

## PRODUCT INFORMATION

See also [www.organic.nl](http://www.organic.nl)

<b>Product</b>	<b>Tagliatelle (whole wheat), Catering</b>
<b>Code</b>	<b>22131</b>
<b>Certificate</b>	<b>Ecocert</b>
<b>Country of origin</b>	<b>Italy</b>
<b>Last update</b>	<b>15 January 2015</b>
<b>Issue Date</b>	<b>15 January 2015</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Whole durum wheat semolina</b>
<b>Additives</b>	<b>No additives</b>
<b>Process</b>	<p><u>Production of semolina:</u>  Reception of organic durum wheat  Pre-cleaning by air  2<sup>nd</sup> 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 1<sup>st</sup> quality inspection  storage into silos  Final quality control  Packaging</p>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>Pleasant</b>
<b>Colour</b>	<b>Light yellow</b>
<b>Taste</b>	<b>Typical of low drying temperature pasta</b>

<b>Packing</b>	
<b>Kind of packing</b>	<b>Plastic inliner in Cartonbox</b>
<b>Net content</b>	<b>6 kg</b>
<b>Packing size</b>	<b>28 x 21 x 15 (d x w x h)</b>
<b>Packing/layer</b>	<b>16</b>
<b>Layers/pallet</b>	<b>9</b>

<b>Shelflife</b>	
<b>Storage conditions</b>	<b>Keep the product in a cool and dry place</b>
<b>Maximum shelflife</b>	<b>Max. 2 years</b>

<b>Nutritional values (per 100 gram)</b>		<b>(from supplier)</b>
<b>Energy</b>	<b>1538 KJ</b> <b>364 Kcal</b>	
<b>Protein (g)</b>	<b>11.5</b>	
<b>Fat (g)</b>	<b>2.4</b>	<b>Saturated: 0.6</b> <b>Mono-unsaturated:</b> <b>Poly-unsaturated:</b>
<b>Carbohydrates (g)</b>	<b>70</b>	<b>Sugars: 3.1</b>
<b>Dietary fibre (g)</b>	<b>8.0</b>	
<b>Salt</b>	<b>0.007</b>	

<b>Analytical properties</b>	
<b>Ash (%)</b>	<b>0,85</b>

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

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

<b>Acceptable for:</b>	
<b>Vegetarians</b>	<b>Yes</b>
<b>Vegans</b>	<b>Yes</b>
<b>Lacto-vegetarians</b>	<b>Yes</b>
<b>Kosher-certified</b>	<b>No</b>
<b>Halal-certified</b>	<b>No</b>
<b>NOP-certified</b>	<b>No</b>
<b>Ecosocial</b>	<b>No</b>