

Short pasta - Vermicelli, Noodles, Spirals, Elbows, Twisted elbows, Shells, Small Tubes

Ingredients	Wheat flour (type 550), 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. Injar Colour: yellowish white, uniform Smell and taste: characteristic, no smell, foreign and/or mould taste Foreign bodies: NA

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

Shape and dimensions

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
Small tubes	35 ÷ 45	0,9 ÷ 1,2
Noodles	40 ÷ 45	0,9 ÷ 1,2
Vermicelli	20 ÷ 40	0,9 ÷ 1,2

Physical and chemical properties	Moisture, [% max.]: 13.0 Acidity, [max. degree of acidity]: 3.2 Crude protein content per dry substance, [% min]: Volume increase on boiling, [% min]: - 250	Faults: cracks, [% max]: 4 crumbs, [% max]: 3 11 deformations, [% max]: 10
Microbiological criteria	Enterobacteriaceae, [ufc/ g, max]: 1 ÷ 5 Yeasts and moulds, [ufc/ g, max]: 100 ÷ 500	
Mikotoxine content	Ochratoxin A, [µg/ kg, max]: 3 Deoxynivalenol (DON), [µg/ kg, max]: 750 Zearalenone, [µg/ kg, max]: 75	Lead, mg/ kg max. - 0.2 Cadmium, mg/ kg max. - 0.2
Nutritional values for 100 g of product:	Energetic value for 100 g product 1523,73 kJ / 359.08 kcal Fat, g 0,92 (of which saturated fatty acids, g 0,2) Carbohydrates, g 75,5 (of which sugars, g 2,6)	Protein, g 11 Fibre, g 2,4 Salt, g 0.005

Packaging and marking:	Dry pasta is packaged in polypropylene/polyethylene bags and grouped in boxes of 20 items each 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 bags / boxes. - wooden europallets.
Storage conditions:	Dry pasta bags are heat-sealed. Each individual product is labelled by marking the information imposed by the legislation in force, regarding the labelling of food products. Storage of pasta bags/boxes, of europallets with bags/boxes must be done only 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 in storage spaces, and the products must be kept away from direct sunlight, heat sources and moisture.
Delivery:	The delivery of contracted dry 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. Dry pasta batches will be accompanied by the following documents upon delivery: Invoice, Declaration of Conformity, and, per request, 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	Dry 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.