

# Product Specification of Penne Ziti rigate 27 - 1 kg

**COMPANY DETAILS** 

Company name

F. DIVELLA S.P.A.

Milk and milk-based products (including lactose)

Sesame seeds and products based on sesame seeds
Sulphite in a concentration of at least 10mg/kg

nuts, cashew nuts, cashews, etc.)
Celery and products based on celery
Mustard and mustard-based products

Lupins and derivative products

Molluscs and derivative products

Nuts and nut products derived (Ex. walnuts, hazelnuts, pistachios, almonds, pecans, Brazil

Address	LARGO DOMENICO DIVELLA 1, 70018 RUTIGLIANO (BA)					
Place of production	VIA ADELFIA, Z.I. RUTIGLIANO, 70018	B RUTIGLIANO (BA	<b>A)</b>			
Contacts	Tel: 0804779111 e-mai	l: divella@divella	.it		www.divella.it	
Certifications	ISO 9001:2008; ISO 14001:2004; ISO 22000; FSSC 22000; BRC; IFS					
SPECIFIC CHARACTERI	STICS OF THE PRODUCT					
Sales name of the pro	duct Penne Ziti rigate 27					
Legal sales name of pr	oduct Durum wheat semoli	na pasta				
Brand	Divella					
Net weight	1 kg					
e <del></del>	Identification code		L + day (number)			
Batch Code	Printing details		Packaging line + shift = alphanumeric o		eric code = (lett	er + number) + (letter)
	Localization of printin	ıg	on the side of the	e pack		
Shelf Life	Best before: (dd/mm/yy) – (dd/mm/y	уууу)	Yes x	No 🗖		
Shel	To be consumed after cooking with	in: (dd/mm/yy)	Yes □ No □			
	Metrological control <b>e</b>		Yes x	No 🗖		
Drained Weight Yes No No						
INGREDIENT LIST ON 1 Durum <b>wheat</b> semolin Water (max 12,5%)	THE LABEL (IN DESCENDING ORDER)					
ALLERGENS STATEME						
Substances or products causing allergies or intolerances (Reg. UE 1169/2011, All. II)			Intentiona		May contain traces of	
Cereals containing gluten and products made from cereals containing gluten X						
Crustaceans and produ						
Eggs and products bas	ed on eggs					
Fish and fish products						
Peanuts and peanut-ba						
Soya and soya products						X



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

## NUTRITIONAL INFORMATION

Average Nutritional Values per 100g

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

F		NA!	NA!!
Organoleptic characteristics	Appearance, Colour, Odour, Flavour, Consistency		
Moisture	Max 12.5%		
1 11	1		

	Frequency	Standard	Maximum	Minimum
Ashes	0.83%	0.83%	0.86%	0.81%
Protein	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

100% GMO free.

OTTENTION TENTION	CHEMICAL AND THIS COLETAN AND ELECTION WHEAT CENTOLISM TATALA		
Pesticide Residues	Reg.396/2005 and subsequent amendments		
Mycotoxins	Reg.1881/2006 and subsequent amendments		
Heavy Metals	Reg.1881/2006 and subsequent amendments		

# DECLARATIONS

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НАССР	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	Material in compliance with current regulations on materials intended to come into contact with foodstuffs (Reg Ce
materials	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