

## PRODUCT INFORMATION

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

<b>Product</b>	<b>White Pasta, Catering</b>
<b>Code</b>	<b>23102, 23115, 23122, 23142, 23162</b>
<b>Certificate</b>	<b>Ecocert</b>
<b>Country of origin</b>	<b>Italy</b>
<b>Last update</b>	<b>28-6-2016</b>
<b>Issue Date</b>	<b>28-6-2016</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>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 1<sup>st</sup> and final low temperature drying process and 1<sup>st</sup> quality inspection storage into silos Final quality control Packaging</p>

Sensorial properties					
Smell	Pleasant				
Colour	Light yellow				
Taste	Typical of low drying temperature pasta				
Appearance	23102	23115	23122	23142	23162
	Penne	Shells	Spaghetti	Spirals	Elbows
Cooking time	9 min	8 min	8 min	8 min	9 min

Packing					
Kind of packing	Plastic inliner in Cartonbox				
Productcode	23102	23115	23122	23142	23162
Net content	10 kg	6 kg	6kg	6kg	10 kg
Packing size (L x W x H)	391*231*25	391*231*25	284*192*13	391*231*25	391*191*20
	0	0	5	0	0
Packing/layer	10	12	16	10	10
Layers/pallet	6	8	9	6	6

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

Nutritional values (per 100 gram)		(from supplier)
Energy	1465 KJ 350 Kcal	
Protein (g)	10.5	
Fat (g)	1.2	Saturated: 0.2 Mono-unsaturated: 0.10 Poly-unsaturated: 0.28
Carbohydrates (g)	75	Sugars: 6.7
Dietary fibre (g)	2.6	
Moisture (g)	< 12,5	
Sodium	2.0 mg	

Analytical properties	
Ash (%)	0,85

<b>Microbiological Properties</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>

<b>Use</b>	<b>As ingredient for salads or main course</b>
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