



Product specification of Fusilli pomodoro e spinaci - 5000kgx3

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	13000240
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 - 5kg
Invoicing unit	kg

LOGISTIC INFORMATION

Unit EAN code	8005121055405
Unit net weight (kg)	5000
Metrological control (e)	Yes
Number of units per case	3
Case net weight (kg)	15
Case gross weight (kg)	15,9
Case EAN code	08005121800449

UNIT DIMENSIONS (MM)

Length	0
Depth	0
Hight	0

CASE DIMENSIONS (MM)

Length	500
Depth	290
Hight	315

BATCH CODE

Structure	L + day (number), month (letter), year (letter)
Position	On the label

PACKAGING DETAILS

Primary packaging	Polyethylene
Secondary packaging	Cardboard
Tertiary packaging	N/A

PALLET INFORMATION

Number of cases per layer	6
Number of layers per pallet	5
Number of cases per pallet	30

SPECIFIC CHARACTERISTICS

Shelf life	36 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.		
Sesame seeds and products thereof.		X
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	12,50%			
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

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.