

Ingredients	White wheat flour 480, water
Allergens	Contains gluten
GMO	Does not contain genetically modified organisms
Organoleptic properties	Aspect: smooth surface, with no traces of flour, translucent, sectional glass-like aspect, point particles of pale brown to reddish colour and on average two black points per cm are allowed. Linear Colour: yellowish white, uniform Smell and taste: characteristic, no smell, foreign and/or mould taste Foreign bodies: NA

Shape and dimensions	LONG PASTA			
	Type name	Length (mm)	Exterior diameter / Width (mm)	Wall thickness (mm)
	Spaghetti	255 ÷ 265	1,7 ÷ 1,8	-
	Macaroni	255 ÷ 265	3 ÷ 3.1	1 ÷ 1.2
SHORT PASTA				
	Type name	Length (mm)	Wall thickness (mm)	
	Shells	20.5 ÷ 22	0.9 ÷ 1.2	
	Spirals	28 ÷ 32	0.9 ÷ 1.2	
	Elbows	22 ÷ 23	0.9 ÷ 1.2	
	Twisted elbows	28 ÷ 30	0.9 ÷ 1.2	
	Penne	38 ÷ 42	0.9 ÷ 1.2	
	Small tubes	35 ÷ 45	0.9 ÷ 1.2	
	Noodles	40 ÷ 45	0.9 ÷ 1.2	
	Vermicelli	20 ÷ 40	0.9 ÷ 1.2	
	Twisted noodles	20 ÷ 40	0.9 ÷ 1.2	

Physical and chemical properties	Moisture, [% max.]:	13.0	Faults: cracks, [% max]:	4
	Acidity, [max. degree of acidity]:	3.2	crumbs, [% max]:	3
	Crude protein content per dry substance, [% min]:	11	deformations, [% max]:	10
	Volume increase on boiling, [% min]:	- 250		

Microbiological criteria	Enterobacteriaceae, [ufc/ g, max]:	1 ÷ 5
	Yeasts and moulds, [ufc/ g, max]:	100 ÷ 500

Micotoxine content	Ochratoxin A, [µg / kg, max]:	3	Lead, mg / kg max.	- 0,2
	Deoxynivalenol (DON), [µg / kg, max]:	750	Cadmium, mg / kg max.	- 0,2
	Zearalenone, [µg / kg, max]:	75		

Nutritional values for 100 g of product:	Energetic value for 100 g product	1466,5 kJ / 350 kcal	Protein, g	11
	Fat, g	0,7 (of which saturated fatty acids, g 0,2)	Fibre, g	0,6
	Carbohydrates, g	75 (of which sugars, g 0,1)	Sodium, g	0,002

Packaging and labelling: Pasta is packaged in polypropylene bags/polyethylene sacks and grouped in boxes of 20 items/box and stacked on europallets. Packages used:
Primary package - polyethylene bags - for bags with net mass of 5 kg;
- polypropylene foil - for bags with net mass of 0,400 kg; 0,500 kg;
Secondary package - heat-shrinkable polyethylene foil - for wrapping the boxes of bags
Tertiary package - stretch foil for covering europallets containing sacks/boxes.
Pasta bags/sacks are heat-sealed and labelling is done by marking each product with the information imposed by the legislation in force, regarding the labelling of food products.

Storage conditions: Storage of pasta sacks/boxes, of europallets with sacks/boxes must only be done in spaces which are clean, well-ventilated, dry, free of rodents, insects and other pests.
During storage, a temperature between 5 and 25 ° and a relative humidity of maximum 75% must be ensured, and the products must be kept away from direct sunlight, heat sources and moisture.

Delivery: The delivery of contracted pasta quantities may be done at the headquarters of SC PAMBAC SA or at another client-requested location. Delivery must only be made using adequate means of transportation, authorised for the transportation of food products. Pasta batches will be accompanied by the following documents upon delivery: Invoice, Declaration of Conformity, Analytical report

Transportation: Transportation may be done using means of transportation belonging to SC Pambac SA or to the client, depending on the method of transportation established in the agreement. Means of transportation used must belong to the category of those destined to carry food products and must be: clean, dry, with no foreign odours, noninfested and must ensure the quality and integrity of products during transportation

Shelf Life Pasta has a 3-year shelf life, as of the date of packaging, provided that handling, transportation and storage requirements recommended by the producer are observed.

The aforementioned information represents an extract of the original documentation, does not entitle any legal contractual report and does not substitute the mandatory legal assessment made by the buyer upon receipt. Dry pasta is manufactured under conditions which fully guarantee food quality and safety, by SC PAMBAC SA, organisation which has a certified food quality, safety and security management system.