



## Produktspezifikation

### Bio gekeimte Dinkelnudeln

#### 1. General.

This technical specifications apply to the Organic sprouted spelt seeds fusilli bulk  
 The product is dried at temperatures lower 42 °C according to technical instructions approved by the company's board.

**Boiling time:** 7-8 minutes

**Ingredients:** organic sprouted spelt 100%.

**Origin raw material:** EU Agriculture.

The raw materials should correspond to our specifications.

**Packaging materials:** foil bag, cardboard cases, labels.

**Country of production:** Romania

**Eco control body number:** RO-ECO-007

#### 2. Technical requirements for quality

##### 2.1 Sensory properties:

Characteristic	Conditions
Aspect	Fusilli 1.5 - 4 cm , with smooth, matte, with no traces of flour, allowed small deformities
Color	Brown
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 )	Internal regulation

##### 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 )	<0.1	

### 2.4 Micotoxine contents:

Characteristic	Conditions	Reference documents
Aflatoxins B1 (µg/kg)	< 2	Regulation (EU) no. 1881/2006 updated
Aflatoxins B1, B2, G1, G2 (µg/kg)	< 4	Regulation (EU) no. 1881/2006 updated
Ochratoxin A (µg/kg)	<3	Regulation (EU) no. 1881/2006 updated
Deoxynivalenol (µg/kg)	< 750	Regulation (EU) no. 1881/2006 updated

### 2.5 Other contaminants:

Characteristic	Conditions	Reference documents
Melamine (mg/kg)	< 2,5	Regulation (EU) no. 1881/2006 updated

### 2.6 Microbiological parameters

Characteristic	Conditions	Reference documents
Salmonella (cfu/g )	Absent/25g	Regulation (EU) no. 2073/2005 updated
E coli STEC (cfu/g )	Absent/25g	Regulation (EU) no. 209/2013
Listeria monoytogenes (cfu/g )	< 100	Regulation (EU) no. 2073/2005 updated

### 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			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:	1353/321.4
Protein g/100g	10.8
Carbohydrate g/100g	55
Sugars g/100g:	5
Fat g/100g:	1.8
Saturated fat g/100g:	0.4
Fibre g/100g	21
Salt g/100g	0.03

**5. Packaging, marking, storage, transport and documents****Packaging.**

The product is packed in foil bag and cardboard cases. Net weight is max. 10kg/case.

**Labeling.**

Label contain the following information:

- name of product
- name of the producer or the distributor
- net content in kg
- best before date
- batch number
- storage conditions
- country of origin
- specific markings organic products

**Storage, transport and documents.**

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

The shelf life is 2 and 6 months 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, microbiological properties , organoleptic properties and labeling. The pesticide and micotoxine shall be verified in accordance with the plan of self-control.

**Declaration:**

We regularly update and modify our specifications. The information contained in this specification corresponds to our current knowledge and is believed to be accurate. The specification is intended to give information about our products and is based on truthful information of our suppliers. The legal requirements for food safety are respected.