



PRODUCT SPECIFICATION

Ref.	A15
Product name & packaging	Spaghetti (1 x 5 kg) - nest 50 g
EAN trade & selling unit	5413835100244
Intrastat	19023090

1. GENERAL DATA



Product description

Spaghetti precooked, oiled and salted, shaped to round nests, quick frozen.

Recommendation of declaration

Spaghetti from durum wheat semolina, oiled and salted, precooked and IQF frozen.

Ingredients

Water (50,1 %), durum **wheat** semolina (48,9 %), sunflower oil (0,5 %), salt (0,5 %).

Country of origin: Danmark.

Contained additives: none.

Allergens: gluten

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 combisteamer.
- Cold (pasta salad): heat the frozen pasta to the core, cool down and mix with the foreseen ingredients.

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	60,0 mm	+/- 10,0 mm
Length spaghetti	390 mm	+/- 50,0 mm
Diameter spaghetti	2,8 mm	+/- 0,3 mm



4. CHEMICAL PARAMETERS

Parameter	Target value (100 g)	Tolerance
Water content	58,0 %	+/- 2,0 %
Energy	158 kcal/668 kJ	
Fat	1,3 g	
of which saturated fatty acids	0,2 g	
Carbohydrates	30,3 g	+/- 15,0 %
of which sugars	1,2 g	
Protein	5,5 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)	Present in plant	Present on same line
Cereals containing gluten	Yes	Yes	Yes
Crustaceans	No	No	No
Eggs	No (1)	Yes	Yes
Fish	No	No	No
Peanuts	No	No	No
Soybeans	No (2)	No	No
Milk and products thereof including lactose	No	No	No
Nuts and products thereof	No	No	No
Celery	No	No	No
Mustard	No	No	No
Sesam seeds	No	No	No
Sulphites at concentrations of more than 10 mg/kg or 10 mg/l	No	No	No
Lupine	No	No	No
Molluscs	No	No	No

(1) Traces of egg may be detectable in the finished product.

(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	5413835100244
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: 02.07.2024	
--------------------------	--