

PRODUCT CATEGORY:	Gluten Free – USA Retail
REVIEWED DATE:	MARCH 2020

## 1. PRODUCT DEFINITION

A shelf stable product made from corn and rice flour. Produced on a dedicated Gluten Free Line.

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

Taste: Grain, slightly corn flavor, no off notes

Aroma: Slight corn flavor, 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

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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 with 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 DATE:

Production Date plus 24 months

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

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**8. 2016 COMPLIANT NUTRITIONAL/INGREDIENT/ALLERGEN STATEMENTS:**

<b>Nutrition Facts</b>	
6 servings per container	
<b>Serving size</b>	<b>2 oz (56g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>190</b>
% Daily Value*	
<b>Total Fat</b> 1g	<b>1%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 44g	<b>16%</b>
Dietary Fiber 2g	<b>7%</b>
Soluble Fiber 1g	
Insoluble Fiber 1g	
<b>Total Sugars</b> 0g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 4g	
Vitamin D 0mcg	<b>0%</b>
Calcium 2mg	<b>0%</b>
Iron 0mg	<b>0%</b>
Potassium 77mg	<b>2%</b>
*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.	

<b>Nutrition Facts</b>	
<b>Serving size</b>	<b>100g</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>350</b>
% Daily Value*	
<b>Total Fat</b> 1.5g	<b>2%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 79g	<b>29%</b>
Dietary Fiber 4g	<b>14%</b>
Soluble Fiber 2g	
Insoluble Fiber 2g	
<b>Total Sugars</b> 1g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 6g	
Vitamin D 0mcg	<b>0%</b>
Calcium 4mg	<b>0%</b>
Iron 1mg	<b>6%</b>
Potassium 138mg	<b>2%</b>
*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:** CORN FLOUR, RICE FLOUR, MONO AND DI-GLYCERIDES.

**NO WHEAT INGREDIENTS.**

**PRODUCED ON A DEDICATED GLUTEN FREE LINE.**

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This document applies to the following products:

Item No.	Product Description	Pkg Size
1000011277	SPAGHETTI GLUTEN FREE	12 oz x 12 USA
1000011509	PENNE GLUTEN FREE	12 oz x 8 USA
1000011510	ROTINI GLUTEN FREE	12 oz x 8 USA
1000011512	ELBOWS GLUTEN FREE	12 oz x 8 USA
1000013586	FETTUCCINE GLUTEN FREE	12 oz x 12 USA
1000015080	OVN RDY LASAGNE GF BA	10 oz x 12 USA



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Last Reviewed: Nov 2017\*

\*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.