



Product specification of Fusilli pomodoro e spinaci - 0,5kgx24

COMPANY DETAILS

| | | | |
|----------------------------|---|--|--|
| Company Name | F. DIVELLA S.P.A. | | |
| Address | LARGO DOMENICO DIVELLA 1, 70018 RUTIGLIANO (BA) | | |
| Place of production | VIA ADELFA, Z.I. RUTIGLIANO, 70018 RUTIGLIANO (BA) | | |
| Contacts | Tel: 0804779111 | e-mail: divella@divella.it | www.divella.it |
| Certifications | ISO 9001:2008; ISO 14001:2004; ISO 22000 ; FSSC 22000; BRC; IFS | | |

PRODUCT INFORMATION

| | |
|------------------------------------|--|
| Divella article code | 504000 |
| Sales name of the product | Fusilli pomodoro e spinaci |
| Shape number | 40 |
| Legal sales name of product | Durum wheat semolina pasta with tomatoes and spinach |
| Brand | Divella |
| Range | Flavoured Pasta |
| Invoicing unit | kg |

LOGISTIC INFORMATION

| | |
|---------------------------------|----------------|
| Unit EAN code | 8005121050400 |
| Unit net weight (kg) | 0,5 |
| Metrological control (e) | Yes |
| Number of units per case | 24 |
| Case net weight (kg) | 12 |
| Case gross weight (kg) | 12,9 |
| Case EAN code | 08005121605402 |

UNIT DIMENSIONS (MM)

| | |
|---------------|-----|
| Length | 145 |
| Depth | 50 |
| Hight | 240 |

CASE DIMENSIONS (MM)

| | |
|---------------|-----|
| Length | 560 |
| Depth | 230 |
| Hight | 310 |

BATCH CODE

| | |
|------------------|---|
| Structure | L + day (number), month (letter), year (letter) |
| Position | On the back of the package |

PACKAGING DETAILS

| | |
|----------------------------|---------------|
| Primary packaging | Polypropylene |
| Secondary packaging | Cardboard |
| Tertiary packaging | N/A |

PALLET INFORMATION

| | |
|------------------------------------|----|
| Number of cases per layer | 6 |
| Number of layers per pallet | 6 |
| Number of cases per pallet | 36 |

SPECIFIC CHARACTERISTICS

| | |
|----------------------------|-------------------------------|
| Shelf life | 24 months |
| Storage instruction | Store in a cool and dry place |
| Cooking time | |

**STATEMENT**

| | |
|--------------------------------|-----------------------------|
| Nutritional Information | All. XV Rif. Reg.Ce 1169/11 |
| Allergen | Reg. UE 1169/2011, All. II |

INGREDIENT LIST ON THE LABEL IN DESCENDING ORDER (For allergens see ingredients in capital letters)

Durum WHEAT semolina, 4% dehydrated spinach, 3% dehydrated tomato, water

ALLERGEN STATEMENT

| Substances or products causing allergies or intolerances. Allergens as listed in Annex II to Regulation (EU) No.1169/2011 | Intentional addition (Ingredient) | May contain traces of |
|---|-----------------------------------|-----------------------|
| Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof. | X | |
| Crustaceans and products thereof. | | |
| Eggs and products thereof. | | |
| Fish and products thereof. | | |
| Peanuts and products thereof. | | |
| Soybeans and products thereof. | | X |
| Milk and products thereof (including lactose). | | |
| Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof. | | |
| Celery and products thereof. | | |
| Mustard and products thereof. | | x |
| Sesame seeds and products thereof. | | |
| Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ . | | |
| Lupin and products thereof. | | |
| Molluscs and products thereof. | | |

NUTRITIONAL INFORMATION

| | | |
|--|----------------------------------|-------|
| | Energy (kJ) | 1513 |
| | Energy (kcal) | 356 |
| | Fat (g) | 1,8 |
| | of which saturated fat (g) | 0,9 |
| | of which trans fat (g) | 0 |
| | of which monounsaturated fat (g) | 0 |
| | of which polyunsaturated fat (g) | 0 |
| | Carbohydrate (g) | 72 |
| | of which sugar (g) | 3,8 |
| | Fiber (g) | 0 |
| | Protein (g) | 13 |
| | Salt (g) | 0,005 |
| Average Nutritional Values per 100g | | |

CHEMICAL AND PHYSICAL PARAMETERS

| | | | | |
|-------------------------------------|---------------------------|-----------------|----------------|----------------|
| Moisture | 0,125 | | | |
| Organoleptic characteristics | Regular taste and flavour | | | |
| | Frequency | Standard | Maximum | Minimum |
| Ashes | 0,0083 | 0,0083 | 0,0086 | 0,0081 |
| Protein | 13% | 13% | 14% | 0,125 |
| W | 0 | | | |
| P/L | 0 | | | |



| | |
|--------------------------|---|
| Dry Gluten | 0 |
| Protein | 0 |
| Humidity | 0 |
| Ashes | 0 |
| Color b (t.q.) | 0 |
| Color b (160 micron) | 0 |
| Absorption | 0 |
| Development time | 0 |
| Stability | 0 |
| Falling Number | 0 |
| Aw | 0 |
| Color a/b | 0 |
| Optical residue (°Brix). | 0 |
| ph | 0 |
| Amount of peroxides | 0 |
| Pesticide Residues | Reg.396/2005 and subsequent amendments |
| Mycotoxins | Reg.1881/2006 and subsequent amendments |
| Heavy Metals | Reg.1881/2006 and subsequent amendments |

MICROBIOLOGICAL PARAMETERS

| | |
|---------------------------|--------|
| ACC | |
| Enterobacteriaceae | |
| Total Coliforms | <10 |
| Staphylococcus aureus | <100 |
| Salmonella | absent |
| Listeria Monocytogenes | 0% |
| Moulds | <100 |
| Yeasts | <100 |
| Escherichia Coli | <10 |
| Bacillus Cereus | 0 |
| Cd | 0 |
| Acrylamide | 0 |
| Deoxynivalenol | 0 |
| Zearalenone | 0 |
| Aflatoxin B1 | 0 |
| Aflatoxins B1+B2+G1+G2 | 0 |
| Ochratoxins | 0 |
| T2+HT2 | 0 |
| Pb | 0 |

DECLARATIONS

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| HACCP | F. Divella S.p.A. has a self-control manual prepared following Reg. Ce 178 of 28/01/2002; 852 of 29/04/2004; 882 of 29/04/2004 and 15/11/2005 n.2073 and subsequent amendments. No. Registration IT-BA-037-29. The HACCP was implemented following all the available Sector Guidelines approved by the Ministry of Health. |
| Characteristics of packaging materials | Material in compliance with current regulations on materials intended to come into contact with foodstuffs (Reg Ce 1935/2004, 10/2001); D.M. 21/03/1973 and subsequent amendments. |
| Declaration No GMO | F. Divella S.p.A. operates in full compliance with the no GMO criteria and the pasta produced is therefore guaranteed 100% GMO free. |