



QUALITY AND FOOD SAFETY MANUAL

All. 11 / MQS - 2
Rev. 17 of 07.01.15

PRODUCT SPECIFICATION

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TRICOLOUR PASTA

INGREDIENTS

Durum **wheat** semolina (contains **gluten**), tomato (3%), spinach (2%), water

ORIGIN OF INGREDIENTS

Durum wheat semolina: Italy, France, Spain, Greece

Tomato: Italy

Spinach: Italy

Water: Dolomites – Predazzo Italy

ORGANOLEPTIC CHARACTERISTICS

- Smell: characteristic of both tomato and spinach. There must not be unusual or extraneous odours
- Taste: without unusual or extraneous flavours
- Structure: compact, elastic. There must not be cracks or fissures
- Colour: brilliant yellow, red orange, light green

COOKING

Cooking information	1 lt water, 100 g pasta, 10 g salt
Characteristic after cooking	Elasticity and consistency, absence of stickiness, strength
Cooking time	The cooking time indicated on the package has to be considered approximate

CHEMICAL – PHYSICAL CHARACTERISTICS (equally mixing the three types)

Parameter	Unit of meas.	Value	Tolerance	Method
Moisture	% on d.s	12.50	≤ 12.50	Infrared or thermobalance
Ashes	% p/p on d.s	1	± 0.2	Muffle kiln or AOAC 923/03/92
Cellulose	% on d.s	0.2	+ 0.25	Rapp. Istisan – 34/96
Acidity	grades on d.s	3	+ 1	Rapp. Istisan – 34/96
Soft wheat	%	absent	< 3	MP – 1093-02/11

HYGIENIC-SANITARY CHARACTERISTICS

MICROBIOLOGICAL

Parameter	Unit of meas.	Value	Tolerance	Method
Total viable aerobic count (32°C)	c.f.u/1g	5000	<100000	ISO 4833-1/13
E. Coli	c.f.u/1g	absent	< 10	ISO 16649-2/01
Positive coagulase staphylococci	c.f.u/1g	absent	< 10	ISO 6888-2/04
Salmonella Spp	c.f.u/ 25 g	absent	0	MP 2105-0/13
Anaerobic sulphite reducers	c.f.u/1g	absent	< 10	ISO 15213/03
Bacillus cereus	c.f.u/1g	absent	< 10	AFNOR AES 10/10-07/10
Moulds	c.f.u/1g	1000	≤ 1000	ISO 21527-2/08
Yeasts	c.f.u/1g	1000	≤ 1000	ISO 21527-2/08

MACROBIOLOGICAL

Parameter	Unit of meas.	Value	Tolerance	Method
Filth test:				
rodent hairs	n° in 50 g	absent	0	D.M. 12/01/99
insects	n° in 50 g	absent	0	
fragments of insects	n° in 50 g	3	10	
mites	n° in 50 g	absent	0	
Foreign bodies (plastic, glass, wood)	n° in 50 g	absent	0	Visual check
Infestations	n° in 50 g	absent	0	

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CONTAMINANTS

Parameter	Unit of meas.	Value	Tolerance	Method
Pesticides	mg/Kg	LMR D.M. 27/08/2004 smi and Reg EC n.396/2005		UNI EN 15662/09
Aflatoxins B1, B2, G1, G2	µg/Kg	4	Max	MP-0529-R7/13
Aflatoxin B1	µg/Kg	2	Max	MP-0529-R7/13
Ochratoxin A	µg/Kg	3	Max	MP-0028-R12/13
Zearalenone (ZEA)	µg/Kg	75	Max	MP-0082-R7/12
Deoxinivalenol (DON)	µg/Kg	750	Max	MP-0081-R10/13
Cadmium	mg/Kg	< 0.1	Max	MP-1288-R9/14
Lead	mg/Kg	< 0.2	Max	MP-1288-R9/14
GMO (environmental accidental contamination)	%	absent	Max 0.5	MP-0348-R16/14

NUTRITION FACTS

VALUES	g per 100g	per serving (80g)	% GDA per 80g	daily values GDA
Energy	KJ Kcal	1495 353	1194 282	14 2000 Kcal
Fat (g)	1.1	0.9	1	70g
saturates (g)	0.2	0.2	1	20g
trans	0	0		
Carbohydrate (g)	72	58	22	260g
sugars (g)	3	2	2	90g
Fibre (g)	3.3	2.6	10	25g
Protein (g)	12	10	20	50g
Salt (g)	0.01	0.01	0.2	6g

The salt content is exclusively due to the presence of naturally occurring sodium

EACH SERVING (80g) CONTAINS :

CALORIES	FAT	SATURATES	SUGAR	SALT
282 g 14%*	0.9 g 1%*	0.2 g 1%*	2 g 2%*	0.01 g 0.2%*

* OF AN ADULT'S GUIDELINE DAILY AMOUNT

DIETARY INFORMATION AND WARNING

Suitable for	
Vegans	NO
Lacto-ovo-vegetarians	YES
Celiacs	NO
Kasher diet	YES
Halal diet	YES

WARNING for the size of the shapes: choking risk for children

May contain traces of **egg**

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LIST OF ALLERGENS

ALLERGENS	IN THE RECIPE	DESCRIPTION	IN TRACES	PRESENT IN THE FACTORY
	YES/NO		YES/NO	YES/NO
Cereals containing gluten and products thereof	YES	WHEAT		
Crustaceans and products thereof	NO		NO	NO
Eggs and eggs products (whole eggs, egg yolk, egg albumen, egg lecithin)	NO		YES	YES
Fish and products thereof	NO		NO	YES
Peanuts and products thereof	NO		NO	NO
Soya bean and products thereof (soya proteins, soya oil, soya lecithin)	NO		NO	NO
Milk and products thereof (whey, milk proteins, lactose)	NO		NO	NO
Nuts, i.e almonds (<i>Amygdalus communis L.</i>), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoiesis (Wangenh.) K. Koch</i>), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia nuts and Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof	NO		NO	NO
Celery and products thereof	NO		NO	NO
Mustard and product thereof	NO		NO	NO
Sesame and products thereof	NO		NO	NO
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	NO		NO	YES
Lupines and products thereof	NO		NO	NO
Molluscs and products thereof	NO		NO	YES

STORAGE

To keep in a cool and dry place, away from direct sunlight

PACKAGING

Primary packaging	Film PP/PE food grade
Secondary packaging	Carton case KMT
Tertiary packaging (type of pallet)	EUR-EPAL (80x120)/CHEP (80x120) /HT(heat treatment)

EXPIRY AND BATCH NUMBER

Expiry	30 months (dd/mm/yyyy)
Shelf life at delivery	20 months
Shelf life at opening	If properly kept, the product doesn't modify its shelf life after opening
Batch number	L+ 8 numbers + packaging time

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