

<b>Product specifications</b>	
Producer	Nola (Na) – Italy
Product <b>Macaroni Product. Durum wheat semolina pasta.</b> (According to Code of federal regulation 139.10)	
Ingredients	Durum wheat semolina, water
Shelf- life	36 mesi
Allergen	Contains wheat. May contain traces of soy. (Food Allergen Labelling and Consumer Protection Act – FALCPA)
Country of origin of the wheat	Countries UE and not UE
Country of origin of semolina	Italy
OGM	Absent (Reg. CE 1829-1830 /2003)
Soft wheat	Max 3%
<b>Chemical-physical characteristics</b>	
Moisture	Max 12,5%
Ash	Max 0.90 %
Acidity (max expressed in degree)	4
pH	6.21
Water activity (25°C)	0.55
Carbohydrates	71 – 75%
Fats	1 – 1.5%
Cholesterol	0%
Proteins (N x 5.70 on dry matter)	12 % +/-0.5
Sodium	0%
Fibre	2,5 – 3.5%
<b>Microbiological limits</b>	
Total count	Max 10.000 Ufc/g
Coliforms	< 10 Ufc/g
Staphylococci Coagulase positive	Max 10 UFC /g
Escherichia Coli	<10 ufc/g
Bacillus Cereus	<10 ufc/g
Salmonella	Absent in 25g
Yeast and Mould	Max 100 Ufc/g
<b>Contaminants</b>	

Pesticides residues	Within the limits of Reg CE 396/2005 as completed by Regulation CE 178/2006 and 149/2008 and modified for Annex I and II by Reg UE 293/2013.	
Aflatoxins B1 + B2+G1+G2	Max 4 ppb	Reg CE 1881/2006
Aflatoxins B1	Max 2 ppb	
Zearalenone	Max 75 µg/kg	
Deoxynivalenol	Max 750 µg/kg	
Ochratoxin A	Max 3 ppb	
Heavy metals	Lead – max 0,2 mg/kg Cadmium – max 0,2 mg/kg	
Particulate contaminants	absent	
Traces of lubricant oils	absent	
Metal and non metal foreign bodies	absent	
Biological contaminants	absent	
<b>Organoleptic characteristics and presentation of the product</b>		
Colour	Golden yellow	
Odour and taste	Typical of durum wheat semolina pasta	
Cooking test	Excellent: without glue, good nerve, great fluency, low sediment, right weight gain.	
Intolerant consumers	Celiac sufferers	
Intended use	Product indicated for use of first courses and fit for whatever servings	
Cooking instructions	Cook in boiling water for a time depending from the shape	
Storage instructions	Store in a cool, dry place away from strong odours. Once opened store in an airtight container.	
Potential risks associated with improper use	Development insects and molds due to storage of package not fully closed and in conditions of high temperature and humidity	
<b>Nutrition facts (21 CFR part 101 Revision of the Nutrition supplement Facts Label)</b>		
<b>Per 100 g</b>		
Calories	360	
Total Fat	1.31 g	
Saturated Fat	0.26 g	
Trans Fat	0 g	
Cholesterol	0 mg	
Sodium	1.8 mg	
Total Carbohydrate	75.2 g	
Dietary Fiber	3.19 g	
Total Sugars	3.14 g	

Included 0 g added sugars	No added sugars
Protein	11.68 g
Vitamin D	0 mcg
Calcium	24.8 mg
Iron	1.01 mg
Potassium	224.3 mg
<b>Packaging</b>	
Primary packaging	Polypropylene or polyethylene plastic film in accordance with Reg 10/2011 EU and subsequent amendments or printed cardboard box suitable for food contact according to DM 21/03/73 and subsequent amendments.
Secondary packaging	Cartons
<b>Transport</b>	
Vehicles/Containers in accordance with hygiene rules established by EC 852/2004	
<b>Details about Lot code</b>	
L0XYYYYZ    hh: mm: 0: Number available for customer X: Number of Production line YYY: Julian date of packing Z: Last number of Production year hh: mm    Packing Hours	