



Product specification of Semola di grano duro rimacinata - 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	605100
Sales name of the product	Semola di grano duro rimacinata
Shape number	0
Legal sales name of product	Remilled durum wheat semolina
Brand	Divella
Range	Durum wheat semolina - Retail
Invoicing unit	kg

LOGISTIC INFORMATION	
Unit EAN code	8005121004137
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	08005121740134

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	0

PACKAGING DETAILS	
Primary packaging	0
Secondary packaging	0
Tertiary packaging	0

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)

Durum WHEAT semolina

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	0
Crustaceans and products thereof.	0	0
Eggs and products thereof.	0	0
Fish and products thereof.	0	0
Peanuts and products thereof.	0	0
Soybeans and products thereof.	0	X
Milk and products thereof (including lactose).	0	0
Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), and products thereof.	0	0
Celery and products thereof.	0	0
Mustard and products thereof.	0	X
Sesame seeds and products thereof.	0	0
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO2.	0	0
Lupin and products thereof.	0	0
Molluscs and products thereof.	0	0

NUTRITIONAL INFORMATION		
Average Nutritional Values per 100g	Energy (kJ)	0
	Energy (kcal)	0
	Fat (g)	0
	of which saturated fat (g)	0
	Carbohydrate (g)	0
	of which sugar (g)	0
	Protein (g)	0
	Salt (g)	0



CHEMICAL AND PHYSICAL PARAMETERS	
W	0
P/L	0
Dry Gluten	0
Protein	0
Humidity	0
Ashes	0
Absorption	0
Development time	0
Stability	0
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	0
Enterobacteriaceae	0
Total Coliforms	0
Staphylococcus aureus	0
Salmonella	0
Listeria Monocytogenes	0%
Moulds	0
Yeasts	0

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.