



1. General.

This technical specifications apply to the Organic Green Peas 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: 3-4 minutes

Ingredients: organic green peas 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: 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	green
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 (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:	1410/336
Protein g/100g	21
Carbohydrate g/100g	39
Sugars g/100g:	5.6
Fat g/100g:	6
Saturated fat g/100g:	1
Fibre g/100g	21
Salt g/100g	0.04

5. Packaging, marking, storage, transport and documents

Packaging.

The product is packed in foil bag and cardboard cases.

Net weight / cardboard case (kg)	Cases/ pallet	Net weight / pallet (kg)
5 kg	63	315
9 kg	45	405

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.

The shelf life is 2 and 6 months years from date of manufacture.