



## Product Specification of Filini 79 - 500 g

### COMPANY DETAILS

<b>Company name</b>	F. DIVELLA S.P.A.		
<b>Address</b>	LARGO DOMENICO DIVELLA 1, 70018 RUTIGLIANO (BA)		
<b>Place of production</b>	VIA ADELFA, Z.I. RUTIGLIANO, 70018 RUTIGLIANO (BA)		
<b>Contacts</b>	Tel: 0804779111	e-mail: divella@divella.it	www.divella.it
<b>Certifications</b>	ISO 9001:2008; ISO 14001:2004; ISO 22000 ; FSSC 22000; BRC; IFS		

### SPECIFIC CHARACTERISTICS OF THE PRODUCT

<b>Sales name of the product</b>	Filini 79
<b>Legal sales name of product</b>	Durum wheat semolina pasta
<b>Brand</b>	Divella
<b>Net weight</b>	500 g

<b>Batch Code</b>	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	
<b>Shelf Life</b>	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 <b>e</b>	Yes x No <input type="checkbox"/>	
	Drained Weight	Yes <input type="checkbox"/> No <input type="checkbox"/>	

### INGREDIENT LIST ON THE LABEL (IN DESCENDING ORDER)

Durum <b>wheat</b> semolina
Water (max 12,5%)

### ALLERGENS STATEMENT ON THE LABEL

Substances or products causing allergies or intolerances (Reg. UE 1169/2011, All. II)	Intentional addition	May contain traces of
Cereals containing gluten and products made from cereals containing gluten	<b>X</b>	
Crustaceans and products based on shellfish		
Eggs and products based on eggs		
Fish and fish products		
Peanuts and peanut-based products		
Soya and soya products		<b>X</b>
Milk and milk-based products (including lactose)		
Nuts and nut products derived (Ex. walnuts, hazelnuts, pistachios, almonds, pecans, Brazil nuts, cashew nuts, cashews, etc.)		
Celery and products based on celery		
Mustard and mustard-based products		
Sesame seeds and products based on sesame seeds		
Sulphite in a concentration of at least 10mg/kg		
Lupins and derivative products		
Molluscs and derivative products		



#### SPECIFIC CHARACTERISTICS OF THE PRODUCT

<b>Nutritional Information</b>	All. XV Rif. Reg.Ce 1169/11
<b>Shelf life</b>	36 months
<b>Storage conditions</b>	Store in a dry place at a temperature not exceeding 20°C
<b>How to use</b>	Bring water to boil, add salt, pour in pasta and leave it to cook for the time indicated on the package. Drain, dress and serve. The proportions to consider for an optimal cooking are: 1 litre of water, 10 g salt, 100 g pasta.
<b>Cooking Time</b>	See front of package

#### NUTRITIONAL INFORMATION

<b>Average Nutritional Values per 100g</b>	Energy	1508kJ - 355 kcal
	Fat	1.7 g
	of which saturated	0.9 g
	Carbohydrates	72.0 g
	of which sugar	3.9 g
	Protein	13.0 g
	Salt	0.004 g

#### CHEMICAL AND PHYSICAL PARAMETERS DURUM WHEAT SEMOLINA PASTA

<b>Ph</b>	
<b>Moisture</b>	Max 12.5%
<b>Organoleptic characteristics</b>	Appearance, Colour, Odour, Flavour, Consistency
	<b>Frequency    Standard    Maximum    Minimum</b>
<b>Ashes</b>	0.83%    0.83%    0.86%    0.81%
<b>Protein</b>	13%    13%    14%    12.5%

#### 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.		Absent/25g
Listeria Monocytogenes		Absent/25g

#### CHEMICAL AND PHYSICAL PARAMETERS OF DURUM WHEAT SEMOLINA PASTA

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

#### DECLARATIONS

<b>HACCP</b>	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.
<b>Characteristics of packaging materials</b>	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.
<b>Declaration No GMO</b>	F. Divella S.p.A. operates in full compliance with the no GMO criteria and the pasta produced is therefore guaranteed 100% GMO free.