## atalanta

#### **PRODUCT SPECIFICATION**

Last Updated: May 16, 2012

Product Name <u>"SPIGA" Pasta Fettuccine 20/1 lb</u>

**Product Description**: Fettuccine (literally "little ribbons" in Italian) is a type of pasta

popular Roman cuisine.

Kosher: Yes

Plastic bag: Polyethylene

**UPC Code:** 0 10978 60015 7 **GTIN:** 100 10978 60015 4

**Ingredient Statement:** Semolina (Durum Wheat), Niacin, Ferrous Lactate (Iron),

Thiamine, Mononitrate (Vit. B), Riboflavin (Vit. B2), Folic Acid

#### **Physical Properties:**

Color Typical yellow

Flavor and aroma Characteristics of pasta from Durum wheat

semolina

Texture It maintains its consistency after cooking without

patina

• Appearance: Clean, smooth, typical of pasta made with Teflon

dye

Net weight 16 oz. (1lb.) 454 g.

#### Microbiological Properties:

Total Plate Count < 100,000 cfu/gYeast & Molds < 1000 cfu/g



## atalanta

#### **Nutrition Facts:**

Serving size 2 oz (56 g)

Servings per container 8

Calories:	200	
Calories from fat:	10	
		% of Daily Value
Total Fat	1 g	2%
Saturated Fat	0 g	0%
Trans Fat	0 g	
Cholesterol	0 mg	0%
Sodium	0 mg	0%
Total Carbohydrate	41 g	14%
Dietary Fiber:	2 g	8%
Sugars	0g	
Protein	7 g	

Country of Origin: Italy

Shelf life: 3 years

**Storage:** Store unopened plastic in a cool and dry place out of direct sunlight.

Packaging: 20 packs per case

Packed in cardboard boxes of 11.61(L) x 5.91(W) x 11.02(H) Inches

Palletization:

Cases per pallet	96
Block & Tier	24 x 4
Case cube (^ft)	0.4376

**Product Code:** The manufacturer will mark all bags & cases with the production date code as follows (using the Julian Date system): **L1110RI** - L- Lot 1110 is The 110th of 2011 and the first digit is The year (1 means 2011). RI- Production line.



## atalanta

# ALLERGEN CHECK LIST FOR FOOD INGREDIENT SUPPLIERS

Product Name :	"SPIGA " Pasta	Fettuccine	20/1	lh
	Orion rustu	i cttaoonic	<b>20</b> / 1	10.
Plant				
Location:	Italy			

The first column indicates the allergens that may be found in the product, either by addition or by cross contamination. The second column indicates the allergens that are present in other products that are run on the same equipment but at a different time, in the plant. The third column indicates whether any of those ingredients are present in the plant.

**Each square is answered** with a **YES** or **NO** and when applicable the **name of an ingredient**.

COMPONENTS	PRESENT IN PRODUCT	PRESENT IN OTHER PRODUCTS MANUFACTURED ON THE SAME LINE	PRESENT IN THE SAME MANUFACTURING PLANT
Peanuts (including peanut oil)	NO	NO	NO
Tree Nuts	NO	NO	NO
Sesame Seeds	NO	NO	NO
Milk and derivatives, specify e.g. milk, caseinate, whey, etc.	NO	NO	NO
Eggs	NO	YES	YES
Fish	NO	NO	NO
Shellfish	NO	NO	NO
Soy (excluding soy oil)	NO	NO	NO
Wheat	YES	YES	YES
Sulphites	NO	NO	NO
Corn	NO	NO	NO
Poppy Seeds	NO	NO	NO
Sunflower Seeds	NO	NO	NO
MSG (monosodium glutamate)	NO	NO	NO
Tartrazine	YES	YES	YES

