

PRODUCT SPECIFICATION
SPE264E-Speciality made from organic Einkorn (Triticum monococcum) -500g-
line 144-Rev 1-dec 19.doc

General description: product obtained by the extrusion, lamination and drying of doughs consisting of einkorn (Triticum monococcum) milling product and water.

Ingredients: 100% einkorn milling product from organic farming.

Additives: the product is free from additives of any kind.

Packaging: single packs of 500g of coupled polypropylene film. Unit sales in cardboard box of 6 Kg (12 packs of 500g).

Mode of transport: no refrigerated.

Mode of conservation: fears moisture, store in a cool, dry place.

Shelf life for production: 36 months

Shelf life on delivery: minimum 27 months

Mode of preparation: consumed after cooking in boiling water for the time indicated.

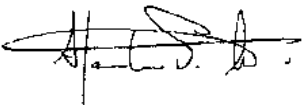
Allergens: contains cereals containing gluten and products thereof.

Test	Target
Moisture	12,5% max
Protein	13%
Aflatoxin B1-B2-G1-G2	B-G < 4 µg/kg
Ocratoxin A	< 3 µg/kg
DON	<750 µg/kg
Pesticides	Reg. 396/05/CE e s.m.i. e D.M. 27 agosto 2004 e s.m.i
Cadmium (Cd)	<0,10 mg/kg
Piombo (Pb)	<0,20 mg/kg

Test	Target
Total bacterial	Max. 100.000 CFU/g
Yeasts	Max 100 CFU/g
Molds	Max 100 CFU/g
Coliforms	Max 100 CFU/g
E. coli	< 10 CFU/g
Staphylococcus aureus	Max 50 CFU/g
Salmonella	Absent in 25g

Nutrition information

Test	Reference value (referred to 100g of product)
Energy value	360 kcal/1524kJ
Carbohydrates	69g
-Of which sugars	2.0g
Protein	13g
Fat	2.7g
-Of which saturated	0.7g
Dietary fibres	3.8g
Salt	<0.01g

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