



PRODUCT CATEGORY:	Semolina Pasta Retail / Foodservice US
ISSUE DATE:	5.29.13

**1. PRODUCT DEFINITION**

A shelf stable dry pasta product made from enriched semolina and durum wheat flour, all GMO free.

This product is food grade and in all respects, including labeling, is in compliance with current Good Manufacturing Practices and all applicable government regulations.

Our products are manufactured with a disciplined management system.

**2. KOSHER DESIGNATION:**

This product is approved by the O.U and certified as Kosher.

**3. ANALYTICAL AND PHYSICAL ATTRIBUTES**

**A. SENSORY**

Uncooked

Texture: Hard; not brittle.

Appearance: Golden yellow in color.

Cooked

Taste: Wheaty flavor; No off flavors.

Aroma: Wheaty aroma, no off notes.

**B. ANALYTICAL**

ATTRIBUTE	UPPER RANGE LIMIT
Moisture	12.50%

**C. DEFECTS**

The product will have no extraneous or off odor, flavors or colors. When stored at ambient temperature, the product will have no noticeable change during its shelf life.



#### 4. MICROBIOLOGICAL AND SAFETY REQUIREMENTS

The procedures for microbiological analysis will be those described in the current edition of the U.S. Food and Drug Administration's (FDA) "Bacteriological Analytical Manual for Foods".

Acceptance of the product requires the following microbiological criteria be met:

ATTRIBUTE	UPPER RANGE LIMIT
Aerobic Mesophilic Plate Count	10000 c.f.u. in 1 gram
Coagulase Positive Staphylococci	100 c.f.u. in 1 gram
Molds	100 c.f.u. in 1 gram
Yeasts	100 c.f.u. in 1 gram
Total Enterobacteria	10 c.f.u. in 1 gram
Salmonella	absent in 25 grams

Products shall be in compliance with government guidelines and regulations concerning Salmonella and other product specific pathogens of public health significance. Sampling and testing protocols shall be in accordance with in the U.S. Food and Drug Administration's Bacteriological Analytical Manual (BAM).

Effective measures shall be taken to protect against the inclusion of metal or other extraneous material in food. Compliance with this requirement may be accomplished by using sieves, traps, magnets, electronic metal detectors, or other suitable effective means. Electronic metal detectors shall be calibrated and programmed for maximum sensitivities for ferrous, non-ferrous, and stainless steel standards.

#### 5. SHIPPING AND STORAGE TEMPERATURE REQUIREMENTS

Products shall not be shipped until the specifications have been met. The product shall be stored and shipped in a clean, dry environment at an ambient temperature.

#### 6. SHELF LIFE

The product shall have a dry shelf life of 32 months unopened under optimal storage conditions.

#### 7. PACKAGING, LABELING AND CODING

Upon receipt, the master case shall be intact and the master case and inner packages shall be constructed in a manner to preserve product integrity. Each master case shall be identified with the name of the product, net weight, ingredient declaration and an open "Best By" date. The inner pack shall be identified with a "Best By" date and the name of the product. The product must have production date code.

"Best By" code dates shall be easily read on the outer packaging of master cases and all individual inner packages.



Documents of each shipment indicating production code(s) and the number of containers with each shall be kept on file at the manufacturer's location.

Concept name and/or logo shall not be placed on any packaging material without prior permission of the concept.

**PRODUCTION CODE:**

Example: 57 4300 U010 10:40

Explanation: 57 = Packaging Line  
430 = Production Lot Code  
0 = Year  
U010 = 1 letter & 2 digits or 2 letters for production facility  
10:40 = Packaging Hour (Military Time)

**BEST BY DATE:**

Example: APR2010  
(production date plus 32 months)



**8. NUTRITIONAL/INGREDIENT/ALLERGEN STATEMENTS:**

<b>Nutrition Facts</b>			
Serving Size (56g)			
Servings Per Container			
<b>Amount Per Serving</b>			
<b>Calories</b> 200	Calories from Fat 10		
		% Daily Value*	
<b>Total Fat</b> 1g			<b>2%</b>
Saturated Fat 0g			<b>0%</b>
Trans Fat 0g			
<b>Cholesterol</b> 0mg			<b>0%</b>
<b>Sodium</b> 0mg			<b>0%</b>
<b>Total Carbohydrate</b> 42g			<b>14%</b>
Dietary Fiber 2g			<b>8%</b>
Sugars 2g			
<b>Protein</b> 7g			
Vitamin A 0%	• Vitamin C 0%		
Calcium 0%	• Iron 10%		
Thiamin 35%	• Riboflavin 15%		
Niacin 15%	• Folate 30%		
*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			

<b>Nutrition Facts</b>			
Serving Size (100g)			
Servings Per Container			
<b>Amount Per Serving</b>			
<b>Calories</b> 360	Calories from Fat 15		
		% Daily Value*	
<b>Total Fat</b> 1.5g			<b>2%</b>
Saturated Fat 0g			<b>0%</b>
Trans Fat 0g			
<b>Cholesterol</b> 0mg			<b>0%</b>
<b>Sodium</b> 5mg			<b>0%</b>
<b>Total Carbohydrate</b> 74g			<b>25%</b>
Dietary Fiber 3g			<b>12%</b>
Sugars 4g			
<b>Protein</b> 13g			
Vitamin A 0%	• Vitamin C 0%		
Calcium 0%	• Iron 20%		
Thiamin 70%	• Riboflavin 30%		
Niacin 30%	• Folate 60%		
*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
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Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram:			
Fat 9 • Carbohydrate 4 • Protein 4			

INGREDIENTS: SEMOLINA (WHEAT), DURUM FLOUR, NIACIN, IRON (FERROUS SULFATE), THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID.

CONTAINS WHEAT INGREDIENTS. THIS PRODUCT IS MANUFACTURED ON EQUIPMENT THAT PROCESSES PRODUCTS CONTAINING EGGS.



This document applies to the following products:

**Foodservice**

Item No.	Product Description	NP No
1000354002	Capelli D'Angelo	2029001001
1000354001	Capellini	2029001002
1000007428	Cellentani / Cavatappi	2029002200
1000440093	Conchiglie Rigati	2029001019
1000440074	Cut Ziti	2029001015
1000440041	Elbows	2029001041
1000440065	Farfalle	2029001011
1000354006	Fettuccine	2029001890
1000440090	Gemelli	2029001090
1000354013	Linguine	2029001025
1000354011	Linguine Fini	2029001024
1000440071	Penne Lisce	2029001012
1000440072	Penne Rigate	2029001013
1000440073	Pennoni Rigati	2029001014
1000002834	Pipette	2029001086
1000440395	Radiatore	2029002395
1000440083	Rigatoni	2029001016
1000440089	Rigatoni Romani	2029001018
1000440081	Rotini	2029001081
1000354005	Spaghetti	2029001003
1000354007	Thick Spaghetti	2029001023
1000354003	Thin Spaghetti	2029001999
1000006690	Bucatini	2029002308

**Retail**

Item No.	Product Description	NP No
1000338001	Angel Hair	2029001002
1000009099	Campanelle	2029002045
1000009097	Cellentani / Cavatappi	2029002200
1000009045	Ditalini	2029001010
1000166041	Elbows	2029001041
1000009041	Elbows	2029001041
1000009065	Farfalle	2029001011
1000338006	Fettuccine	2029001890
1000155306	Fettuccine Rigati	2029002306
1000002949	Fiori	2029001080
1000009090	Gemelli	2029001090
1000009093	Large Shells	2029001019
1000338013	Linguine	2029001025
1000338011	Linguine Fini	2029001024
1000009393	Medium Shells	2029002393
1000009369	Mezze Penne	2029002369
1000009389	Mezzi Rigatoni	2029002389



1000002952	Mostaccioli	2029001012
1000009026	Orzo	2029001029
1000006732	Pastina	2029002613
1000002955	Penne Rigati	2029001013
1000002954	Pipette	2029001086
1000009083	Rigatoni	2029001016
1000009081	Rotini	2029001081
1000338005	Spaghetti	2029001003
1000144005	Spaghetti	2029001003
1000338304	Spaghetti Rigati	2029002304
1000007431	Spaghetti Tagliati	2029001692
1000007430	Stelline	2029002722
1000338007	Thick Spaghetti	2029001023
1000338003	Thin Spaghetti	2029001999
1000002951	Ziti	2029001015
1000010260	Mini Penne	2029002167
1000010258	Mini Farfalle	2029002165
1000010259	Mini Wheels	2029002169