

## Product specification of Penne Ziti Rigate Bronze-extruded - 0,5kgx24

COMPANY DETAILS				
Company Name	F. DIVELLA S.P.A.			
Address	LARGO DOMENICO DIVEL	LA 1, 70018 RUTIGLIANO (BA)		
Place of production	VIA ADELFIA, Z.I. RUTIGLI	VIA ADELFIA, Z.I. RUTIGLIANO, 70018 RUTIGLIANO (BA)		
Contacts	Tel: 0804779111	e-mail: divella@divella.it	www.divella.it	
Certifications	ISO 9001:2008; ISO 1400	1:2004; ISO 22000 ; FSSC 22000; BRC; IFS		

PRODUCT INFORMATION	
Divella article code	52700
Sales name of the product	Penne Ziti Rigate Bronze-extruded
Shape number	27
Legal sales name of product	Durum wheat semolina pasta
Brand	Divella
Range	Bronze extruded pasta
Invoicing unit	kg

LOGISTIC INFORMATION	
Unit EAN code	8005121001273
Unit net weight (kg)	0,5
Metrological control (e)	Yes
Number of units per case	24
Case net weight (kg)	12
Case gross weight (kg)	12,9
Case EAN code	08005121601275
BATCH CODE	
Structure	L + day (number), month (letter), year (letter)
Position	On the back of the package
PACKAGING DETAILS	
Primary packaging	Polypropylene
Secondary packaging	Cardboard
Tertiary packaging	N/A
PALLET INFORMATION	
Number of cases per layer	7
Number of layers per pallet	7
Number of cases per pallet	49

SPECIFIC CHARACTERISTICS		
Shelf life	24 months	
Storage instruction	Store in a cool and dry place	
Cooking time	See the front of the package	

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, water

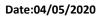


ALLERGEN STATEMENT		
Substances or products causing allergies or intolerances. Allergens as	Intentional addition	May contain traces of
listed in Annex II to Regulation (EU) No.1169/2011	(Ingredient)	way contain traces of
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt,	Х	
kamut or their hybridised strains, and products thereof.	x	
Crustaceans and products thereof.		
Eggs and products thereof.		
Fish and products thereof.		
Peanuts and products thereof.		
Soybeans and products thereof.		Х
Milk and products thereof (including lactose).		
Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoinensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), and products thereof.		
Celery and products thereof.		
Mustard and products thereof. Sesame seeds and products thereof.		
Sulphur dioxide and sulphites at concentrations of more than 10		
mg/kg or 10 mg/litre in terms of the total SO2.		
Lupin and products thereof.		
Molluscs and products thereof.		

NUTRITIONAL INFORMATION			
	Energy (kJ)	1508	
	Energy (kcal)	355	
	Fat (g)	1,7	
Average Nutritional Values per	of which saturated fat (g)	0,9	
100g	Carbohydrate (g)	72	
	of which sugar (g)	3,9	
	Protein (g)	13	
	Salt (g)	0,004	

CHEMICAL AND PHYSICAL PARAM	CHEMICAL AND PHYSICAL PARAMETERS				
Moisture	12,50%	12,50%			
Organoleptic characteristics	Typical yellow colo	Typical yellow color. Regular taste and flavour			
	Frequency	Standard	Maximum	Minimum	
Ashes	0,83%	0,83%	0,86%	0,81%	
Protein	13%	13%	14%	12,50%	
Pesticide Residues	Reg.396/2005 and	Reg.396/2005 and subsequent amendments			
Mycotoxins	Reg.1881/2006 ar	Reg.1881/2006 and subsequent amendments			
Heavy Metals	Reg.1881/2006 ar	Reg.1881/2006 and subsequent amendments			

MICROBIOLOGICAL PARAMETERS			
Parameters	Results	U.of.M.	Method
Enumeration of coliforms	<10	UFC/g	ISO 4832:2006
Staphylococcus aureus	<100	UFC/g	UNI EN ISO 6888-1:2018
Salmonella	absent	present/ absent in 25g	UNI EN ISO 6579-1:2017
Moulds	<100	UFC/g	ISO 21527-2:2008
Yeasts	<100	UFC/g	ISO 21527-2:2008
Escherichia Coli	<10	UFC/g	ISO 16649-2:2001





DECLARATIONS	
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 100% GMO free.