

## PRODUCT INFORMATION

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

<b>Product</b>	<b>White Pasta</b>
<b>Code</b>	<b>23180</b>
<b>Certificate</b>	<b>Ecocert</b>
<b>Country of origin</b>	<b>Italy</b>
<b>Last update</b>	<b>18 March 2014</b>
<b>Issue Date</b>	<b>18-3-2014</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 addition 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>Pleasant</b>
<b>Colour</b>	<b>Light yellow</b>
<b>Taste</b>	<b>Typical of low drying temperature pasta</b>

<b>Appearance</b>	<b>23180</b>
	<b>Vermicelli</b>

<b>Packing</b>	
<b>Net content</b>	<b>6 kg</b>
<b>Kind of packing</b>	<b>Plastic inliner in Cartonbox</b>
<b>Productcode</b>	<b>23180</b>
<b>Packing size (L x W x H)</b>	<b>391*231*250</b>
<b>Packing/layer</b>	<b>12</b>
<b>Layers/pallet</b>	<b>6</b>

<b>Shelflife</b>	
<b>Storage conditions</b>	<b>Keep the product in a cool and dry place</b>
<b>Maximum shelflife</b>	<b>Max. 2 years</b>

<b>Nutritional values (per 100 gram)</b>		<b>(from supplier)</b>
<b>Energy</b>	<b>1465 KJ</b> <b>350 Kcal</b>	
<b>Protein (g)</b>	<b>10.5</b>	
<b>Fat (g)</b>	<b>0.7</b>	<b>Saturated: 0.2</b> <b>Mono-unsaturated: 0.1</b> <b>Poly-unsaturated: 0.28</b>
<b>Carbohydrates (g)</b>	<b>75</b>	<b>Sugars: 6.7</b> <b>Poly-saccharides: - %</b>
<b>Dietary fibre (g)</b>	<b>2.6</b>	
<b>Moisture (g)</b>	<b>&lt; 12.5</b>	
<b>Mineral (mg)</b>	<b>Calcium (Ca): 15</b> <b>Iron (Fe): 2.0</b> <b>Potassium(K): 100</b>	<b>Sodium (Na): 2.0</b> <b>Phosphor (P): 125</b> <b>Magnesium (Mg): 53</b>
<b>Vitamins (mg)</b>	<b>Vitamin A: IU/ RE</b> <b>Vitamin B1:</b> <b>Vitamin B2:</b>	<b>Niacin:</b> <b>Vitamin B6:</b> <b>Vitamin C:</b>

Analytical properties	
Ash (%)	0,85

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 ? = unknown * 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	-		

<b>Acceptable for:</b>	
<b>Vegetarians</b>	<b>Yes</b>
<b>Vegans</b>	<b>Yes</b>
<b>Lacto-vegetarians</b>	<b>Yes</b>
<b>Kosher-certified</b>	<b>No</b>
<b>Halal-certified</b>	<b>No</b>
<b>NOP-certified</b>	<b>No</b>
<b>Ecosocial</b>	<b>No</b>