01 General description

Spaghetti

02 Ingredients

Ingrediënt	**%**
Durum wheat semolina	
Water	

03 Chemical and physical analysis

Parameter	**Target**	**Range**	**Test Method**	**Comments**
Humidity	12,50%	Max.	AM09-110	
Bulk density			AM09-330	
Length	245,0mm	+/-245,0mm	AM09-325	Bulk density dominating over cut length - mean of 10 pieces
Thickness	1,65mm	-0,05mm/ +0,05mm	AM09-325	
External Diameter			AM09-325	
Width			AM09-325	
Broken pasta	5,0%	Max.		Average per batch
Scorched pasta	2pieces/100g	Max.		Average per batch
Foreign pasta	2pieces/100g	Max.		Average per batch
Waterabsorption	250g	+/-25g	AM09-310	100g 11'+2'

04 Microbiology

Micro-organism	**n**	**c**	**m**	**M**	
TVC	5	3	25000cfu/g	50000cfu/g	
E.coli	5	0	absent/5g	absent/5g	
Salmonella	5	0	absent/25g	absent/25g	
St.aureus	5	3	20cfu/g	100cfu/g	
B.cereus	5	3	100cfu/g	1000cfu/g	
Enterobacteriaceae	5	3	10cfu/g	100cfu/g	
Cl.perfringens	5	3	20cfu/g	100cfu/g	
Yeasts andmoulds	5	3	100cfu/g	1000cfu/g	

05 Trace Elements/Pesticides/Heavy Metals/Mycotoxins

This product conforms to legislative maximum levels in the EU.
Deoxynivalenol: max. 600 ppb
Ochratoxine A: max. 3 ppb
Zearalenon: max. 75 ppb
HT2 & T2: max. 20 ppb
Aflatoxine B1: 2 ppb
Aflatoxine B1+B2+G1+G2: 4 ppb
Ergot alkaloids : EU legislation 2023/0915 + all modifications
Pb: 0,2 ppm
Cd: EU legislation 2023/0915 + all modifications
Pesticides: EU legislation 396/2005 + all modifications

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06 Organoleptic Description

Attribute	Description
Colour	Typical yellow colour
Flavour	Typical, without off-flavours
Odour	Typical, without off-flavours
Texture	Firm

07 Nutritional information

Parameter	per 100g (average)	per portion 80g (average)	% Reference intake per portion*
Energy (kjoules)	1474kJ	1179kJ	14,0%
Energy (kcal)	348kcal	278kcal	13,9%
Fat	1,5g	1,2g	1,7%
Fat - of which Saturated	0,1g	0,08g	0,4%
Carbohydrates	70g	56g	21,5%
Carbohydrates - of which sugars	3,3g	2,6g	2,9%
Fibre	3,5g	2,8g	
Protein (Nx6,25)	11,8g	9,4g	18,9%
Salt	0,025g	0,02g	0,3%
* reference intake of an average adult (8400kJ/2000Kcal)			

08 Dietary Needs

Dietary Condition	Suitable for Diet
Ovo Lacto Vegetarians	Yes
Vegan	Yes
Coeliac	No
Galactosaemia	Yes
Lactose Intolerance	Yes
Kosher Diet	Suitable but not certified
Halal Diet	Suitable but not certified

09 Food Intolerance data

Allergens	Yi	Ni	Yt	Nt	Comments
Eggs and products thereof	☐	☒	☒	☐	
Soybeans and products thereof	☐	☒	☒	☐	
Peanuts and products thereof	☐	☒	☐	☒	
Nuts and products thereof	☐	☒	☐	☒	
Milk and products thereof	☐	☒	☐	☒	
Celery and products thereof	☐	☒	☐	☒	
Fish and products thereof	☐	☒	☐	☒	
Crustaceans and products thereof	☐	☒	☐	☒	
	☒	☐	☐	☐	

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Cereals containing gluten and products thereof					
Sesame seeds and products thereof	☐	☒	☐	☒	
Sulphur dioxide and products thereof	☐	☒	☐	☒	
Mustard and products thereof	☐	☒	☒	☐	
Lupins and products thereof	☐	☒	☒	☐	
Molluscs and products thereof	☐	☒	☐	☒	
	☐	☐	☐	☐	
Yi/Ni = Included in the recipe Yes/No	☐	☐	☐	☐	
Yt/Nt = Traces may be found in product Yes/No	☐	☐	☐	☐	

10 Shelf Life

Un-opened: 36 months after production.

Remaining shelf-life upon delivery to be no less than18 months.

11 Storage Conditions

Un-Opened	**Min.10°C - max.30°C - max.50%RH**

12 Packaging

PRIMARY PACKAGING	
Packaging description	foil
Type of closure	seal
Lot code	Yes
Net weight	5000,000g e
Ean-code	5410028096124
GROUP PACKAGING	
Packaging description	Corrugated box
Lot code	Yes
Net weight	10,000kg
Total weight	10,481kg
Dimensions of unit	391mm x291mm x141mm
Primary packaging units per pack	2
Configuration of units per pack	1X2X5000,000g e
Itf/ean-code	15410028096145
PALLETISATION	
Packaging description	Europallet 80x120
Dimensions	800mm x 1200mm
Plastic/wood	Wood
Units per layer	8,00
Number of layers	12
Units per pallet	96
Pallet height (mm)	1842
Pallet weight (pallet incl.) (KG)	1029

13 Genetic Modification

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We ensure that this product does not require GMO labelling as per the EU Regulations 1829/2003 and 1830/2003.

14 Irradiation

We ensure that the product/ ingrediënts have not been irradiated.

15 Legislation

This product and its labelling conforms to all current EU and Belgian food regulations

16 Supplier Details

Address	**Verbrandhofstraat 51, B-8800 Roeselare, Belgium**
Telephone number	(0032)-(0)51 22 23 20
Fax number	(0032)-(0)51 22 90 72
e-mail	Soubry@soubry.be
Telephone number in case of emergency	Available upon request

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