

PRODUCT SPECIFICATION

Ebrofrost

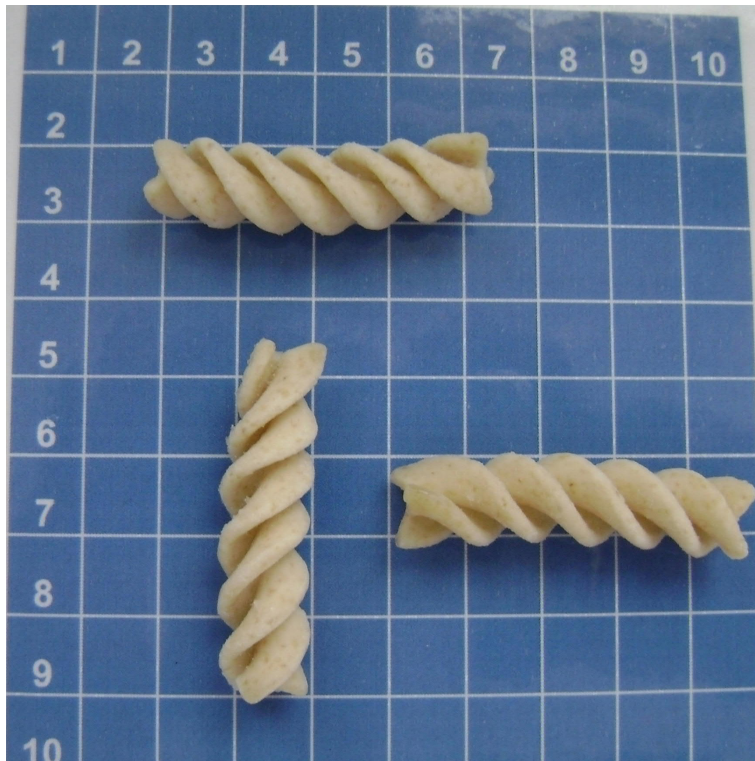
Simply better ingredients

Article: Fusilli wholegrain 2x5kg
 Article number: 12964
 EAN-code: 04041514129647

Rappenwörthstraße 5
 D-89362 Offingen
 Tel.: +49 8224 / 96844-0
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1. GENERAL DATA

Product description: Pasta shaped like spirals with a smooth surface, extruded, cooked, oiled and salted, quick frozen and mostly separated.



Recommendation of declaration: pasta from durum wholewheat semolina, cooked and frozen

Ingredients: water (53,2 %), durum wholewheat semolina (45,8 %), sunflower oil (0,5 %), salt (0,5 %)

Contained allergens: wholewheat (gluten), may contain egg and soya

Shelf life (days): 546

Storage conditions: - 18 °C, in closed original packaging

For tasting: Heat the pasta in boiling water for 30 seconds, then pour off the water.

Instruction for use: Heat from frozen. Heat to a core temperature of e. g. 80 °C for 5 seconds.

Intended usage: The product was designed for usage in frozen foods only. Heat from frozen. Heat to the core. For different usage of the product the processor bears the risk.

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2. SENSORY PARAMETERS

Appearance / colour: typical brownish pasta colour
Odour: typical fresh, without any foreign odour
Taste: typical like wholewheat semolina, without any foreign taste
Texture / consistency: al dente, elastic

3. PHYSICAL PARAMETERS

Parameter	Target value	Tolerance
Length (mm)	45	+/- 10
length in tolerance (%)	95	
Diameter (mm)	11	+/- 1,5

4. CHEMICAL PARAMETERS

Parameter	Target value	Tolerance
Water content (%):	60,0	+/- 2,0 %
Energy (kJ / kcal)	656 / 155	
Fat (g)	1,6	
Of which saturated fatty acids (g)	0,2	
Carbohydrates (g)	27,2	+/- 15 %
Of which sugars (g)	0,8	
Fibre (g)	5,4	
Protein (g)	5,4	+/- 1,5 g
Salt (g)	0,5	+/- 20 %

All chemical parameters refer to 100 g finished product and are calculated values.

5. MICROBIOLOGICAL DATA

Parameter	Method	Target value (cfu / g)	Limit value (cfu / g)
Total plate count	L 00.00-88-1:2015-06 corresponds to ISO 4833-1	10.000	100.000
Enterobacteriaceae	L 00.00-133/2:2019-12 corresponds to ISO 21528-2	100	1.000
E. coli	DIN EN ISO 16649-3:2018-01n. d. in 25 g		10
Salmonella	BAV-IM-5.4-09-01:2020-05 validated against ISO 6579	n. d. in 25 g	n. d. in 25 g
Koagulase-positive Staphylococcus	L 00.00-56:2004-12 corresponds to ISO 6888-2	10	100

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5. MICROBIOLOGICAL DATA

Bacillus cereus	BAV-IM-5.4-12-01:2019-10	100	1.000
	validated against ISO 7932		
Listeria monocytogenes	BAV-IM-5.4-70:2020-05	n. d. in 25 g	10
	validated against ISO 11290-1		
	n. d.: not detectable		

The target and limit values are based on the microbiological analysis of the products and the values recommended by the German Association for Hygiene and Microbiology. Microbiological testing is executed by an accredited laboratory.

6. ALLERGENS

Allergen	Ingredient	present in plant	on same line
Cereals containing gluten	yes	yes	yes
Crustaceans and products thereof	no	no	no
Eggs and products thereof	no	yes	yes 1*)
Fish and products thereof	no	no	no
Peanuts and products thereof	no	no	no
Soybeans and products thereof	no 2*)	no	no
Milk and products thereof including lactose	no	no	no
Nuts and products thereof	no	no	no
Celery and products thereof	no	no	no
Mustard and products thereof	no 3*)	no	no
Sesam seeds and products thereof	no	no	no
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/l expressed as SO ₂	no	no	no
Lupine and products thereof	no	no	no
Molluscs and products thereof	no	no	no

1*) Egg may be detectable in the finished product.

2*) Soy may be detectable in durum wholewheat semolina.

3*) The raw material supplier declares a possible cross contamination of durum wholewheat semolina with mustard. Analytical proof is still missing.

7. PACKAGING DATA

Packaging unit:	10 kg / carton
Packaging units per layer:	6
Layers per pallet:	6

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7. PACKAGING DATA

Packaging units per pallet: 36
Pallet: Europallet (1,20 x 0,80m)
Net weight of pallet / kg: 360
Primary packaging: blue LDPE film, sealed
Dimensions of packaging unit (height / width / depth) / mm: 246 388 388
Secondary packaging: brown cardboard box
Height of pallet (cm): max. 175

8. LEGAL STATEMENT

This product and all used packaging material comply with all legal statements of the European Unity.

9. GMO

Our products have not to be declared neither to the presently applied legal regulations for genetically modified food nor to the EU regulations (1829/2003 and 1830/2003) for the labelling, admission and traceability of genetically modified food and animal feed.

10. IRRADIATION

This product and all processed raw material is not irradiated.

11. METAL DETECTION

Product is metal detected.

12. VALIDITY

Statement of validity: This document is generated electronically and valid without signature. The specification is accepted if its content is not disagreed within a period of two weeks time after receipt.

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