



## PRODUCT SPECIFICATION

|                            |                               |
|----------------------------|-------------------------------|
| Art. no.                   | A19                           |
| Product name and packaging | Linguine nest 50 g (1 x 5 kg) |
| EAN sales unit             | 5413835690035                 |
| Intrastat                  | 19023090                      |

### 1. GENERAL PRODUCT INFORMATION



Product description

pre-cooked and deep-frozen linguine

Ingredients declaration/additives

water (54,9%), durum **wheat** semolina (44,1%), sunflower oil (0,5%), salt (0,5%)

Country of origin: DENMARK

Shelf life: 18 months from production date at -18°C, in closed original packaging. Do not freeze once thawed.

Preparation:

- Boil: Warm the frozen pasta for 75 seconds in slightly salted water ( $\pm 95^{\circ}\text{C}$ ).
- Combisteamer: Heat the frozen pasta for  $\pm 4$  minutes in a combi steamer ( $100^{\circ}\text{C}$ , 100% steam)

### 2. SENSORY PARAMETERS

|             |                                          |
|-------------|------------------------------------------|
| Flavour     | typical fresh, without any foreign odour |
| Colour      | typical yellowish pasta colour           |
| Taste       | typical without any foreign taste        |
| Consistency | al dente, elastic                        |



### 3. Nutritional values

| Parameter       | Target value |
|-----------------|--------------|
| Energy          | 681,00 kJ    |
| Energy          | 161,00 kcal  |
| Total fat       | 1,20 g       |
| saturated fat   | 0,20 g       |
| Carbohydrates   | 30,00 g      |
| of which sugars | 0,80 g       |
| Fibres          | 2,80 g       |
| Proteins        | 6,00 g       |
| Salt            | 0,50 g       |

### 4. Allergens

| Allergens                | Present (yes/no) |
|--------------------------|------------------|
| gluten containing grain  | Contains         |
| wheat                    | Contains         |
| rye                      | Free from        |
| barley                   | Free from        |
| oat                      | Free from        |
| spelt                    | Free from        |
| kamut                    | Free from        |
| crustacean and shellfish | Free from        |
| egg                      | Free from        |
| fish                     | Free from        |
| peanuts                  | Free from        |
| soy                      | May contain      |
| milk                     | Free from        |
| tree nuts                | Free from        |
| almond                   | Free from        |
| hazelnuts                | Free from        |
| walnuts                  | Free from        |
| cashewnut                | Free from        |
| pecan                    | Free from        |
| Brazil nut               | Free from        |
| pistachio                | Free from        |
| macadamia nut            | Free from        |
| celery                   | Free from        |
| mustard                  | Free from        |
| sesame                   | Free from        |
| sulphite                 | Free from        |
| lupine                   | Free from        |
| molluscs                 | Free from        |



## 5. 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.

## 6. Irradiation

This product and all processed raw material is not irradiated.

## 7. Microbiological data

| Parameter                    | Tolerance            |
|------------------------------|----------------------|
| Total plate count            | Less than 1000 cfu/g |
| Bacillus cereus              | Less than 100 cfu/g  |
| Escherichia coli             | Less than 10 cfu/g   |
| Yeast                        | Less than 100 cfu/g  |
| Listeria monocytogenes       | Absent in 25 g       |
| Salmonella                   | Absent in 25 g       |
| moulds                       | Less than 100 cfu/g  |
| Staphylococcus aureus        | Less than 10 cfu/g   |
| Sulphate reducing Clostridia | Exact 10 cfu/g       |

## 8. Packaging

| Data                 | Selling Unit (SU)  |
|----------------------|--------------------|
| EAN                  | 5413835690035      |
| Contents (pieces)    | 1 x 5 kg           |
| Type of packaging    | bag-in-box         |
| Package dimensions   | 380 x 280 x 180 mm |
| Empty package weight | 436 g              |

## 9. Logistics data

| Data                                       |               |
|--------------------------------------------|---------------|
| Number per layer                           | 8             |
| Number of layers per pallet                | 9             |
| Total number per pallet                    | 72            |
| Total weight of product per pallet         | 360 kg        |
| Pallet dimensions (length x width)         | 1200 x 800 mm |
| Maximum height (stacked), including pallet | 1800 mm       |

## 10. Legal Statement

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

## 11. Metal detection

All products are metal detected before packaging.



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|----------------------------------|--|
| Drawn up in Diest on. 23/01/2026 |  |
|----------------------------------|--|