

PRODUCT SPECIFICATION
SPE148E-Speciality made from organic emmer -500g-line 133-Rev 16-jul 19

General description: product obtained by the extrusion, lamination and drying of doughs consisting of emmer milling product and water.

Ingredients: organic italian emmer flour

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 8 Kg (16 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.

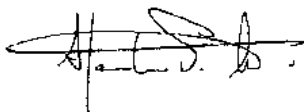
Test	Target
Moisture	12,5% max
Protein	13%
Aflatoxin B1-B2-G1-G2	< 4 µg/kg
Ocratoxin A	< 3 µg/kg
DON	<750 µg/kg
Pesticides	Reg. 396/05/CE e s.m.i. e D.M. 27 agosto 2004 e s.m.i
Cadmium (Cd)	<0,10 mg/kg
Piombo (Pb)	<0,20 mg/kg

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	358 kcal/1518kJ
Carbohydrates	70g
-Of which sugars	2g
Protein	13g
Fat	2.2g
-Of which saturated	0.5g
Dietary fibres	3.2g
Salt	<0.01g

Approval



Page 1 of 1