

PRODUCT SPECIFICATION SHEET

ORGANIC DURUM WHEAT SEMOLINA PASTA

BRAND	GIROLOMONI
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INGREDIENTS:	Organic durum wheat semolina in compliance with Reg. EC 834/07
ORIGIN:	ITALY AGRICULTURE
ALLERGENS:	wheat (contains gluten), may contain soy
OGM	No raw materials from Genetically Modified Organisms are used (GMO free).

PRODUCT INFORMATION							pack information				box information			pallet information					
Product code no.	Item	Unit net weight	type of pasta	type of dies	Cooking Time (min)	shape size (standard values)	BBD from production date	BBD printed as follows	ean code	type of packaging	unit per box	box dimension mm (Length x Width x Height)	box code (ITF)	pallet height cm	box per layer	layer	no. boxes per pallet	unit per pallet	type of pallet
PS004	Penne Rigate Semola	500g	SHORT	TEFLON	8	Diameter: 8,5 mm Lines nr.: 16	36 months	dd-mm-yyyy	8032891760048	PP printed film	12	361x241x239	18032891760045	108	10	4	40	480	EPAL
PS005	Fusilli Semola	500g	SHORT	TEFLON	7	3 Wings	36 months	dd-mm-yyyy	8032891760055	PP printed film	12	361x241x274	18032891760052	95	10	3	30	360	EPAL
PS006	Spaghetti Semola	500g	LONG	TEFLON	7	Diameter 1,7 mm	36 months	dd-mm-yyyy	8032891760062	PP printed film	12	294x189x159	18032891760069	106	16	6	96	1152	EPAL
PS008	Conchiglie Semola	500g	SHORT	TEFLON	8	Lines Nr.: 32	36 months	dd-mm-yyyy	8032891760086	PP printed film	12	361x241x277	18032891760083	97	10	3	30	360	EPAL
PS009	Farfalle Semola	500g	SHORT	TEFLON	9	Length: 33 mm Wings width: 24 mm	36 months	dd-mm-yyyy	8032891760093	PP printed film	12	361x241x277	18032891760090	97	10	3	30	360	EPAL
PS010	Orecchiette Semola	500g	SHORT	BRONZE	10	Diameter: 22 mm	36 months	dd-mm-yyyy	8032891760109	PP printed film	12	361x241x239	18032891760106	108	10	4	40	480	EPAL
PS011	Strozzapreti Semola	500g	SHORT	BRONZE	7	elongated and rolled shape pasta	36 months	dd-mm-yyyy	8032891760116	PP printed film	12	361x241x239	18032891760113	108	10	4	40	480	EPAL
PS013	Tubetti Rigati Semola	500g	SHORT	TEFLON	7	Diameter: 6,5 mm Lines nr.: 16	36 months	dd-mm-yyyy	8032891760130	Clear PP film + 2 labels (paper with rubber adhesive)	12	361x241x239	18032891760137	108	10	4	40	480	EPAL
PS015	Corallini Semola	500g	SHORT	TEFLON	4	Diameter: 3mm / Small smooth short tubes	36 months	dd-mm-yyyy	8032891760154	Clear PP film + 2 labels (paper with rubber adhesive)	12	355x235x150	18032891760151	105	10	6	60	720	EPAL
PS016	Sedani Rigati Semola	500g	SHORT	TEFLON	8	Diameter: 8,5 mm Lines nr.: 16	36 months	dd-mm-yyyy	8032891760161	PP printed film	12	361x241x239	18032891760168	108	10	4	40	480	EPAL
PS017	Alfabeto Semola	500g	SHORT	BRONZE	4	there are 25 alphabet letter and the numbers from 0 to 9	36 months	dd-mm-yyyy	8032891760178	Clear PP film + 2 labels (paper with rubber adhesive)	12	355x235x150	18032891760175	105	10	6	60	720	EPAL
PS020	Rigatoni Semola	500g	SHORT	BRONZE	10	Diameter: 14 mm Lines no.: 24	36 months	dd-mm-yyyy	8032891760208	PP printed film	12	389x287x236	18032891760205	108	8	4	32	384	EPAL
PS021	Linguine Semola	500g	LONG	BRONZE	7	Width: 3 mm	36 months	dd-mm-yyyy	8032891760215	PP printed film	12	294x189x159	18032891760212	106	16	6	96	1152	EPAL
PS022	Spaghettoni Semola	500g	LONG	BRONZE	11	Diameter: 2,10 mm	36 months	dd-mm-yyyy	8032891760222	PP printed film	12	294x189x159	18032891760229	106	16	6	96	1152	EPAL
PS023	Torchiette Semola	500g	SHORT	BRONZE	6	Lines nr.: 9 / rolled shape	36 months	dd-mm-yyyy	8032891760239	PP printed film	12	361x241x274	18032891760236	95	10	3	30	360	EPAL
PS024	Chitarre Semola	500g	LONG	BRONZE	12	Square side 2 x2 mm	36 months	dd-mm-yyyy	8032891760246	PP printed film	12	294x189x159	18032891760243	106	16	6	96	1152	EPAL
PS025	Spaghettoni Semola	500g	LONG	TEFLON	4	Diameter: 1,30 mm	36 months	dd-mm-yyyy	8032891760253	PP printed film	12	294x189x159	18032891760250	106	16	6	96	1152	EPAL

Nutritional Information (average values per 100g), according to regulation (EU) No. 1169/2011

Energy	<i>kJ/kcal</i>	1518/358
Fat	<i>g</i>	1,6
of which saturates	<i>g</i>	0,4
Carbohydrate	<i>g</i>	73,2
of which sugar	<i>g</i>	3,0
Fibre	<i>g</i>	3,4
Protein	<i>g</i>	11,0

PRODUCT SPECIFICATION SHEET

Salt*	g	0,01
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* the salt content is exclusively due to the presence of naturally occurring sodium

NOTE
Pallets are laterally wrapped with 2 rounds of clear stretch film
Each pallet must have the same expiry date

PRODUCTION PROCESS CHARACTERISTICS	
PRODUCTION METHOD	Extruded pasta, dried in a dynamic tunnel drying unit with forced ventilation and controlled temperature and humidity
DRYING	8 ½ hours approx. for short pasta
TEMPERATURE	12 ½ hours approx. for long pasta
DRYING TIME	Max 70-72°C in the first production hour

DRYING PRODUCT CHARACTERISTICS	
COLOUR	Ochre brilliant for teflon pasta and brighter colour for bronze pasta.
FLAVOUR AND SMELL	Typical of durum wheat
BATCH	The batch corresponds to the best before date printed on the pack

CONSERVATION CHARACTERISTICS	
STORAGE CONDITION	Pasta should be stored at room temperature in a cool and dry place free from moisture and away from sources of light and heat.
SHELF LIFE AFTER OPENING OF THE PACKS	Humid environments must be avoided. If not properly stored, the product can be infested. The opening of the packs does not affect the residual shelf life.

CHEMICAL, PHYSICAL AND MICROBIOLOGICAL CHARACTERISTICS		
Analyses and checks carried out according to the internal self-control plan		

Parameters	limit value	Unit of measure
Moisture	< 12,5%	%
Ash content	< 0,90	%
Acidity	Max 4	degrees
Pesticides	< 0,01	mg/kg
Heavy metals	Pb <0,20	mg/kg
	Cd <0,10	mg/kg
	Total Aflatox <4	µg/kg
Mycotoxin residues	DON <750	µg/kg
	Ocratoxin A <3	µg/kg
Total bacteria count	< 10.000	cfu/g
Moulds	<1.000	cfu/g
Yeast	< 100	cfu/g
Bacillus cereus	<100	cfu/g
Staphylococcus aureus	<100	cfu/g

GENERAL INFORMATION	
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Consumer Information	- Product suitable for vegetarian, vegan and Kosher diets;
	- Product not suitable for people with coeliac disease/ wheat allergy or for gluten-free diets;
	- Use of the product after cooking
Production and Packing plant:	Produced and packaged by Gino Girolomoni Cooperativa Agricola, via Strada delle Valli, 21 – 61030 Isola del Piano (PU) Italy / Phone: + 39 0721720221 Fax: + 39 0721720209 / www.girolomoni.it - info@girolomoni.it
Certification	the Cooperative produces only organic (100%) and is certified by ICEA Control Body authorized by MIPAAF IT BIO 006 - Controlled Operator n. LF45;
	Company certified according to IFS Food standard .