



PRODUCT CATEGORY:	Protein PLUS – Retail / Food Service
REVIEWED DATE:	JANUARY 2020

1. PRODUCT DEFINITION

A shelf-stable dry pasta product made from enriched semolina, durum wheat flour, lentil flour, pea protein, chickpea flour, barley flour, spelt flour.

This product is food grade and in all respects, including labeling, is in compliance with current Good Manufacturing Practices and all applicable government regulations.

Our products are manufactured with a disciplined management system.

2. KOSHER DESIGNATION:

This product is approved by the O.U and certified as Kosher.

3. ANALYTICAL AND PHYSICAL ATTRIBUTES

A. SENSORY

Uncooked

Texture: Hard; not brittle.

Appearance: Tan to brown in color. Small, visible dark brown specs (bran).

Cooked

Taste: Wheaty, nut-like flavor. No off flavors.

Aroma: Wheaty aroma, no off notes.

B. ANALYTICAL

ATTRIBUTE	UPPER RANGE LIMIT
Moisture	12.50%

C. DEFECTS

The product will have no extraneous or off odor, flavors or colors. When stored at ambient temperature, the product will have no noticeable change during its shelf life.

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4. MICROBIOLOGICAL AND SAFETY REQUIREMENTS

The procedures for microbiological analysis will be those described in the current edition of the U.S. Food and Drug Administration's (FDA) "Bacteriological Analytical Manual for Foods".

Acceptance of the product requires the following microbiological criteria be met:

ATTRIBUTE	UPPER RANGE LIMIT
Aerobic Mesophilic Plate Count	10,000 CFU / g
Coagulase Positive Staphylococci	100 CFU / g
Mold	100 CFU / g
Yeast	100 CFU / g
Total Enterobacter	10 CFU / g
Salmonella	absent in 25 grams

Products shall be in compliance with government guidelines and regulations concerning Salmonella and other product specific pathogens of public health significance. Sampling and testing protocols shall be in accordance with in the U.S. Food and Drug Administration's Bacteriological Analytical Manual (BAM).

Effective measures shall be taken to protect against the inclusion of metal or other extraneous material in food. Compliance with this requirement may be accomplished by using sieves, traps, magnets, electronic metal detectors, or other suitable effective means. Electronic metal detectors shall be calibrated and programmed for maximum sensitivities for ferrous, non-ferrous, and stainless steel standards.

5. SHIPPING AND STORAGE TEMPERATURE REQUIREMENTS

Products shall not be shipped until the specifications have been met. The product shall be stored and shipped in a clean, dry environment at an ambient temperature.

6. SHELF LIFE

The product shall have a dry shelf life of 12 months unopened under optimal storage conditions.



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7. PACKAGING, LABELING AND CODING

Upon receipt, the master case shall be intact and the master case and inner packages shall be constructed in a manner to preserve product integrity. Each master case shall be identified with the name of the product, net weight, ingredient declaration and a “Best By” date. The inner pack shall be identified with a “Best By” date and the name of the product. The product must have production date code.

“Best By” code dates shall be easily read on the outer packaging of master cases and all individual inner packages.

Documents of each shipment indicating production code(s) and the number of containers for each shall be kept on file at the manufacturer’s location.

Concept name and/or logo shall not be placed on any packaging material without prior permission of the concept.

PRODUCTION CODE:

Example: 57 4303 U01 10:40

Explanation: 57 = Packaging Line
430 = Production Lot Code
3 = Year
U01 = 1 letter & 2 digits or 2 letters for production facility
10:40 = Packaging Hour (Military Time)

BEST BY:

Production Date plus 12 months

Example: 2013 APR 02 (Individual package)
2013 04 02 (master case)



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8. 2016 COMPLIANT NUTRITIONAL/INGREDIENT/ALLERGEN STATEMENTS:

Nutrition Facts	
about 7 servings per container	
Serving size	2oz (56g)
Amount per serving	
Calories	190
	% Daily Value*
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 39g	14%
Dietary Fiber 4g	14%
Soluble Fiber 2g	
Insoluble Fiber 2g	
Total Sugars 2g	
Protein 10g	
Vitamin D 0mcg	0%
Calcium 14mg	2%
Iron 2mg	10%
Potassium 245mg	6%
Thiamin 0.5mg	40%
Riboflavin 0.2mg	15%
Niacin 5mg	30%
Folate 199mcg DFE (112mcg folic acid)	50%
Not a significant source of added sugars.	
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Nutrition Facts	
Serving size	100g
Amount per serving	
Calories	340
	% Daily Value*
Total Fat 2g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 69g	25%
Dietary Fiber 8g	29%
Soluble Fiber 4g	
Insoluble Fiber 4g	
Total Sugars 3g	
Includes 0g Added Sugars	0%
Protein 18g	
Vitamin D 0mcg	0%
Calcium 26mg	2%
Iron 3mg	15%
Potassium 437mg	10%
Thiamin 0.8mg	70%
Riboflavin 0.4mg	30%
Niacin 8mg	50%
Folate 355mcg DFE (200mcg folic acid)	90%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

INGREDIENTS: SEMOLINA (WHEAT), DURUM WHEAT FLOUR, LENTIL FLOUR, PEA PROTEIN, CHICKPEA FLOUR, BARLEY FLOUR, SPELT FLOUR.

VITAMINS/MINERALS: VITAMIN B3(NIACIN), IRON (FERROUS SULFATE), VITAMIN B1(THIAMINE MONONITRATE), VITAMIN B2 (RIBOFLAVIN), FOLIC ACID.

CONTAINS WHEAT INGREDIENTS.

THIS PRODUCT IS MANUFACTURED ON EQUIPMENT THAT PROCESSES PRODUCTS CONTAINING EGGS. (*)

(*) NOTE: AS OF EARLY 2020 WE ARE IN A TRANSITION PHASE TO UPDATE LABELS REMOVING THIS EGG DISCLAIMER STATEMENT. FOOD-ALLERGIC CONSUMER SHOULD RELY ON OUR PACKAGE INGREDIENT LABELS FOR THE MOST ACCURATE INFORMATION ON A PRODUCT. IF A PRODUCT CONTAINS ANY OF THE FDA MAJOR ALLERGENS, IT WILL BE CLEARLY LISTED IN THE INGREDIENT DECLARATION ON THE NUTRITION FACTS PANEL.

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This document applies to the following products:

RETAIL

Item No.	Product Description	Pack Size
1000002595	Spaghetti Plus BA	14.5oz x 20 USA
1000002596	Thin Spaghetti Plus BA	14.5oz x 20 USA
1000002597	Angel Hair Plus BA	14.5oz x 20 USA
1000010554	Penne Plus BA	14.5oz x 12 USA
1000010555	Elbows Plus BA	14.5oz x 12 USA
1000010556	Rotini Plus BA	14.5oz x 12 USA
1000010557	Farfalle Plus BA	14.5oz x 12 USA
1000011628	Penne Plus BA	14.5oz x 8 USA
1000011629	Elbows Plus BA	14.5oz x 8 USA
1000011630	Rotini Plus BA	14.5oz x 8 USA
1000011632	Farfalle Plus BA	14.5oz x 8 USA

FOOD SERVICE

Item No.	Product Description	Pack Size
1000011323	Spaghetti Plus BA	160oz x 2 USA
1000011324	Penne Plus BA	160oz x 2 USA

Sincerely,



Jeffrey Vaca

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Last Reviewed: January 2020*

*Content does contain information imminent to food safety risk. This is a general statement that is current for 3 years unless an updated one is released.