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PRODUCT NAME	Fettuccina				
PRODUCT IDENTIFICATION	Fettuccine Tabula				
ITEM CODE	7070				
EAN 13 CODE	8014311 100122				
BRAND	Tabula				
CERTIFICATIONS	Food Product Certification, ISO 22005 (ex 10939:2001), BRC, IFS, ISO 22000				
TECHNOLOGICAL INFORMATION ABOUT THE PRODUCT	WIDTH	Cm 0,4 ± 0,02			
	LENGTH	Cm 47 ± 2			
	THICKNESS	Mm 0,6 ± 0,15			
	DRYING	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="text-align: center;">Duration</td> <td style="text-align: center;">Temperature</td> </tr> <tr> <td style="text-align: center;">≥ 20 hours</td> <td style="text-align: center;">≤ 36° C</td> </tr> </table>	Duration	Temperature	≥ 20 hours
Duration	Temperature				
≥ 20 hours	≤ 36° C				
PRIMARY PACKAGING	KIND	Box			
	MATERIAL	Alimentary cardboard in pure cellulose and window in polyethylene			
	WIDTH	Cm 20			
	LENGTH	Cm 26,5			
	HEIGHT	Cm 3,5			
	WEIGHT	G 45			
	THICKNESS	Mm 0,48			
SECONDARY PACKAGING	KIND	Cardboard			
	MATERIAL	Triple layered			
	WIDTH	Cm 27			
	LENGTH	Cm 42			
	HEIGHT	Cm 19			
	WEIGHT	G 432			
	THICKNESS	Mm 4			
PALLET	Dimensions	Cm 80x120			
	Number of layers	10			
	Units for each layer	8			


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INGREDIENTS		
Ingredients list:	Durum wheat semolina, fresh eggs (33,4%)	
Allergens	Present in the product	
	YES	NO
Cereals containing gluten and derivatives	X	
Crustaceans and products based on crustaceans		X
Eggs and products based on eggs	X	
Fish and products based on fish		X
Peanuts and products based on peanuts		X
Soy and products based on soy		X
Milk and products based on milk (lactose included)		X
Fruit with shell i.e. almonds and derivatives		X
Celery and products based on celery		X
Mustard and products based on mustard		X
Sulfur dioxide and sulfites with concentrations superior than 10 mg/kg or 10 mg/l expressed as SO₂		X
Sesame seeds and products based on sesame seeds		X
Lupins and derivatives		X
Molluscs and derivatives		X

PACKAGING LABEL	Information on the label:
	<p>Sales name</p> <p>Ingredients</p> <p>Humidity value, Net weight, Ideal quantity for 4 serves</p> <p>Conservation modality, DNV logo certified product – food chain traceability, Nutritional information – average values on 100 g of product, Nutrition Facts</p> <p>Cooking tips</p> <p>Produced and packed by:</p> <p>Brand, Commercial information, Commercial name,</p> <p>Information about the use and the peculiar features, Tmc – To be eaten within:</p> <p>Batch number L.....</p> <p>Information about the primary packaging</p> <p>EAN 13 code</p>


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CARTON LABEL	FAC-SIMILE
	INSERT FAC-SIMILE EAN 128 LABEL

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CHEMICAL – PHYSICAL VALUES – nutritional - contaminators

Parameter	Unity of measure	Objective value	Tolerance
Humidity	%	11	< 12,0
Ashes	% ss	1,1	1,30
Acidity	grades	< 4	5
Estratto etereo	g/s.s.	> 3, 80	*
Total sterols	g/s.s.	> 0,145	*
Number of eggs	N%Kg	5	*
Common wheat	%	Absent	< 0,3
Nutritional values			
Proteins	% s.s.	16	> 12
Fats	%	4	5
Carbohydrates	%	65	*
Kcal	*	371	*
Kjoules	*	1570	*
Contaminators			
Aflatoxin B1	ppb	≤ 2 ppb	*
Aflatoxin G + B	ppb	≤ 4 ppb	
Ochratoxin A	ppb	≤ 3 ppb	*
Heavy metals	Laws in force	In the law limits	*
Pesticides	Laws in force	In the law limits	*
GMO		Absent	*

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Microbiological values

PARAMETER	UNITY OF MEASURE	OBJECTIVE VALUE	TOLERANCE VALUE
Total bacteria	ufc/g	< 100.000	< 500.000
E. coli	ufc/g	< 10	< 10
Total coliforms	ufc/g	< 100	< 200
Enterobacters	ufc/g	< 50	< 100
Molds	ufc/g	< 500	< 500
Yeast	ufc/g	< 500	< 500
Staphylococcus aureus	ufc/g	< 100	*
Salmonella	/25 g	Absent	*
Filth Test			
Metallic residues	n/50 g	Absent	*
Plastic residues	n/50 g	Absent	*
Rat and mouse coats	n/225 g	Absent	*
Insects residues	n/50 g	< 50	*

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ORGANOLEPTIC FEATURES	
DESCRIPTION	FEATURES
Appearance	Homogeneous, typical, regular, well shaped and well processed, surface with absence of breaks, cracks and burns, roughness.
Odour	Characteristic of fresh eggs, light and gentle, pleasant, without extraneous notes such as acid, rancid, mold or stale.
Colour	Yellow intense, typical, brilliant, homogeneous, absence of fades, anomalous colorings, dark spots, black points and white points.
Taste	Pleasant, characteristic, delicate, without extraneous notes, absence of excessive or anomalous tastes.
Opacity	Typical of the product that keeps artisanal features.
Looseness	As soon as strained the pasta looks elastic and "independent".
Nerve	Marked, evident from the resistance that the pasta offers toward an external pressure.