



## Product specification of Elicoidali - 5kgx3

### 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: divella@divella.it	www.divella.it
<b>Certifications</b>	ISO 9001:2008; ISO 14001:2004; ISO 22000 ; FSSC 22000; BRC; IFS		

### PRODUCT INFORMATION

<b>Divella article code</b>	20002220
<b>Sales name of the product</b>	Elicoidali
<b>Shape number</b>	22
<b>Legal sales name of product</b>	Durum wheat semolina pasta
<b>Brand</b>	Divella
<b>Range</b>	Fast Moving Item - 5kg
<b>Invoicing unit</b>	kg

### LOGISTIC INFORMATION

<b>Unit EAN code</b>	8005121082227
<b>Unit net weight (kg)</b>	5
<b>Metrological control (e)</b>	Yes
<b>Number of units per case</b>	3
<b>Case net weight (kg)</b>	15
<b>Case gross weight (kg)</b>	15,9
<b>Case EAN code</b>	08005121640229

### BATCH CODE

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

### PACKAGING DETAILS

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

### PALLET INFORMATION

<b>Number of cases per layer</b>	6
<b>Number of layers per pallet</b>	5
<b>Number of cases per pallet</b>	30

### SPECIFIC CHARACTERISTICS

<b>Shelf life</b>	36 months
<b>Storage instruction</b>	Store in a cool and dry place
<b>Cooking time</b>	See the front of the package

### 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.		
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.		
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		
Average Nutritional Values per 100g	Energy (kJ)	1508
	Energy (kcal)	355
	Fat (g)	1,7
	of which saturated fat (g)	0,9
	Carbohydrate (g)	72
	of which sugar (g)	3,9
	Protein (g)	13
	Salt (g)	0,004

CHEMICAL AND PHYSICAL PARAMETERS				
Moisture	12,50%			
Organoleptic characteristics	Typical yellow color. Regular taste and flavour			
	Frequency	Standard	Maximum	Minimum
Ashes	0,83%	0,83%	0,86%	0,81%
Protein	13%	13%	14%	12,50%
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			
Parameters	Results	U.of.M.	Method
Enumeration of coliforms	<10	UFC/g	ISO 4832:2006
<i>Staphylococcus aureus</i>	<100	UFC/g	UNI EN ISO 6888-1:2018
<i>Salmonella</i>	absent	present/ absent in 25g	UNI EN ISO 6579-1:2017
Moulds	<100	UFC/g	ISO 21527-2:2008
Yeasts	<100	UFC/g	ISO 21527-2:2008
<i>Escherichia Coli</i>	<10	UFC/g	ISO 16649-2:2001



DECLARATIONS	
<b>HACCP</b>	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.
<b>Characteristics of packaging materials</b>	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.
<b>Declaration No GMO</b>	F. Divella S.p.A. operates in full compliance with the no GMO criteria and the pasta produced is therefore guaranteed 100% GMO free.