



1. General.

This technical specifications apply to the Organic red lentils and golden flax seeds fusilli.

The product is dried at temperatures lower 42 ° C according to technical instructions approved by the company's board.

Boiling time: 4-5 minutes

Ingredients: organic red lentils flour 90%, organic golden flax seeds flour 10%.

Origin raw material: EU / non EU Agriculture.

The place of provenance of the primary ingredient is different to that of the food.

The raw materials should correspond to our specifications.

Packaging materials: BOPP film/ BOPP printed film, (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 1.5 - 4 cm , with smooth , matte , with no traces of flour, allowed small deformities
Color	orange
Smell - taste	Specific, odorless and tasteless mold

2.2 Physico-chemical parameters:

Characteristic	Conditions	Reference documents
Moisture: (%)	Max.13	Internal regulation
Gluten-containing: (ppm)	< 20	Regulation (EU) no. 41/2009
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)	<0.01	

2.4 Micotoxine content:

Characteristic	Conditions	Reference documents
Deoxynivalenol (µg/kg)	< 750	Regulation (EU) no. 1881/2006 updated
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

2.5 Other contaminants:

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

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		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:	1604 / 379
Protein g/100g	26
Carbohydrate g/100g	50
Sugars g/100g:	2.2
Fat g/100g:	6.6
Saturated fat g/100g:	1.0
Fibre g/100g	7.4
Salt g/100g	<0.03

5. Packaging, marking, storage, transport and documents

Packaging.

The product is packed in bags of BOPP film, with a net weight of 250g. There are a few types of packing:

- BOPP film labeled with stickers
- BOPP film and secondary packaging in individual boxes custom stamped
- printed BOPP film

Collective packaging is done in boxes of 6 pieces/cardboard case.

Bulk packaging is done in cardboard case.

Labeling.

Label/Printed film/Box Personalized 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 2 and 6 months years from date of manufacture.