



atalanta
Delivering the Global Harvest

Product Specification Sheet Grocery

Product Name: "Primio D'oro" Linguine Pasta 2/10 Lbs

Item Number:	PAST102	Country of Origin:	ITALY
Pack Size:	2/10 Lbs		
Unit Net Weight:	10 lbs (4.54 Kg)	Unit Drain Weight:	N/A

UPC : 0 70352 21027 3

Case/Package Code:

Best before Date: DD/MM/YYYY, Lot Number (L.1 and L ABC DFG) and the production date using the Atalanta format below:

Past501 YYJJJ, where YY is the Year and JJJ is the day of the year per the Julian Calendar

GTIN : 10 0 70352 21027 0

Unit Can Code/Coding Format:

Best before Date: DD/MM/YYYY, Lot Number (L.1 and L ABC DFG) and Time of production: HH:MM

Product Image	Product Label

Product Properties

Product Description:

Durum wheat semolina pasta Primio D'oro brand

100% Durum Wheat Semolina, Water

Ingredient Statement:

Contains: wheat
May contain traces of soy

Kosher (Y/N; type)	Y
GMO Free (Y/N)	Y
BPA NI (Y/N); Lid, Can, Jar, Environmental	Y (no BPA)
Organic (Y/N; type)	N
Pieces Count (per package)	N/A
Easy Open (Y/N; type)	N
Piece Fragments (Range ; %)	3%

Physical Properties:

Color	Amber typical and uniform
Aroma & Flavor	Typical of wheat and pleasant
Texture	"al dente", after it has been cooked for the indicated time
Appearance	Exempt anomalies, such as spots of different colors

Size & Shape Range (mm)	LENGTH 40 mm (+/-0.3MM) - DIAMETER 6.4 mm (+/-0.3) -
Vacuum	NO

Chemical Properties:

pH (range)
Titration Acidity (range)
°Brix (range)
Salt Percentage – Volhard Method (range)
Sulfur Dioxide (range)
% Moisture (range)
Free Fatty Acid Value
Peroxide Value

Minimum	Maximum	Target
NA	NA	NA
NA	Max 4°	NA
NA	NA	NA
NA	NA	NA
NA	NA	NA
NA	MAX 12,5 %	NA
NA	NA	NA
NA	NA	NA

Microbiological Properties:

Total Plate Count
Yeast and Molds
Coliforms
Staphylococcus, coagulase positive
E.Coli
Listeria
Salmonella

< 100.000 ufc/g
Yeast: Max 10 UFC/g - Molds: max 100 UFC/g
< 10 ufc/g
Absent
< 10 ufc/g
Absent
Absent

Nutritionals

(*Daily Value % (DV%) Based on a 2,000 Calorie Diet)

Serving Size:

(As listed on Label)

Servings Per Container:**2/3 cup dry (55 g)****80****Serving Size:****100g****Servings Per Container:****50**

	Per Serving	DV%
Calories:	200	
Total Fat (g)	1	1%
<i>*Changed from 65-78g :</i>		
Saturated Fat (g):	0	0%
Trans Fat (g):	0	
Cholesterol (mg):	0	0%
Sodium (mg)	15	1%
<i>*Changed from 2,400-2,300mg:</i>		
Total Carbohydrate (g)	40	15 %
<i>*Changed from 300-275g:</i>		
Dietary Fiber (g)	2	7%
<i>*Changed from 25-28g :</i>		
Total Sugars (g):	2	
Added Sugars	0	0%
Protein (g):	6	
Vitamin D (mcg)	0	0%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
Calcium (mg)	10	1%
<i>*Changed from 1,000-1,300mg:</i>		
Potassium (mg)	80	2%
<i>*Changed from 3,500-4,700mg:</i>		
Iron:	0.7	4%

	Per Serving	DV%
Calories:	358	
Total Fat (g)	1.5	2%
<i>*Changed from 65-78g :</i>		
Saturated Fat (g):	0.3	2%
Trans Fat (g):	0	
Cholesterol (mg):	0	0%
Sodium (mg)	27	1%
<i>*Changed from 2,400-2,300mg:</i>		
Total Carbohydrate (g)	73	27%
<i>*Changed from 300-275g:</i>		
Dietary Fiber (g)	3	11%
<i>*Changed from 25-28g :</i>		
Total Sugars (g):	3.2	
Added Sugars	0	0%
Protein (g):	11.5	
Vitamin D (mcg)	0	0%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
Calcium (mg)	18	%
<i>*Changed from 1,000-1,300mg:</i>		
Potassium (mg)	145	3%
<i>*Changed from 3,500-4,700mg:</i>		
Iron:	1.3	7%

*Please note that changes in the Daily Values amounts and Nutrients declared. Serving Sizes has also changed for many commodities, please reference the attached document for appropriate serving size.

Packaging

Individual Unit Dimension:		Case Gross Weight:	21.6 Lbs
Case Dimensions (in):	11.1 x 5.4 x 9.3	Storage Practice:	Store unopened in a cool and dry place out of direct sunlight.
Case Cube (ft^):	0.812	Storage Temperature:	40-80 °F
Block & Tier:	25 x 5	Shipping Temperature:	40-80 °F
Cases Per Pallet:	125		

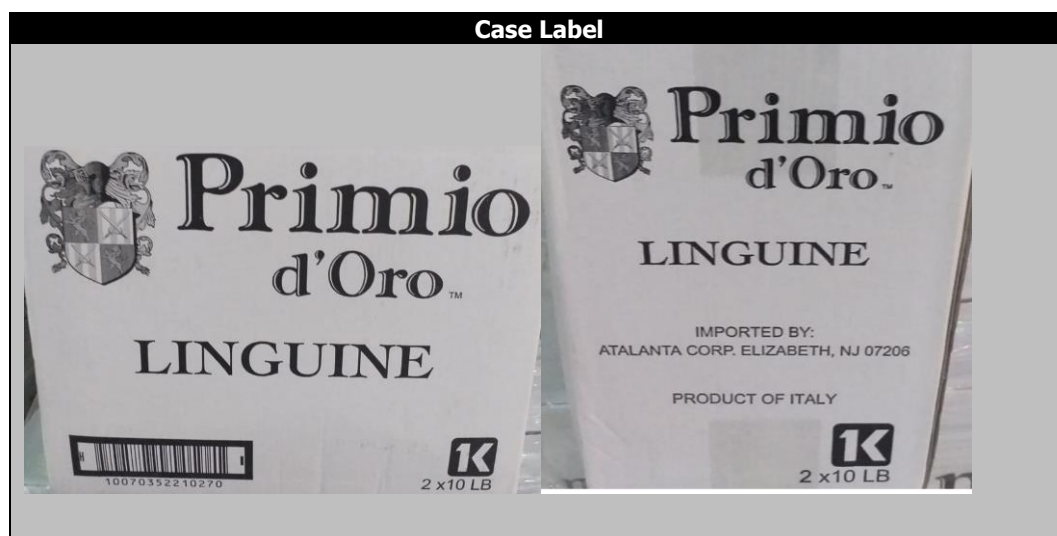
Allergen List

The first column indicated 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 & derivatives (Specify: milk, casein, whey, etc)	no	no	no
Eggs	no	no	no
Fish	no	no	no
Shellfish	no	no	no
Soy (excluding soy oil)	no	no	no
Wheat (Gluten)	Yes (gluten)	Yes (gluten)	Yes (gluten)
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	no	no	no

Case Label



Supplier No.	S1252
Manufacturer No.	S1252
Audit / Expiry Date	BRC/IFS JUN 2021