

PRODUCT SPECIFICATION

Fusilli - green pea

RFI 6775

1. DESCRIPTION / RECOMMENDATION FOR USE

Pasta with green peas. Gluten free, dry pasta, suitable for all consumers. The fusilli should be cooked before consumption. Cooking time is 4-5 minutes.

2. COMPOSITION

Green peas

3. ORIGIN

EU

4. PROPERTIES

Size	Length 3.4 cm Width 1.0 cm
Colour	Green
Texture	Raw: hard and smooth surface Cooked: sensorial valuation at the cooking time
Moisture	< 12,5 %
GMO	GMO free

5. MICROBIOLOGICAL

Total plate count	max 1.000.000 cfu/g
Salmonella	absent in 25g
Coliforms	max 100 cfu/g
E.Coli	max 10 cfu/g
Staphylococcus aureus	max 100 cfu/g
Moulds & yeasts	max 1.000 cfu/g
Bacillus cereus	max 100 cfu/g

6. PACKAGING

PP bags contain 4 kg net weight

Packaging materials conform EU legislation

7. STORAGE AND SHELF LIFE

Shelf life is 36 months from day of packing.

Storage in dry and cool (max. 25°C) place. Keep away from direct heat and sunlight.

8. PHYSICAL AND CHEMICAL

Pesticides	According to legislation EC396/2005
Mycotoxins	According to legislation 1881/2006
Heavy metals	According to legislation 1881/2006

Metal detection

Ferrous	2 mm
Non-Ferrous	3 mm
Stainless steel	3 mm

9. NUTRITIONAL

Kcal/kJ	346/1464
Fat	1,4 g/100g
saturated	0,4 g/100g
Protein	23 g/100g
Carbohydrates	57 g/100g
sugars	3,5 g/100g
Dietary fibers	7 g/100g
Salt	0,01g/100g

10. ALLERGENS

Fusilli complies to regulation EC No 1169/2011 (annex II), details as below:

Allergen name	Status	Note
Cereals containing gluten (i.e. wheat, rye, barley, oat, spelt, kamut or their hybridised strains and products thereof	Free	
Crustaceans and products thereof	Free	
Eggs and products thereof	Free	
Fish and products thereof	Free	
Milk and products thereof (including lactose)	Free	
Nuts i.e. peanuts, almond, walnut, pecan nut, Brazil nut, pistachio nut, macademia nut and Queensland nut and products thereof	Free	
Sesame seeds and products thereof	Free	
Soybeans and products thereof	Free	May contain traces of soy
Sulphur dioxide and sulphites at concentration of more than 10mg/kg or 10mg/lit expressed as SO ₂	Free	
Celery and products thereof	Free	
Mustard and products thereof	Free	
Lupin and products thereof	Free	
Molluscs and products thereof	Free	

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