

ORGANIC DURUM WHOLE WHEAT SEMOLINA PASTA

BRAND	GIROLOMONI
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INGREDIENTS:	Organic durum whole 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
PI001	Penne Rigate	500g	SHORT	TEFLON	8	Diameter: 8,5 mm Lines nr.: 16	24 months	dd-mm-yyyy	8032891760017	PP printed film	12	361x241x239	18032891760014	108	10	4	40	480	EPAL
PI002	Fusilli	500g	SHORT	TEFLON	7	3 Wings	24 months	dd-mm-yyyy	8032891760024	PP printed film	12	361x241x274	18032891760021	95	10	3	30	360	EPAL
PI003	Spaghetti	500g	LONG	TEFLON	7	Diameter 1,7 mm	24 months	dd-mm-yyyy	8032891760031	PP printed film	12	294x189x159	18032891760038	106	16	6	96	1152	EPAL
PI004	Filini	500g	SHORT	TEFLON	3	Diameter 1,0 mm	24 months	dd-mm-yyyy	8032891760307	Clear PP film + 2 PP labels	12	361x241x239	18032891760304	108	10	4	40	480	EPAL
PI005	Sedanini	500g	SHORT	TEFLON	10	Diameter: 5 mm Lines nr.: 12	24 months	dd-mm-yyyy	8032891760314	Clear PP film + 2 PP labels	12	361x241x239	18032891760311	108	10	4	40	480	EPAL

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

Energy	<i>kJ/kcal</i>	1552/367
Fat	<i>g</i>	2,3
of which saturates	<i>g</i>	0,4
Carbohydrate	<i>g</i>	70,7
of which sugar	<i>g</i>	3,0
Fibre	<i>g</i>	8,0
Protein	<i>g</i>	11,8
Salt*	<i>g</i>	0,01

* 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	Brown uniform
FLOVOUR AND SMELL	Typical of durum wheat
BATCH	The batch corresponds to the best before date printed on the pack

CONSERVATION CHARACTERISTICS	
STORAGE	Pasta should be stored at room temperature in a cool and dry place free from moisture and away from sources of light and heat.
CONDITION	Humid environments must be avoided. If not properly stored, the product can be infested.

PRODUCT SPECIFICATION SHEET

SHELF LIFE AFTER OPENING OF THE PACKS	The opening of the packs does not affect the residual shelf life.
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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	max 1,80 - min 1,40	%
Acidity	Max 6	degrees
Pesticides	< 0,01	mg/kg
	Pb <0,20	mg/kg
Heavy metals	Cd <0,10	mg/kg
	Total Aflatox <4	µg/kg
	DON <750	µg/kg
Mycotoxin residues	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

Consumer Information	- Product suitable for vegetarian, vegan and Kosher diets;
	- Product not suitable for people with coeliac disease/ wheat allergy of for gluten-free diets;
	- Use of the product after cooking
Production and Packing plant:	Produced and packaged by Gino Girolimoni Cooperativa Agricola, via Strada delle Valli, 21 – 61030 Isola del Piano (PU) Italy / Phone: + 39 0721720221 Fax: + 39 0721720209 / www.girolimoni.it - info@girolimoni.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 .