

	PRODUCT SPECIFICATION	
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General data:

Product Name	<u>Gnocchetti sardi 58 Divella</u>
Legal Name	<u>Durum wheat semolina pasta Divella</u>
Brand/Product	<u>F.Divella S.p.A.</u>

Chemical and physical parameters durum wheat semolina pasta

Ph				
Moisture	max 12,5%			
Organoleptic characteristics	Appearance, Color, Odor, Flavor, Consistency			
	Frequency	Standard	Maximum	Minimum
Ash	0,83%	0,83%	0,86%	0,81%
Protein	13%	13%	14%	12,5%

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.

Specific characteristics of the product

Packing	<i>If a protective atmosphere, vacuum, or other</i>
Nutritional Information	<i>All. XV Rif. Reg.Ce 1169/11</i>
Storage conditions	<i>Store in a dry place at a temperature not exceeding 20°C</i>
Preparation mode	<i>where applicable</i>
Cooking Time	<i>where applicable</i>
Usage	<i>Let water boil, add salt, pour pasta and let it cook for the minutes indicated on the package. Drain, dress and serve it. The proportions to consider for an optimal cooking are: 1 liter of water, 10 gr salt, 100 gr pasta.</i>
Shelf life	<i>36 months</i>
Shelf life to the guaranteed delivery	

Nutritional information

Nutrient	for 100g (g)
Energy (Kcal)	355
Energy (KJ)	1508
Total Fats	1.7
Satured fat	0.9
Carbohydrates	73.0
Sugar	3.9
Proteins	12.0
Salt	0.004

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Allergens statement on the label

Allergens	Intentional addition			Carry over and/or cross contamination		
Allergens	Yes / No ¹	Specific name ^{2,3,4}	Nature / function ⁵	Yes / No ⁷	Specific name ^{8,9}	Nature / function ⁵
Cereals containing gluten and products made from cereals containing gluten	Yes	Gluten	Ingredient	No		
Crustaceans and products based on shellfish	No			No		
Eggs and products based on eggs	No			No		
Fish and fish products	No			No		
Peanuts and peanut-based products	No			No		
Soya and soya products	No			No		
Milk and milk-based products (including lactose)	No			No		
Nuts and nut products derived (Ex. walnuts, hazelnuts, pistachios, almonds, pecans, Brazil nuts, cashew nuts, cashews, etc.).	No			No		
Sesame seeds and products based on sesame seeds	No			No		
Sulphite ⁶ in a concentration of at least 10mg/kg	No			No		
Celery and products based on celery	No			No		
Mustard and mustard-based products	No			No		
Lupins and derivative products	No			No		
Molluscs and derivative products	No			No		

Legal wording on the label

Legal sales name of product: Pasta di semola di grano duro Divella
Sales name of the product: Gnocchetti sardi 58 Divella
Name F. DIVELLA S.p.A.
Address Largo D. Divella, 1 70018 Rutigliano
Address of the place of production and packaging: S.P. 84 RUTIGLIANO / ADELFA

Batch code	- Identification code	L = day (number), month (letter), year (letter)	
	- Printing details	Packaging line + shift = alphanumeric code = (letter + number) + (letter)	
	- Localization of printing	on the side of the pack	
Shelf Life	Best before: (dd/mm/yy) – (dd/mm/yyyy)	Yes X No <input type="checkbox"/>	
	To be consumed after cooking within: (dd/mm/yy)	Yes <input type="checkbox"/> No <input type="checkbox"/>	
Metrological control e		Yes x No <input type="checkbox"/>	
Drained Weight		Yes <input type="checkbox"/> No <input type="checkbox"/>	

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Ingredient list on the label (in descending order):

1	Durum wheat semolina	5	
2	Water	6	
3		7	
4		8	

Microbiological parameters

The values refer to the product correctly stored until the end of its Shelf-life.

Aerobic colony count (aerobic mesophilic 32 ° C)	UFC/g	
Yeasts and Moulds	UFC/g	< 500
Staphylococci coag. +	UFC/g	
Enterobacteriaceae	UFC/g	
Salmonella spp.		Assente/25g
Listeria Monocytogenes		Assente/25g

Chemical contaminants:

Pesticide Residues	Reg.396/2005 and subsequent amendments
Mycotoxins	Reg.1881/2006 and subsequent amendments
Heavy Metals	Reg.1881/2006 and subsequent amendments

Declaration No GMO:

*F. Divella S.p.A. operates in full compliance with the no GMO criteria.
Therefore, the pasta produced is guaranteed 100% GMO free.*

Declaration 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
N.ro Registration IT-BA-037-29
In the implementation of their HACCP, the Sector Guidelines approved by the Ministry of Health were followed, wherever available.*

Quality Certification Volunteers:

*F. Divella S.p.A. is certified according to international quality standards:
ISO-9001 Quality Management System;
ISO-14001 Environmental Management System;
BRC- Product certification;
IFS- Product certification;
ISO 22000- Food Safety;
ISO 22000-FSSC- Food Safety.*