

SPECIFICATION
PASTA SOTELLI FUSILLI

1. Product name	Pasta Sotelli Fusilli
2. Product description	Corn, gluten free past in spiral shape
3. Components	Corn flour, water (max. 12,5%)

4. Packaging material			
Packing unit:	Foil PP packing weight: 250g; packed in carton box	Foil PP packing weight: 400g; packed in carton box	Foil PP packing weight: 500g
Transport packaging:	14 units in box; 1008 units on pallet; 72 boxes on pallet	10 units in box; 720 units on pallet; 72 boxes on pallet	9 units in box; 648 units on pallet; 72 boxes on pallet
Palletizing method/packaging:	„stretch" foil and wooden pallet 0,8x1,2m		

5. Organoleptic characteristics	Unit	Result
Appearance and color: before cooking		Spiral shape. Brittle consistency, concise. Inadmissible consistency flaccid. The color characteristic of the ingredients used - yellow. May contain natural impurities from the raw material - corn flour.
Taste and smell: before cooking		Smell and taste typical, characteristic for the raw materials used – corn.
Appearance and color: after cooking		Typical for the type and character. Yellow, characteristic for used raw materials and ingredients. The right shape, sporadic deformations and clots.
Taste and smell: after cooking		Typical for the materials used and type. A foreign smell and taste are not allowed.
Cooking time:	min	8-10

6. Physicochemical properties	Unit	Result
Defect content	%	max. 10
The presence of foreign pasta	%	max. 0,01
Humidity	%	max. 12,5
Content of mycotoxins Aflatoxine B1 Aflatoxines B1 + B2 + G1 + G2	µg/kg µg/kg	max. 3 max. 4
The presence of alive and dead pests	Alive or dead pests are controlled during the storage of flours and pellets. Monitoring is done in accordance with the DDD program and the related procedure. The presence of pests results in withdrawing the product.	

7. The heavy metal content- not more than mg / kg		
Arsenic (As)	mg/kg	0,1
Cadmium (Cd)	mg/kg	0,1
Lead (Pb)	mg/kg	0,1
Mercury (Hg)	mg/kg	0,01

8. The minerals content - not more than mg/kg		
Zinc (Zn)	mg/kg	30

9. Microbiological requirements		
Molds and yeasts	/g	< 2*10 ²
Total plate count	/g	< 10 ⁴
Salmonella	w 25g	absent
Staphylococcus aureus	/g	<10 ³

10. GMO Status, ionization	
GMO	The product is free from genetic modification
ionization	The product is not treated with ionizing radiation

SPECIFICATION
PASTA SOTELLI FUSILLI

11. Nutricional Value for 100g of product

The energy value	1520kJ/359kcal
Fat content	2,3g
-Of which saturated fatty acids	0,3g
The carbohydrate content	76g
-Including sugar	0,6g
The fibre content	2,8g
Protein	7,1g
The salt content	0,01g

12. Labelling

Package shall contain the following information	Name and address of manufacturer
	Product name
	The net weight
	Composition
	Lot number
	Expiry Date
	Storage Conditions

13. Purpose of the product

Product is intended for further thermal treatment. Suitable for consumption for all consumer groups. Free of allergens.

14. Storage Conditions and the date of minimum durability

Store in a dry and cool place. 18 months from date of manufacture.

15. Allergens information

Allergen / component.	Present in the product	Used on the same line	Used on production plant
Cereals containing gluten is. wheat, rye, barley, oats, spelled, kamut, and derivatives	No	No	Yes (separate part of plant, one warehouse for different finished products)
Crustaceans and derivatives	No	No	No
Hen eggs and derivatives	No	No	No
Fish and derivatives	No	No	No
Peanuts (arachidic) and derived products	No	No	No
Soya beans and derivatives	No	No	No
Cow milk and derivatives (including lactose)	No	No	No
Nuts, ie. Almonds, hazelnuts, walnuts, cashews, pecans, brazil nuts, pistachio / pistachio nuts, macadamia nuts or walnuts Queensland, and derivatives	No	No	No
Celery and derivatives	No	No	No
Charlock and derivatives	No	No	No
Sesame seeds and derivatives	No	No	No
Sulfur dioxide and sulphites in concentrations above 10 mg / kg or 10 mg / liter	No	No	Yes (separate part of plant)
Lupin and derivatives.	No	No	No
Mollusk and derivatives	No	No	No

MADE BY:
Joanna Kadłubowska
2018/07/05
AUTHORIZED:
Ewa Litwinko
2018/07/05