



Typical Specifications

Organic wholespelt fusilli 2 kg

1. General

This technical specifications apply to the Organic wholespelt fusilli 2kg.

The product is manufactured according to technical instructions approved by the company's board

Boiling time: 4-5 minutes

Ingredients: organic wholespelt flour

Origin raw material: EU Agriculture.

The raw materials should correspond to our specifications.

Packaging materials: BOPP bags, labels, cardboard cases.

Country of production: Romania

Eco control body number: RO-ECO-007

2. Technical requirements for quality

2.1 Sensory properties:

Characteristic	Conditions
Aspect	Spiral 2 - 4 cm , with smooth, matte, with no traces of flour, allowed small deformities
Color	Dark pigmented cream
Smell - taste	Specific, odorless and tasteless mold

2.2 Physico-chemical parameters:

Characteristic	Conditions	Reference documents
Moisture: (%)	Max.13	Internal regulation
Behavior boiling	After boiling the pasta remain resilient , do not stick, does not form conglomerates, holds its shape (not unravel)	

2.3 Pesticide content:

Characteristic	Conditions	Reference documents
Organochloropesticides: (mg/kg)	<0.01	Bundesverband Naturkost Naturwaren – indicative values for pesticides
Organophosphorpesticides: (mg/kg)	<0.01	
Other pesticides: (mg/kg)	<0.01	

2.4 Micotoxine content:

Characteristic	Conditions	Reference documents
Aflatoxin B1 (µg/kg)	<2	Regulation (EU) no. 2073/2005
Aflatoxin B1+B2+G1+G2 (µg/kg)	<4	

Ocratoxina A (µg/kg)	<3	
Deoxynivalenol (µg/kg)	<750	

2.5 Other contaminants:

Characteristic	Conditions	Reference documents
Nitrates: (mg NO ₃)	<200	Regulation (EU) no. 1881/2006
Melamine and its structural analogs (mg/kg)	<2,5	

2.6 Microbiological parameters

Characteristic	Conditions	Reference documents
Salmonella (ufc/g)	Absent/25g	Regulation (EU) no. 2073/2005
E coli O157 (ufc/g)	Absent/25g	Internal regulation

3. List of allergens (EEC Regulation 1169/2011)

ALLERGENS	Ingredient		Cross contamination	
	Yes	No	Yes	No
Gluten-containing cereals (wheat, oat, barley, rye, spelt) and products made thereof	X			
Shellfish and products made thereof		X		X
Egg and egg products made thereof		X		X
Fish and products made thereof		X		X
Peanuts and products made thereof		X		X
Soy and products made thereof		X		X
Milk and products made thereof (incl. lactose)		X		X
Nuts and products made thereof		X		X
Celery and products made thereof		X		X
Mustard seeds and products made thereof		X		X
Sesame seeds and products made thereof		X		X
Sulphur dioxide and sulphites at a concentration of more than 10 mg/kg or 10 mg/l		X		X
Lupine and products made thereof		X		X
Mollusks and products made thereof		X		X

4. Nutritional Value

Energy value kj /kcal/100g:	1482 / 350
Protein g/100g	15
Carbohydrate g/100g	62
Sugars g/100g:	6.8
Fat g/100g:	3.1
Saturated fat g/100g:	0.3
Fibre g/100g	6.8
Salt g/100g	0.2

5. Packaging, marking, storage, transport and documents

Packaging.

The product is packed in poli bags, with a net weight of 2kg, 2 bags in a cardboard box, 81 boxes (162 bags)/palett with the hight of 1.95 m.

Labeling.

Label contains the following information:

- name of product
- name of the producer or the distributor
- list of ingredients
- net content in g or kg
- expiry date
- batch number
- storage conditions
- preparation
- country of origin
- the place of origin of the primary ingredient
- specific markings organic products

Storage, transport and documents.

Finished products are stored in the space provided for that purpose, warehouse of finished products, on pallets or shelves, on lots with the rules FIFO / FEFO. The warehouse is clean, ventilated area away from strong heat and light, mold, pests. Storage Conditions: Temperature: max. 25° C, Humidity: 65 % maximum, away from direct sunlight.

The shelf life is 3 years from date of manufacture.

6. The rules for checking quality

Quality check is made for each batch. Every batch is checked: humidity, boiling behavior, organoleptic properties, the net weight of individual packaging, packaging, marking and labeling. The pesticide, micotoxine, microbiological properties and other contaminants shall be verified in accordance with the plan of self-control.