

Specification

Article-No.: 34244
Product name: Kid's Pasta Ocean Organic
12 x 300 g (AG)
Type: organic
Organic inspection body: DE-ÖKO-006

GPC-Classification:
Print: 31.01.2017

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1. Description of product

Legal Description

Pasta

Ingredients:

Durum **wheat** semolina*
Can contain traces of egg
*Controlled organic cultivation

Sensory

Appearance / Color: pressed noodles; shaped like sea creatures, approx. 5 mm long
yellow
Cooked: yellow noodles
Taste: typical
Odor: typical

Recommended cooking time

Approx. 6-8 Min.

Cooking instructions

Drop the noodles into 1 liter of boiling salted water and cook until al dente, stirring occasionally. Drain and serve as desired.

For commercial kitchens:

For large cooking quantities, which are kept warm over a longer period, the cooking time should be reduced by approximately 1/3 depending on the intended use.

Notes for consumers

Cook pasta before consumption. Do not consume raw.

Diet

vegetarian

Contains following allergens / food intolerances

Gluten

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2. Nutrition facts

Serving size (100 g) uncooked, dried pasta contains in average:

Calories	1517 kJ / 358 kcal
Fat	1.7 g
Saturated Fat	0.4 g
Total Carbohydrates	72 g
Sugars	3,6 g
Dietary Fiber	3.3 g
Protein	12 g
Sodium	< 0.01 g

3. Chemical / Physical Attributes

	Max	Notes
Moisture:	13	%
Percentage of breakage:	5	%
Foreign pasta:	2	%

4. Microbiological and Safety Requirements

The microbiological guideline values comply with the publication of the task force of the microbiological guide and limit values for food of the commission Food Microbiology and Hygiene of the German Corporation for Hygiene and Microbiology (DGHM); updated on 29.11.2007.

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5. Packaging / Shipping / Storage / Shelf-Life

Packaging 0.300 kg bag

Final consumer packaging (FCP) Bag
 Net weight per FCP 0.300 kg

Packaging unit (PU) box
 Units per PU 12 bags à 0.300 kg per box
 Net weight per PU 3.600 kg
 Gross weight per PU 4.150 kg

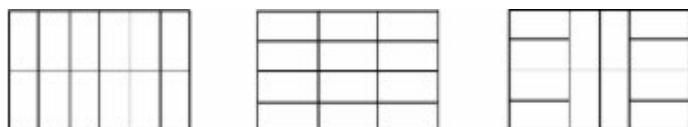
Bag-EAN / Bag-UPC 4018722342441
 Box-EAN / Box-UPC 4018722008828

Box label with Videojet-ink printer (Article number, product name, weight, best before date etc.)
 Article number of supplier 34244

Box dimension in mm (L x W x H) 400.00 x 200.00 x 192.00
 Box volume 0.015 m³

Pallet Euro-pallet 800 x 1200

Packing patterns



Standard specification CCG-Norm	CCG 1		CCG 2
	CCG 1		
Numbers PU / layer	12		12
Numbers layer / pallet	4		9
PU / pallet	48		108
Net-Transport weight / pallet in kg	172.800		388.800
Gross-Transport weight / pallet in kg	219.200		468.200
Transport dimension in cm / pallet incl. wood	120.00 x 80.00 x 91.80		120.00 x 80.00 x 187.80
Volume in cm ³ / pallet	881,280.000		1,802,880.000
Shelf life	3 Years		
Labeling	TT.MMM.JJJJ		
Shelf life conditions	protected from sunlight, in a cool and dry place		
Max. storage temperature	+25 °C		

Declaration of no objection of packaging materials

The used packaging materials and articles of daily use comply with regulations of the LFGB (Code covering Food, Articles of Daily Use and Feeding Stuff) in its current version. Information relating to foodstuffs comply with the declaration of the regulations of packaging and the EU Food Information Regulation in their current versions.

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6. Food law

The pasta and products produced by ALB-GOLD Teigwaren GmbH comply with the applicable provisions of the Food and Feed Code (LFGB) as well as its followings.

Products from organic agriculture are certified according to the provisions of Regulation (EC) No.834 / 2007, Regulation (EC) No 889/2008 (laying down detailed rules for the application of Regulation (EC) No.834 / 2007) on organic farming and labeling of agricultural products and foodstuffs. Eco-control number: DE-ÖKO-006.

For the production of our conventional pasta products, chicken eggs from the quality class A are processed. For the production of our conventional dried pasta products of ALB-GOLD's own brands ("ALB-GOLD" and "Beste Landqualität") we use durum wheat semolina from German cultivation.

We do not consider raw materials or raw materials suppliers, which we are aware of the fact that genetically modified raw materials are used. No microorganisms or enzymes that have been modified by genetic engineering methods are used in the production process. Our pasta products are also not produced by means of a genetic engineering process, but according to traditional-technical and industry-standard procedures. The foodstuff is not subject to any labeling requirements under the applicable foodstuffs legislation on genetically modified foodstuffs, nor under EC Regulations Nos. 1829/2003 and 1830/2003.

Our high quality and hygienic standard is constantly checked, monitored and ensured by a verified HACCP system as well as by sensory, chemical, physical and microbiological analyses.

The nutritional values are averages and are based on our current knowledge and information. Since raw materials are subject to natural fluctuations, the nutritional values cannot be an assured property. Moreover, improper transport and / or improper storage can result in quality changes that are not within our sphere of influence. The cooking times are subjective values. Understand the given cooking time as a guideline. Try the cooking noodles earlier and pour out the noodles after reaching your personal cooking time.

The attention for allergies and intolerance reactions against food has increased considerably in recent years. More than one percent of the population suffers from genuine food allergies.

This is undoubtedly a significant health problem. As food manufacturers, we see ourselves in the obligation to provide the necessary information to consumers.

An egg of average weight is to be used as the basis for the calculation of egg content in pasta. Taking into account modern methods of holding, biological and other influences, it is to be assumed that an average weight of medium weight (weight class M - medium) is 50 g. When determining the egg content, 195 mg of cholesterol in 50 g of whole egg (equivalent to a medium-sized scrambled egg) should be used. In the individual case, the natural spread must be taken into account by referring to claims of a minimum cholesterol content of 180 mg cholesterol / 50 g whole egg. The quantitative determination of cholesterol in the laboratory is performed by means of GC.

Fresh pasta is packaged under a protective atmosphere.

The pasta is not treated with ionized rays.

ALB-GOLD Teigwaren GmbH is certified by:

- IFS Food - 12 024 27867 TMS

- Environmental management: DIN EN ISO 14001

- Energy management: DIN EN ISO 50001

EU approval number: DE BW 07008 EG

ELS- number: DE-104

This specification was prepared electronically and is valid without signature.