



**WIJK & CO. A/S**

### Product Data

Product name:	12.00611.06108 –SPAGHETTI WHOLE WHEAT CATERING HELIOS 5KG 2 PIECES		
HS Code		Wik item number:	

Quality			
Origin:	GREECE	Variety:	
Quality/Count/Caliber:		Certification:	
Shelf life:	36 months from production	Storage:	Keep the product in a clean, cool and dry place on pallets or shelf
Look/Smell/Appearance:	Long cut pasta diameter 1,70 mm/ Typical - absence of foreign odor / Rough // Typical brown		
Remarks:			

Ingredients in descending order - please add share in % if possible			
1. Whole Durum Wheat Semolina	2. Water	3.	4.
5.	6.	7.	8.
Additives			
Is the product completely free from additives? (Yes/No)		Yes	
Is the product completely free from trans fatty acids? (Yes/No)		Yes	
All Additives present in the product with quantities (ppm or mg/kg)			
1.	2.	3.	4.
5.	6.	7.	8.

Nutritional values per 100g:		Defect tolerances:	
Energy kJ:	1430	Foreign material:	-
Energy kcal:	338	Foreign vegetable material:	-
Fat:	2	Free seeds:	-
Of which saturated:	0,5	Skin:	-
Carbohydrates:	64	Core:	-
Of which sugars:	3	Stalk:	-
Fibers:	8	Color defect:	-
Protein:	12	Blemishing:	-
Salt:	0,025g		-

Allergens				
	Yes	No	Risk of cross contamination	If yes, what kind?
Cereals containing Gluten and products thereof	Yes			Gluten, natural component of wheat
Crustaceans and products thereof		No		
Molluscs and products thereof		No		
Eggs and products thereof		No		
Fish and products thereof		No		
Peanuts and products thereof		No		
Milk and products thereof		No		
Soya and products thereof			Yes	
Nuts and products thereof		No		
Celery and products thereof		No		



**WIJK & CO. A/S**

Mustard and products thereof		No		
Sesame seeds and products thereof		No		
Lupin and products thereof		No		
Sulphur dioxide and sulphites > 10mg/kg or 10mg/litre expressed as SO <sub>2</sub>		No		

### Characteristics of production

Method, Time and temperature for heating (if used)	Through fully automated production machines, semolina is mixed with water or with the solution (in case of production of pasta containing other raw materials e.g. egg, milk, spinach etc.). The dough is extruded through dies in the required shape. Then the product enters to the drying chambers, the final product is controlled and tested and then is weighed, packed and stored in dry place.
Is food irradiation used in production?	No

### Certification

Does the producer hold any international or local certifications? Please indicate below and attach if positive!					
ISO 9001:	Yes	ISO 22000:	Yes	FSSC 22000:	
IFS:	Yes	BRC:		SA8000:	
BSCI:		SMETA:		Other:	

### Dimensions and packaging – Base unit

Packaging type:	PE Pillow pack		EAN 13 Unit:	5201020233064	
Gross weight/kg	5,032kg	Net weight/kg	5kg	Drained weight/kg	-
Height/cm	6cm	Width/cm	32cm	Length/cm	33cm

### Dimensions and packaging – Case

Packaging type:	Carton box		EAN 13 Case:	25201020233068	
Units per case	2	Cases per pallet	84	Cases per FCL	
Height/cm	27,6cm	Width/cm	15,5cm	Length/cm	26,5cm

### Microbiological specification/ Apply if relevant

	Value (max)	Unit	Method comparable
Total plate count	≤ 10 <sup>4</sup>	cfu/gr	ISO 4833-1/2013
Bacillus cereus	≤ 10 <sup>2</sup>	cfu/gr	ISO 7932/2004
Yeast	≤ 10 <sup>3</sup>	cfu/gr	APHA, 21.51/2015
Mould	≤ 10 <sup>3</sup>	cfu/gr	APHA, 21.51/2015
Salmonella	Absence at 25gr	cfu/gr	ISO 6579-1/2017
E. coli	≤ 10 <sup>2</sup>	cfu/gr	ISO 16649-2/2001

### Mycotoxins/ Apply if relevant

	Value	Unit	Method
Aflatoxin B1	≤2	ppb	O.603 / HPLC-FLD
Aflatoxin Tot	≤4	ppb	O.603 / HPLC-FLD
Ochratoxin	≤3	ppb	O.622 / HPLC



**Declaration of Compliance**

Legislation related to product	
If the product is not sterile, please indicate here and attach microbiological standards and recent analysis!	Microbiological analyses
Is the product completely free from GMO?	Yes
Does the product comply with all Danish/EU regulations	According to the EU regulations
Does all additives follow Danish/EU regulations	Yes/No There are no additives

Legislation related to packaging	
Does the packaging comply with current and relevant EU standards and regulations? Especially <ul style="list-style-type: none"> <li>- Regulation 1935/2004 regarding the safety of all materials in contact with food products.</li> <li>- Regulation 2023/2006 regarding good production practices</li> <li>- Regulation 10/2011 regarding plastic materials and their migration to food products</li> <li>- Regulation 282/2008 regarding recycled plastics in view of contamination with unknown substances</li> <li>- Regulation 1895/2005 regarding certain epoxy derivatives in material and articles intended to come into contact with food</li> </ul>	Yes

Materials in contact with final product during production			
1.	2.	3.	4.

Materials NOT in contact with final product due to functional barrier			
1.	2.	3.	4.

Name of functional barrier	

BPA	

Is the packaging used BPA free or BPA-NI?	

If yes, which material is used as replacement?	

	Name of material	Measured Level of material migrated to food product
Which Materials, articles or products are in contact with the final product when packed? Especially mention sealing compounds and internal coating here!		

Supplier	
Supplier Name :	Supplier stamp, date and signature:

HELIOS PASTA INDUSTRY PAN. SP. DAKOS S.A. PASTA & FOOD PRODUCTS	
--	--