



Finished Product Specifications



WHOLE GRAIN MINI PENNE

DGPC SHAPE #30D_WG

DESCRIPTION

Whole Grain Mini Penne is a ridged, tube-shaped macaroni product prepared by extruding and drying units of dough made from whole wheat durum flour, enriched semolina, enriched durum wheat flour, and water.

INGREDIENT DECLARATION

Whole wheat durum flour, Durum Wheat Semolina, Durum wheat flour, niacin, iron (ferrous sulfate), thiamin mononitrate, riboflavin, and folic acid.

ALLERGENS

Wheat.

ANALYTICAL SPECIFICATIONS

Physical (Specifications are based on the average measurements of 20 pieces)

Cut Length:	1.50” – 2.00” (tip to tip)
Width:	0.250” – 0.260”
Thickness:	0.042” – 0.048” (in groove)
Die Type:	Teflon

Microbiological

Coliform Count	50 per gram maximum
Coagulase Positive Staphylococcus	Less than 100 per gram
Escherechia Coli	Negative per gram
Salmonella	Negative per 375 grams
Standard Plate Count	50,000 per gram
Yeast & Mold Count	50 per gram maximum
Extraneous Matter	The product shall be free of all other extraneous, foreign, or nonconforming substances. Not to exceed FDA Defect Action Levels

Chemical:

Moisture:	13.0% maximum
Protein:	12.2% minimum
Total Dietary Fiber:	6 grams per 56 gram serving minimum.

Reviewed By: Carl Gast	Page 1 of 3	Revised: 5/24/16
Approved By: Radwan Ibrahim	Document: FPS-30D_WG(E)	Revision: E



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SENSORY

The product shall be a light brown color with numerous brown and black flecks of bran, free of air bubbles. It shall possess a characteristic nut-like flavor typical of durum wheat.

Cook time 8-10 minutes. Use one gallon of water per pound of pasta.

SHELF LIFE

When properly stored, the product shall have a shelf life of 36 months from the date of manufacture.

STORAGE, HANDLING, AND DISTRIBUTION

The product shall be stored and transported in a clean, uninfested dry environment at ambient temperature. 55 – 65% RH is ideal; 50 – 90°F is recommended. Do not freeze.

SHIPPING AND RECORD-KEEPING INFORMATION

The ship sheet which accompanies the bill of lading shall accurately indicate the production date and quantity of all products in the shipment.

CODING SYSTEM

Products shall be coded for two years expiration from the date of manufacture. The same product code shall be applied to both the consumer unit (film or carton) and the shipping case.

	Foodservice/Totes	EXAMPLE:	010518X1 - Carrington
	Code Breakdown:	01_05_18_X_1 = January 5, 2016, 1st shift	
01	Month of Year		
05	Date of Month		
18	Year plus two (two year expiration)		
X	Plant Location (X = Carrington)		
1	Shift (1=1st, 2=2nd at Carrington)		



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Nutrition Facts

Serving Size (56g)
Servings Per Container

Amount Per Serving

Calories 210 **Calories from Fat** 10

% Daily Value*

Total Fat 1.5g **2%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 0mg **0%**

Total Carbohydrate 41g **14%**

Dietary Fiber 4g **16%**

Sugars 2g

Protein 7g

Vitamin A 0% • Vitamin C 0%

Calcium 2% • Iron 10%

Thiamin 25% • Riboflavin 10%

Niacin 15% • Folate 20%

Phosphorus 10% • Magnesium 15%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4