



Product Specification of Tagliatelle 95 - 500 g

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: divella@divella.it	www.divella.it
Certifications	ISO 9001:2008; ISO 14001:2004; ISO 22000 ; FSSC 22000; BRC; IFS		

SPECIFIC CHARACTERISTICS OF THE PRODUCT

Sales name of the product	Tagliatelle 95
Legal sales name of product	Egg pasta
Brand	Divella
Net weight	500 g

Batch Code	Identification code	L + day (number), month (letter), year (letter)	
	Printing details	Packaging line + shift = alphanumeric code = (letter + number) + (letter)	
	Localization of printing	on the side of the pack	
Shelf Life	Best before: (dd/mm/yy) – (dd/mm/yyyy)	Yes x No <input type="checkbox"/>	
	To be consumed after cooking within: (dd/mm/yy)	Yes <input type="checkbox"/> No <input type="checkbox"/>	
Metrological control e		Yes x No <input type="checkbox"/>	
Drained Weight		Yes <input type="checkbox"/> No <input type="checkbox"/>	

INGREDIENT LIST ON THE LABEL (IN DESCENDING ORDER)

Durum wheat semolina
Fresh Eggs
Water (max 12.5%)

ALLERGENS STATEMENT ON THE LABEL

Substances or products causing allergies or intolerances (Reg. UE 1169/2011, All. II)	Intentional addition	May contain traces of
Cereals containing gluten and products made from cereals containing gluten	X	
Crustaceans and products based on shellfish		
Eggs and products based on eggs	X	
Fish and fish products		
Peanuts and peanut-based products		
Soya and soya products		X
Milk and milk-based products (including lactose)		
Nuts and nut products derived (Ex. walnuts, hazelnuts, pistachios, almonds, pecans, Brazil nuts, cashew nuts, cashews, etc.)		
Celery and products based on celery		
Mustard and mustard-based products		
Sesame seeds and products based on sesame seeds		
Sulphite in a concentration of at least 10mg/kg		
Lupins and derivative products		
Molluscs and derivative products		



SPECIFIC CHARACTERISTICS OF THE PRODUCT

Nutritional Information	All. XV Rif. Reg.Ce 1169/11
Shelf life	36 months
Storage conditions	Store in a dry place at a temperature not exceeding 20°C
How to use	Bring water to boil, add salt, pour in pasta and leave it to cook for the time indicated on the package. Drain, dress and serve. The proportions to consider for an optimal cooking are: 1 litre of water, 10 g salt, 100 g pasta.
Cooking Time	See front of package

NUTRITIONAL INFORMATION

Average Nutritional Values per 100g	Energy	1563kJ - 369 kcal
	Fat	3.2 g
	of which saturated	1.3 g
	Carbohydrates	71.0 g
	of which sugar	1.5 g
	Protein	14.0 g
	Salt	0.09g

CHEMICAL AND PHYSICAL PARAMETERS DURUM WHEAT SEMOLINA PASTA

Ph	
Moisture	Max 12.5%
Organoleptic characteristics	Appearance, Colour, Odour, Flavour, Consistency
	FrequencyStandardMaximumMinimum
Ashes	1.05%1.05%1.10%1.00%
Protein	13%13%14%12.5%

MICROBIOLOGICAL PARAMETERS

The values refer to the product correctly stored until the end of its Shelf-life

Aerobic colony count (aerobic mesophilic 32 ° C)	UFC/g	
Yeasts and Moulds	UFC/g	< 500
Staphylococci coag. +	UFC/g	
Enterobacteriaceae	UFC/g	
Salmonella spp.		Absent/25g
Listeria Monocytogenes		Absent/25g

CHEMICAL AND PHYSICAL PARAMETERS OF DURUM WHEAT SEMOLINA PASTA

Pesticide Residues	Reg.396/2005 and subsequent amendments
Mycotoxins	Reg.1881/2006 and subsequent amendments
Heavy Metals	Reg.1881/2006 and subsequent amendments

DECLARATIONS

HACCP	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.
Characteristics of packaging materials	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.
Declaration No GMO	F. Divella S.p.A. operates in full compliance with the no GMO criteria and the pasta produced is therefore guaranteed 100% GMO free.