $\leq 1 \times 10^2$ UFC/g

PESTICIDES AND CONTAMINANTS

Pesticides and Contaminants according to Regulation 396/2005 and Regulation 1881/2006 and successive amendments.

HOW TO PREPARE

Cook the pasta in plenty of water for 8-10 minutes.

ORGANOLEPTIC CHARACTERISTICS

Appearance: Short pasta in a straight cut spiral shape, with a rough texture.

Absence of foreign matter to the product.

Odor: Characteristic of pasta. No strange odors.

Color: Pale yellow, to off-white colour, characteristic of organic semolina extruded in a bronze mould. It may contain some brownish points deriving from the raw material.

WAREHOUSING

Store in a cool, dry and dark place.

PALLETIZING

No. units per box _ 20

No. of boxes per layer _ 7

No. of layers _ 6

No. of boxes per pallet _ 42

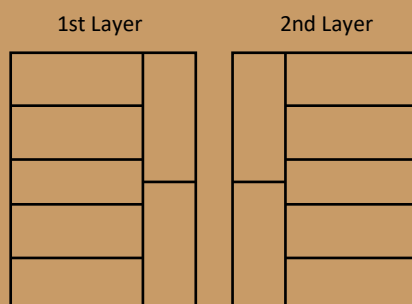
No. of units per pallet _ 840

Pallet weight (kg) _ 441

Box Label _ 1 un

Pallet Label _ 2 un

Final packaging _ Stretch film





SABIA QUE...

DID YOU KNOW...

***a proteína é o principal
componente dos músculos,
ossos, órgãos, pele e unhas***

***that protein is the main component of
muscles, bones, organs, skin and nails***



Mi Pasta Inovações

Mi Pasta Innovations



***Todo o detalhe faz a diferença.
Inovação e qualidade é o foco.***

Every detail matters. Innovation and quality is our focus.



Mi Pasta Inovações

MI Pasta Innovations

Em lançamento

In launch

Aqui está a nossa diferença

Here is our difference



Salsa e Alho

Parsley and Garlic



Fibra de Bambu

Fiber Bamboo



Can't Wait!

Em breve

Coming soon



Espelta

Spelled



Spirulina

Spirulina



Beterraba

Beetroot



Caril

Curry



Malagueta

Malagueta Pepper



Tinta de Choco

CuttleFish Ink



SABIA QUE...

DID YOU KNOW...

***todos os produtos nascem
no nosso laboratório***

***that all of our products are made
in our lab***



Gama de Produtos

Product Range

MI PASTA CLÁSSICAS

MI PASTA CLASSIC 100% WHEAT

Cotovelos
Esparguete
Macarrão
Macarronete

MI PASTA SABORES

MI PASTA FLAVOURS

Tomate
Espinafre
Alfarroba

MI PASTA SAÚDE E BEM-ESTAR

MI PASTA HEALTH AND WELLNESS

Biológica
Integral Biológica

MI PASTA DESPORTO

MI PASTA SPORTS

Alto Teor de Proteína

MI PASTA LANÇAMENTO

MI PASTA IN LAUNCH

Salsa e Alho
Fibra de Bamboo

MI PASTA EM BREVE

MI PASTA COMING SOON

Espelta
Spirulina
Beterraba
Caril
Malagueta
Tinta de Choco

MIPASTA

EMPRESA CERTIFICADA



EMPRESA CERTIFICADA



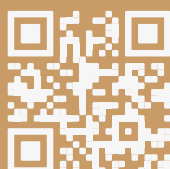
THE ITALIAN FLAVOUR NEAR YOU

O SABOR ITALIANO PERTO DE SI

*Bom appetite!
Enjoy your meal!*



LINKEDIN



WEBSITE



INSTAGRAM



FACEBOOK

Produzido em Portugal por:
Iberopasta, Lda
EN 243 - km 30
Sítio da Machuqueira
2380-563 Moitas Venda

MORADA