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IFBMM


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FOOD SERVICE s.r.L.

|  | Technical specification <br> Food Service srl | $\begin{gathered} \text { Mod. STP } \\ 06 / 02 / 2020 \\ \text { Page } 1 \text { of } 1 \end{gathered}$ |
| :---: | :---: | :---: |
| Gluten Free pasta | DIMENSION | Shape: SPAGHETTI |

Gluten Free Organic Corn and Rice Pasta
Certification Body: ICEA
Checked User: PB2070


Physical characteristic

| Dimension (mm) | Minimum Value | Average value | Maximum Value |
| :--- | :---: | :---: | :---: |
| Length (mm) | 24,5 | 25,0 | 25,5 |
| Diameter (mm) | 1,55 | 1,63 | 1,70 |
| Weight of one piece | 0,57 | 0,66 | 0,75 |


| Defects and tolerances | Maximum Value |
| :--- | :---: |
| Deformed pieces (fusillo which has an irregular propeller and an excessive curvature) | $3,0 \%$ |
| Broken pieces $(\geq 1,0 \mathrm{~cm}$ e $\leq 2,5)$ | $5,0 \%$ |
| Fragments $(\leq 1,0)$ | $3,0 \%$ |
| Other defects ( ex. small lumps of dough, small burns, etc.) | $3,0 \%$ |
| Foreign matter | Absent |
| Insects/rodents alive or dead or their trackes | Absent |


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## Intended Use:

## Technical Characteristics:

Product
Net weight

## Ingredients:

## Raw materials origin:

## Storage Conditions:

## Transport Conditions:

## Shelf life:

## Organoleptic Standard

Aspect
Colour
Flavor
Tenuta
Cooking time

No-cooked product:

Cooking instructions

## Broken Pieces

Broken pieces
Foreign Bodies
(metal-wood-plastic-paper)

Mais: Italy, Austria, Hungary, Poland<br>Rice: Italy, Pakistan, Turkey, India

ambient temperature of warehouse. To store in a cool an dry place away from heat sources.

This product does not present specific risks, and is stable under nomal conditions of temperature and humidity.
to transport the product with tarpaulin trucks, clean, without strange odor. The
transport with other food products is allowed only if all the goods are well sealed.

36 month from the packaging date, if stored in a cool and dry place.
vitreous with smooth surface.
Cooked product: sensory assessment for the cooking time of the product
to boil one liter of water and add 7 g of salt. Put in 100 g of pasta and cook at the indicated cooking time, stirring occasionally.
$5 \% \max$ (of the weight)
Absent

$$
\begin{aligned}
& \text { various (it depends on the shape) } \\
& \text { clear yellow } \\
& \text { typical of corn and rice. } \\
& \text { al dente al tempo di cottura indicato } \\
& \text { around } 6-10 \text { minutes }
\end{aligned}
$$

gluten free dry pasta suitable for all consumers, and particularly suitable for those who must follow a gluten-free diet (celiac subjects).

Organic corn and rice dry
$340 \mathrm{~g} / 500 \mathrm{gr}$
$70 \%$ organic corn flour, $30 \%$ organic rice flour

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Chemicals Standard

| Parameter | Value | Range | Unit of measure |
| :--- | :--- | :--- | :--- |
| Water content | 12,5 | $\pm 1$ | $\mathrm{~g} / 100 \mathrm{~g}$ |
| Protein | 7 | $\pm 1$ | $\mathrm{~g} / 100 \mathrm{~g}$ |
| Carbohydrates | 77 | $\pm 3$ | $\mathrm{~g} / 100 \mathrm{~g}$ |
| Fat | 1,5 | $\pm 1$ | $\mathrm{~g} / 100 \mathrm{~g}$ |
| Ashes | 0,40 | $\pm 0,2$ | $\mathrm{~g} / 100 \mathrm{~g}$ |

Nutritional label extended

| Parameters | Value | Unit of measure |
| :--- | :--- | :--- |
| Energy | 1516 | kJ |
| Energy | 357 | Kcal |
| Fat | 1,30 | $\mathrm{~g} / 100 \mathrm{~g}$ |
| Saturates fat | 0,39 | $\mathrm{~g} / 100 \mathrm{~g}$ |
| Unsaturated fat | 0,21 | $\mathrm{~g} / 100 \mathrm{~g}$ |
| Monounsaturated | 0,25 | $\mathrm{~g} / 100 \mathrm{~g}$ |
| Carbohydrates | 78,3 | $\mathrm{~g} / 100 \mathrm{~g}$ |
| Fructose | $<\mathrm{LQ}$ | $\mathrm{g} / 100 \mathrm{~g}$ |
| Glucose | <LQ | $\mathrm{g} / 100 \mathrm{~g}$ |
| Lactose | $<\mathrm{LQ}$ | $\mathrm{g} / 100 \mathrm{~g}$ |
| Maltose | $<\mathrm{LQ}$ | $\mathrm{g} / 100 \mathrm{~g}$ |
| Sucrose | 0,16 | $\mathrm{~g} / 100 \mathrm{~g}$ |
| Fibre | 1,4 | $\mathrm{~g} / 100 \mathrm{~g}$ |
| Protein | 7,4 | $\mathrm{~g} / 100 \mathrm{~g}$ |
| Sodium as Na | 0,625 | $\mathrm{mg} / 100 \mathrm{~g}$ |
| Salt (NaCl $)$ <br> (Sodio 2,5$)$ | 1,56 | $\mathrm{mg} / 100 \mathrm{~g}$ |
| Calcium as Ca | 4,04 | $\mathrm{mg} / 100 \mathrm{~g}$ |
| Iron as Fe | 0,342 | $\mathrm{mg} / 100 \mathrm{~g}$ |
| Water content | 12,0 | $\mathrm{~g} / 100 \mathrm{~g}$ |

Microbiological Standard

| Parameter | Value | Unit of measure |
| :--- | :--- | :--- |
| Total mesophilic bacterial burden | 50000 | u.f.c./g |
| Total coliforms | 100 | u.f.c./g |
| Escherichia Coli | lower a LQ | u.f.c./g |
| Mold | 1000 | u.f.c./g |
| Yeast | 1000 | u.f.c./g |
| Staphylococcus A. | lower a LQ | u.f.c./g |
| Bacillus Cereus | 100 | u.f.c./g |
| Salmonella | Absent | 25 gramms |

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Mycotoxins and GMO

| Parameter | Value | Unit of measure |
| :--- | :--- | :--- |
| DON (Deoxynivalenol) | 750 | ppb |
| ZEA (Zearalenone) | 75 | ppb |
| Fumonisin (FB1+FB2) | 700 | ppb |
| Aflatoxin B1 | 2 | ppb |
| Aflatoxin (B1+B2+G1+G2) | 4 | ppb |
| Ochratoxin | 3 | ppb |
| GMO | Absent (as required by the <br> regulations) |  |

## Heavy metals

| Parameters | Value | Unit of measures |
| :--- | :--- | :--- |
| Lead | $<0,20$ | ppm |
| Cadmium | $<0,10$ | ppm |

## Allergens

| Cereals containing gluten and derivative products | $<10 \mathrm{ppm}$ |
| :--- | :---: |
| Shellfish and products based on shellfish | Absent |
| Eggs and products based on eggs | Absent |
| Fish and products based on fish | Absent |
| Peanuts and products based on peanuts | Absent |
| Soybean and products based on soybean | Absent |
| Tree nuts (nuts, hazelnuts, ect.) and products derived | Absent |
| Celery and products based on celery | Absent |
| Mustard and products based on mustard | Absent |
| Milk and products based on milk (lactose included) | Absent |
| Sesame seed and products based on sesame seed | Absent |
| Sulphur dioxide and sulphites at concentrations more than 10 <br> mg / kg or 10 mg / l as SO2 | Absent |
| Lupins and products based on lupins | Absent |

## Packaging:

First Packaging:
Second Packaging:

Polypropylene
Carton

The products don't present any risks.

