

PRODUCT INFORMATION

See also www.organic.nl

Product	White Pasta, Catering
Code	23102, 23115, 23122, 23142, 23162
Country of origin	Italy
Last update	09-04-2019
Issue Date	28-06-2016
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Durum wheat semolina
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> Addition 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	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				
Product code	23102	23115	23122	23142	23162
Net content	10 kg	6 kg	6kg	6kg	10 kg
Packing size (L x W x H)	391*231*250	391*231*250	284*192*135	391*231*250	391*191*200
Packing/layer	10	12	16	10	10
Layers/pallet	6	8	9	6	6

Shelf life	
Storage conditions	Keep the product in a cool and dry place
Maximum shelf life	24 months after production

Nutritional values (per 100 gram)		(from supplier)
Energy	1465 KJ 350 Kcal	
Protein (g)	10.5	
Fat (g)	1.2	Saturated: 0.2
Carbohydrates (g)	75	Sugars: 6.7
Dietary fibre (g)	2.6	
Salt (g)	0.005	

Analytical properties	
Ash (%)	0.85
Moisture (%)	< 12.5

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
Cl. perfringens (cfu/g)	< 10
E. Coli (cfu/g)	< 10
Salmonella (cfu/25g)	Absent

Allergy list (+ = present, - = absent and * = 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
Fairtrade IBD	No