



PRODUCT SPECIFICATION

Ref.	A10
Product name & packaging	Tagliatelli (1 x 5 kg) - nest 50 g
EAN trade & selling unit	5413835100237
Intrastat	19023090

1. GENERAL DATA



Product description

Tagliatelli noodles extruded, precooked, oiled and salted, shaped to round nests, quick frozen.

Recommendation of declaration

Egg pasta from durum wheat semolina with turmeric, oiled and salted, precooked and frozen.

Ingredients

Water (50,25 %), durum **wheat** semolina (47,6 %), whole **egg** powder (1,1%), sunflower oil (0,5 %), salt (0,5 %), turmeric powder (0,05 %).

Country of origin: Denmark.

Contained additives: none.

Allergens: gluten, egg.

Shelf life: 18 months at -18°C, in closed original packaging. Do not freeze once thawed.

Preparation:

- Hot (from frozen)
 - 75 sec. in boiling ($\pm 95^{\circ}\text{C}$) light salted water.
 - 4 min. (100°C) in steamer.

2. SENSORY PARAMETERS

Appearance/colour	Typical yellowish pasta colour
Odour	Typical fresh, without any foreign odour
Taste	Typical without any foreign taste
Texture/consistency	Al dente, elastic

3. PHYSICAL PARAMETERS

Parameter	Target value	Tolerance
Diameter nest	70,0 mm	+ 5,0 /- 10,0 mm
Length tagliatelli	320 mm	+/- 30,0 mm
Width tagliatelli	5,5 mm	+/- 0,5 mm



4. NUTRITIONAL VALUES

Parameter	Target value (100 g)	Tolerance
Water content	58,0 %	+/- 2,0 %
Energy	163 kcal/691kJ	
Fat	1,7 g	
of which saturated fatty acids	0,2 g	
Carbohydrates	30,3 g	+/- 15,0 %
of which sugars	1,2 g	
Protein	5,9 g	+/- 1,5 g
Salt	0,5 g	+/- 20 %

Trans fatty acids (of non-animal origin) per 100 g of fat: max. 1 g

5. ALLERGENS

Allergens	Present (yes/no)	Remarks
Cereals containing gluten	Yes	
Crustaceans	No	
Eggs	Yes	
Fish	No	
Peanuts	No	
Soybeans	No	(2)
Milk and products thereof including lactose	No	
Nuts and products thereof	No	
Celery	No	
Mustard	No	
Sesam seeds	No	
Sulphites at concentrations of more than 10 mg/kg or 10 mg/l	No	
Lupine	No	
Molluscs	No	

(2) Possible traces of soya in durum wheat semolina.

6. MICROBIOLOGICAL DATA

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.

Parameter (method)	Target value (cfu/g)	Limit value (cfu/g)
Total plate count (DIN 10161-1:1984-02)	10 ⁴	10 ⁵
Enterobacteriaceae (DIN 10164-1:1986-08)	10 ²	10 ³
E.coli (DIN 10110:1994-08)	n.d. in 25 g	10 ¹
Salmonella (DIN EN ISO 6579:2003)	n.d. in 25 g	n.d. in 25 g
Koagulase-positive Staphylococcus (DIN EN ISO 6888-1:1999)	10 ¹	10 ²
Bacillus cereus (DIN EN ISO 7932:2005)	10 ²	10 ³
Listeria monocytogenes (DIN EN ISO 11290-1:2005)	n.d. in 25 g	10 ¹

n.d. = not detectable



7. PACKAGING

Data	Trade & selling unit (TU)
EAN	5413835100237
Content (pieces)	1 x 5 kg
Packaging	Cardboard box + blue PE bag
Dimensions packaging	388 x 288 x 181 mm
Weight empty packaging	290 g

8. LOGISTIC DATA

Data	
TU per layer	8
Layers per pallet	9
TU per pallet	72
Total weight per pallet	360 kg
Dimensions pallet (length x width)	120 x 80 cm
Maximum height (stacked), incl. pallet	1,80 m

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. LEGAL STATEMENT

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

12. METAL DETECTION

All products are metal detected before packaging. Sensitivity: 1,75 mm in diameter Fe, 1,75 mm in diameter non-Fe, 2,5 mm in diameter stainless steel.

Release date: 17.11.2023	
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