



## Product specification of Farina di grano tenero tipo 00 - 1kgx10

### COMPANY DETAILS

Company Name	F. DIVELLA S.P.A.		
Address	LARGO DOMENICO DIVELLA 1, 70018 RUTIGLIANO (BA)		
Place of production	VIA ADELFA, Z.I. RUTIGLIANO, 70018 RUTIGLIANO (BA)		
Contacts	Tel: 0804779111	e-mail: <a href="mailto:divella@divella.it">divella@divella.it</a>	<a href="http://www.divella.it">www.divella.it</a>
Certifications	ISO 9001:2008; ISO 14001:2004; ISO 22000 ; FSSC 22000; BRC; IFS		

### PRODUCT INFORMATION

Divella article code	704110
Sales name of the product	Farina di grano tenero tipo 00
Shape number	0
Legal sales name of product	Soft wheat flour type 00
Brand	Divella
Range	Soft wheat flour - Retail
Invoicing unit	kg

### LOGISTIC INFORMATION

Unit EAN code	8005121004175
Unit net weight (kg)	1
Metrological control (e)	Yes
Number of units per case	10
Case net weight (kg)	10
Case gross weight (kg)	10,9
Case EAN code	08005121740172

### UNIT DIMENSIONS (MM)

Length	75
Depth	115
Hight	170

### CASE DIMENSIONS (MM)

Length	390
Depth	230
Hight	170

### BATCH CODE

Structure	L + day (number), month (letter), year (letter)
Position	On the top of the pack

### PACKAGING DETAILS

Primary packaging	Paper
Secondary packaging	Wrapping film
Tertiary packaging	N/A

### PALLET INFORMATION

Number of cases per layer	11
Number of layers per pallet	8
Number of cases per pallet	88

### SPECIFIC CHARACTERISTICS

Shelf life	9 months
Storage instruction	Store in a cool and dry place



STATEMENT	
Nutritional Information	All. XV Rif. Reg.Ce 1169/11
Allergen	Reg. UE 1169/2011, All. II

**INGREDIENT LIST ON THE LABEL IN DESCENDING ORDER (For allergens see ingredients in capital letters)**

Soft WHEAT flour

ALLERGEN STATEMENT		
Substances or products causing allergies or intolerances. Allergens as listed in Annex II to Regulation (EU) No.1169/2011	Intentional addition (Ingredient)	May contain traces of
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof.	X	0
Crustaceans and products thereof.	0	0
Eggs and products thereof.	0	0
Fish and products thereof.	0	0
Peanuts and products thereof.	0	0
Soybeans and products thereof.	0	X
Milk and products thereof (including lactose).	0	0
Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan nuts ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof.	0	0
Celery and products thereof.	0	0
Mustard and products thereof.	0	X
Sesame seeds and products thereof.	0	0
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO <sub>2</sub> .	0	0
Lupin and products thereof.	0	0
Molluscs and products thereof.	0	0

NUTRITIONAL INFORMATION		
Average Nutritional Values per 100g	Energy (kJ)	0
	Energy (kcal)	0
	Fat (g)	0
	of which saturated fat (g)	0
	Carbohydrate (g)	0
	of which sugar (g)	0
	Protein (g)	0
	Salt (g)	0



#### CHEMICAL AND PHYSICAL PARAMETERS

<b>W</b>	0
<b>P/L</b>	0
<b>Dry Gluten</b>	0
<b>Protein</b>	0
<b>Humidity</b>	0
<b>Ashes</b>	0
<b>Absorption</b>	0
<b>Development time</b>	0
<b>Stability</b>	0
<b>Pesticide Residues</b>	Reg.396/2005 and subsequent amendments
<b>Mycotoxins</b>	Reg.1881/2006 and subsequent amendments
<b>Heavy Metals</b>	Reg.1881/2006 and subsequent amendments

#### MICROBIOLOGICAL PARAMETERS

<b>ACC</b>	0
<b>Enterobacteriaceae</b>	0
<b>Total Coliforms</b>	0
<b>Staphylococcus aureus</b>	0
<b>Salmonella</b>	0
<b>Listeria Monocytogenes</b>	0%
<b>Moulds</b>	0
<b>Yeasts</b>	0

#### DECLARATIONS

<b>HACCP</b>	F. Divella S.p.A. has a self-control manual prepared following Reg. Ce 178 of 28/01/2002; 852 of 29/04/2004; 882 of 29/04/2004 and 15/11/2005 n.2073 and subsequent amendments. No. Registration IT-BA-037-29. The HACCP was implemented following all the available Sector Guidelines approved by the Ministry of Health.
<b>Characteristics of packaging materials</b>	Material in compliance with current regulations on materials intended to come into contact with foodstuffs (Reg Ce 1935/2004, 10/2001); D.M. 21/03/1973 and subsequent amendments.
<b>Declaration No GMO</b>	F. Divella S.p.A. operates in full compliance with the no GMO criteria and the pasta produced is therefore guaranteed 100% GMO free.