



Product specification of Farina di grano tenero tipo 0 Manitoba - 1kgx10

| 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 | 704210 |
| Sales name of the product | Farina di grano tenero tipo 0 Manitoba |
| Shape number | 0 |
| Legal sales name of product | Soft wheat flour - Manitoba flour |
| Brand | Divella |
| Range | Soft wheat flour - Retail |
| Invoicing unit | kg |

| LOGISTIC INFORMATION | |
|--------------------------|----------------|
| Unit EAN code | 8005121200515 |
| Unit net weight (kg) | 1 |
| Metrological control (e) | Yes |
| Number of units per case | 10 |
| Case net weight (kg) | 10 |
| Case gross weight (kg) | 10,9 |
| Case EAN code | 08005121740219 |

| UNIT DIMENSIONS (MM) | |
|----------------------|-----|
| Length | 75 |
| Depth | 115 |
| Hight | 170 |

| CASE DIMENSIONS (MM) | |
|----------------------|-----|
| Length | 390 |
| Depth | 230 |
| Hight | 170 |

| BATCH CODE | |
|------------|---|
| Structure | L + day (number), month (letter), year (letter) |
| Position | On the top of pack |

| PACKAGING DETAILS | |
|---------------------|---------------|
| Primary packaging | Paper |
| Secondary packaging | Wrapping film |
| Tertiary packaging | N/A |

| PALLET INFORMATION | |
|-----------------------------|----|
| Number of cases per layer | 11 |
| Number of layers per pallet | 8 |
| Number of cases per pallet | 88 |

| SPECIFIC CHARACTERISTICS | |
|--------------------------|-------------------------------|
| Shelf life | 9 months |
| Storage instruction | Store in a cool and dry place |



| 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)

Soft WHEAT flour

| 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. | | X |
| 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 ₂ . | | |
| Lupin and products thereof. | | |
| Molluscs and products thereof. | | |

| NUTRITIONAL INFORMATION | | |
|-------------------------------------|----------------------------|-------|
| Average Nutritional Values per 100g | Energy (kJ) | 1448 |
| | Energy (kcal) | 341 |
| | Fat (g) | 1 |
| | of which saturated fat (g) | 0,22 |
| | Carbohydrate (g) | 70 |
| | of which sugar (g) | 2,5 |
| | Protein (g) | 13 |
| | Salt (g) | 0,004 |



CHEMICAL AND PHYSICAL PARAMETERS

| | |
|---------------------------|---|
| W | 360 - 400 |
| P/L | 0,55 – 0,65 |
| Dry Gluten | 13,20% min. |
| Protein | 14,50% min. |
| Humidity | 15,50% max |
| Ashes | 0,65% max |
| Absorption | 56 – 58% |
| Development time | 2' - 3' |
| Stability | 14' – 17' |
| 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 | < 100.000 ufc/g |
| Enterobacteriaceae | < 10.000 ufc/g |
| Total Coliforms | < 1.000 ufc/g |
| Staphylococcus aureus | < 10 ufc /g |
| Salmonella | Absent/25g |
| Listeria Monocytogenes | Absent/25g |
| Moulds | < 1.000 |
| Yeasts | < 1.000 |

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. |