



PRODUCT SPECIFICATION

Art. no.	A25
Product name and packaging	Serpentini (4 x 2 kg)
EAN trading unit	5413835620582
EAN sales unit	5413835620599
Intrastat	19023090



1. GENERAL PRODUCT INFORMATION

Product description

pre-cooked and deep-frozen serpentini

Ingredients declaration/additives

durum **wheat** semolina (51,2%), water (47,8%), sunflower oil (0,5%), salt (0,5%)

Country of origin: GERMANY

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 30 seconds in slightly salted water ($\pm 95^{\circ}\text{C}$).
- Heat: Prepare the frozen pasta together with sauce in a pan.
- Combisteamer: Heat the frozen pasta for ± 4 minutes in a combi steamer (100°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	757,00 kJ
Energy	179,00 kcal
Total fat	1,10 g
saturated fat	0,10 g
Carbohydrates	35,00 g
of which sugars	0,40 g
Fibres	2,30 g
Proteins	6,10 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	May contain
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	May contain
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
Bacillus cereus	Less than 1000 cfu/g
Enterobacteriaceae	Less than 1000 cfu/g
Escherichia coli	Less than 10 cfu/g
Listeria monocytogenes	Absent in 25 g
Salmonella	Absent in 25 g
Aerobic plate count	Less than 100000 cfu/g
Coagulase positive Staphylococcus	Less than 100 cfu/g

8. Packaging

Data	Trade unit (TU)	Selling Unit (SU)
EAN	5413835620582	5413835620599
Contents (pieces)	4 x 2 kg	2 kg
Type of packaging	box	bag
Package dimensions	380 x 285 x 290 mm	380 x 285 x 70 mm
Empty package weight	393 g	17 g

9. Logistics data

Data	
Number per layer	8
Number of layers per pallet	6
Total number per pallet	48
Total weight of product per pallet	384 kg
Pallet dimensions (length x width)	1200 x 800 mm
Maximum height (stacked), including pallet	1900 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.

Drawn up in Diest on. 23/01/2026	
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