

## PRODUCT INFORMATION

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

<b>Product</b>	<b>Organic lasagna white</b>
<b>Code</b>	<b>22150</b>
<b>Country of agricultural origin</b>	<b>Italy</b>
<b>Country of last processing</b>	<b>Italy</b>
<b>Last update</b>	<b>10-08-2020</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

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

<b>Sensorial properties</b>	
<b>Smell</b>	<b>Typical</b>
<b>Colour</b>	<b>Bright yellow amber</b>
<b>Taste</b>	<b>Agreeable taste</b>
<b>Appearance</b>	<b>Pasta sheets</b>

<b>Packing</b>	
<b>Net content</b>	<b>5 kg</b>
<b>Kind of packing</b>	<b>Carton box</b>
<b>Pieces per pallet</b>	<b>96</b>

<b>Shelf life</b>	
<b>Recommended storage conditions</b>	<b>Cool and dry</b>
<b>Maximum shelf life</b>	<b>36 months after production</b>

<b>Nutritional values (per 100 gram)</b>		<b>(from supplier)</b>
<b>Energy</b>	<b>1516 KJ 358 Kcal</b>	
<b>Protein (g)</b>	<b>11.5</b>	
<b>Fat (g)</b>	<b>1.5</b>	<b>Saturated:0.3</b>
<b>Carbohydrates (g)</b>	<b>73.0</b>	<b>Sugars: 3.5</b>
<b>Dietary fibre (g)</b>	<b>3.0</b>	
<b>Salt (g)</b>	<b>&lt; 0.01</b>	

<b>Analytical properties</b>	
<b>Ash (%)</b>	<b>&lt; 1.1</b>
<b>Moisture (%)</b>	<b>&lt; 12.5</b>
<b>Pointing (nr/dm<sup>2</sup>)</b>	<b>&lt; 100</b>
<b>Protein (%)</b>	<b>&gt; 11.5</b>
<b>Soft wheat (%)</b>	<b>&lt; 3</b>
<b>Acidity (%)</b>	<b>&lt; 4</b>
<b>Cracks (&gt; 3cm) (%)</b>	<b>&lt; 16</b>
<b>Broken (%)</b>	<b>&lt; 8</b>
<b>Length out of spec (%)</b>	<b>&lt; 12</b>
<b>Visual defects (%)</b>	<b>&lt; 8</b>
<b>Total defects (%)</b>	<b>&lt; 16</b>
<b>Sheet length (mm)</b>	<b>160 – 180</b>
<b>Sheet width (mm)</b>	<b>82 – 88</b>
<b>Thickness (mm)</b>	<b>0.95 – 1.15</b>

Microbiological Properties	
Total Plate Count (cfu/g)	< 10.000
Yeast & moulds (cfu/g)	< 1.000
B. Cereus (cfu/g)	< 200
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