



PRODUCT SPECIFICATION

Ref.	A16-250/GF
Product name & packaging	Rigatone Glutenfree (16 x 250 g)
EAN trade & selling unit	5413835620728
Intrastat	19023090

1. GENERAL DATA



Product description

Pasta formed as tubes with a striped surface, precooked, IQF frozen.

Recommendation of declaration

Pasta from corn flour and chickpea flour, precooked and frozen.

Ingredients

Corn flour (51,8%)(EU), water (47,1%), chickpea flour (0,7%), emulsifier mono and diglycerides of fatty acids..

Country of origin: Germany.

Contained additives: emulsifier E471 mono- and diglycerides of fatty acids.

Allergens: none.

Shelf life: 18 months from production date at -18°C, in closed original packaging.

Do not freeze once thawed.

Preparation:

- Hot (from frozen)
 - heat the closed steam bag directly from freezer in the microwave for 90 sec. (1800W).

2. SENSORY PARAMETERS

Appearance/colour	Dark yellow to bright orange pasta colour
Odour	Typical smell of maize and chickpeas
Taste	Typical for maize and a bit like chickpeas
Texture/consistency	Al dente

3. PHYSICAL PARAMETERS

Parameter	Target value	Tolerance
Length	38,0 mm	+/- 14,0 mm
Diameter	10,5 mm	+/-1,5 mm



4. CHEMICAL PARAMETERS

Parameter	Target value (100 g)	Tolerance
Water content	54,0 %	+/- 2,0 %
Energy	193 kcal/819 kJ	
Fat	1,3 g	
of which saturated fatty acids	0,3 g	
Carbohydrates	41,5 g	+/- 15,0 %
of which sugars	0,6 g	
Fiber	1,2 g	
Protein	3,4 g	+/- 1,5 g
Salt	< 0,05 g	+/- 20 %

Trans fatty acids (of non-animal origin) per 100 g of fat: max. 1 g

5. ALLERGENS

Allergens	Present (yes/no)	Present in plant	Present on same line
Cereals containing gluten	No	Yes	Yes
Crustaceans	No	No	No
Eggs	No	Yes	Yes (1)
Fish	No	No	No
Peanuts	No	No	No
Soybeans	No (2)	No	No
Milk and products thereof including lactose	No	No	No
Nuts and products thereof	No	No	No
Celery	No	No	No
Mustard	No (2)	No	No
Sesam seeds	No	No	No
Sulphites at concentrations of more than 10 mg/kg or 10 mg/l	No	No	No
Lupine	No	No	No
Molluscs	No	No	No

(1) The dry pasta supplier reports possible traces of egg.

(2) The dry pasta supplier reports possible traces of soy, mustard.

6. GMO

Our products have not to be declared neither to the presently applied legal regulations for genetically modified food nor to the EU regulations (1829/2003 and 1830/2003) for the labelling, admission and traceability of genetically modified food and animal feed.

7. IRRADIATION

This product and all processed raw material is not irradiated.



8. MICROBIOLOGICAL DATA

The target and limit values are based on the microbiological analysis of the products and the values recommended by the German Association for Hygiene and Microbiology. Microbiological testing is executed by an accredited laboratory.

Parameter (method)	Target value (cfu/g)	Limit value (cfu/g)
Total plate count (DIN 10161-1:1984-02)	10 ⁴	10 ⁵
Enterobacteriaceae (DIN 10164-1:1986-08)	10 ²	10 ³
E.coli (DIN 10110:1994-08)	n.d. in 25 g	10 ¹
Salmonella (DIN EN ISO 6579:2003)	n.d. in 25 g	n.d. in 25 g
Koagulase-positive Staphylococcus (DIN EN ISO 6888-1:1999)	10 ¹	10 ²
Bacillus cereus (DIN EN ISO 7932:2005)	10 ²	10 ³
Listeria monocytogenes (DIN EN ISO 11290-1:2005)	n.d. in 25 g	10 ¹

n.d. = not detectable

9. PACKAGING

Data	Trade & selling unit (TU)
EAN	5413835620728
Content (pieces)	16 x 250 g
Packaging	Cardboard box + transparent steam pouches
Dimensions packaging	388 x 288 x 151 mm
Weight empty packaging	290 g

10. LOGISTIC DATA

Data	
TU per layer	8
Layers per pallet	11
TU per pallet	88
Totaal weight per pallet	352 kg
Dimensions pallet (length x width)	120 x 80 cm
Maximum height (stacked), incl. pallet	1,80 m

11. LEGAL STATEMENT

This product and all used packaging material comply with all legal statements of the European Union.

12. METAL DETECTION

All products are metal detected before packaging. Sensitivity: 1,75 mm in diameter Fe, 1,75 mm in diameter non-Fe, 2,5 mm in diameter stainless steel.

Release date: 17.11.2023	
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