



## Product specification of Tagliatelle - 3kgx2

### COMPANY DETAILS

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

### PRODUCT INFORMATION

<b>Divella article code</b>	69103
<b>Sales name of the product</b>	Tagliatelle
<b>Shape number</b>	91
<b>Legal sales name of product</b>	Durum wheat semolina pasta
<b>Brand</b>	Divella
<b>Range</b>	Nest Pasta - 3kg
<b>Invoicing unit</b>	kg

### LOGISTIC INFORMATION

<b>Unit EAN code</b>	8005121080919
<b>Unit net weight (kg)</b>	3
<b>Metrological control (e)</b>	Yes
<b>Number of units per case</b>	2
<b>Case net weight (kg)</b>	6
<b>Case gross weight (kg)</b>	6,9
<b>Case EAN code</b>	08005121646917

### UNIT DIMENSIONS (MM)

<b>Length</b>	0
<b>Depth</b>	0
<b>Hight</b>	0

### CASE DIMENSIONS (MM)

<b>Length</b>	280
<b>Depth</b>	560
<b>Hight</b>	260

### BATCH CODE

<b>Structure</b>	L + day (number), month (letter), year (letter)
<b>Position</b>	On the label

### PACKAGING DETAILS

<b>Primary packaging</b>	Polypropylene
<b>Secondary packaging</b>	Cardboard
<b>Tertiary packaging</b>	N/A

### PALLET INFORMATION

<b>Number of cases per layer</b>	0
<b>Number of layers per pallet</b>	0
<b>Number of cases per pallet</b>	0

### SPECIFIC CHARACTERISTICS

<b>Shelf life</b>	36 months
<b>Storage instruction</b>	Store in a cool and dry place
<b>Cooking time</b>	

**STATEMENT**

<b>Nutritional Information</b>	All. XV Rif. Reg.Ce 1169/11
<b>Allergen</b>	Reg. UE 1169/2011, All. II

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

Durum WHEAT semolina, 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.		X
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 <sub>2</sub> .		
Lupin and products thereof.		
Molluscs and products thereof.		

**NUTRITIONAL INFORMATION**

	Energy (kJ)	1508
	Energy (kcal)	355
	Fat (g)	1,7
	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)	3,9
	Fiber (g)	0
	Protein (g)	13
	Salt (g)	0,004
<b>Average Nutritional Values per 100g</b>		

**CHEMICAL AND PHYSICAL PARAMETERS**

<b>Moisture</b>	0,125			
<b>Organoleptic characteristics</b>	Typical yellow color. Regular taste and flavour			
	<b>Frequency</b>	<b>Standard</b>	<b>Maximum</b>	<b>Minimum</b>
<b>Ashes</b>	0,0083	0,0083	0,0086	0,0081
<b>Protein</b>	13%	13%	14%	0,125
<b>W</b>	0			
<b>P/L</b>	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

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.