

PRODUCT INFORMATION

See also www.organic.nl

Product	Wholewheat pasta
Code	22102, 22112, 22122, 22131, 22140
Certificate	Ecocert Italy
Country of origin	Italy
Last update	14 March 2014
Issue date	18 March 2014
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Durum wholewheat
Additives	No additives
Process	<p><u>Production of semolina:</u> Reception of organic durum wheat Pre-cleaning by air 2nd cleaning by air, by density, by granulometry, by magnets. Small water addition to make soft milling Milling Separation by specific weight Separation by granulometry Storage into internal silos</p> <p><u>Production of pasta:</u> Addiction of water to semolina Extrusion under vacuum (low speed rpm) Pre-drying 1st and final low temperature drying process and 1st quality inspection storage into silos Final quality control Packaging</p>

Sensorial properties					
Smell	Product specific				
Colour	Brownish/yellow				
Taste	Product specific, typical of low drying temperature pasta				
Appearance	22102	22112	22122	22131	22140
	Elbow	Spaghetti	Spirals	Flat spaghetti	Penne
Cooking time	9 min	8 min	8 min	8 min	8 min

Packing					
Net content	6 kg				
Kind of packing	Box, with PE inliner				
Productcode	22102	22112	22122	22131	22140
Packing size (L x W x H)	39 x 19 x 20	28 x 19 x 13	39 x 23 x 25	28 x 19 x 13	39 x 23 x 25
Packing/layer	12	16	10	16	12
Layers/pallet	8	9	6	9	8

Shelflife	
Storage conditions	Cool and Dry
Maximum shelflife	24 months after production

Nutritional values (per 100 gram)		(from supplier)
Energy	1423 KJ 337 Kcal	
Protein (g)	11.50	
Fat (g)	2.0	Saturated: 0.31 Mono-unsaturated: 0.34 Poly-unsaturated: 0.87
Carbohydrates (g)	70.0	Sugars: 3.9 Poly-saccharides: - %
Dietary fibre (g)	8.0	
Salt(g)	0.01	
Moisture (g)	7.34	

Analytical properties	
Ash (%)	1,4

Microbiological Properties	
Total Plate Count (cfu/g)	< 1.000.000
Yeast (cfu/g)	< 100.000
Moulds (cfu/g)	< 100.000
St. Aureus (cfu/g)	< 20
B. Cereus (cfu/g)	< 20
E. Coli (cfu/g)	< 10
Salmonella (cfu/25g)	Absent
Mycotoxins	In accordance with EC legislation 1881/2006; 1126/2007; 165/2010

Allergy list (+ = present, - = absent and ? = unknown * possible cross contamination)			
Cow's milk protein	-	Peanuts/groundnuts (-derivatives)	-
Lactose or milk sugar	-	Peanutoil	-
(Chicken) egg	-	Sesame	-
Soya protein (-derivatives)	-	Sesame-oil	-
Soya oil	-	Glutamate (added E620-E625)	-
Gluten	+	Sulfite (E220-E228)	-
Wheat	+	Benzoic acid/Parabens (E210-E213)	-
Rye	-	Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155	-
Beef (-derivatives)	-	Tartrazine (E102)	-
Pork (-derivatives)	-	Cinnamon	-
Chicken (-derivatives)	-	Vanillin	-
Fish	-	Coriander	-
Shell-fish	-	Celery	-
Corn /Maize (-derivatives)	-	Umbelliferae	-
Cocoa	-	Carrot	-
Yeast	-	Lupine	-
Pulses	-	Mustard	-
Nuts (-derivates)	-	Mollusc (-derivates)	-
Nut-oil	-		

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	No
Halal-certified	No
NOP-certified	No
Ecosocial	No

Use	As ingredient for salads or main course
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