



Product Name: Egg Pappardelle, Egg Fettuccine

Ingredients: durum wheat semolina, eggs (pasteurized). **CONTAINS WHEAT AND EGGS**

Sensory Properties	Sensory Description	Frequency Monitored
Aroma/Odor	Typical of egg pasta	Every batch; internal method
Flavor	Typical of egg pasta	Every batch; internal method
Texture	Rough at surface	Every batch; internal method

Physical Attributes	Target	Minimum	Maximum	Method	Frequency Monitored
Filth test	N/A	N/A	15fragments/ 50g	DM 12/01/1999 SO GU n°64 18/03/1999 pag.17	1/year on random brand
AW (at 25°C)	N/A	N/A	0,70	ISO 21807: 2004	3/year on random brand
Moisture (%)	N/A	N/A	12,5	NIR	Every batch

Chemical Attributes	Target	Minimum	Maximum	Method	Frequency Monitored
Ash (% d.m.)	N/A	0,85	1,2	NIR	Every batch
Protein (% d.m.)	N/A	13,5	N/A	NIR	Every batch
Heavy metals (mg/Kg):					
Pb	N/A	N/A	0,2	1288 rev 9 2014	3/year on random brand
Cd	N/A	N/A	0,1	1288 rev 9 2014	3/year on random brand



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Deoxynivalenol	N/A	N/A	750 µg/kg	MIP AGER DON rev.11 2015	4/year on random brand
Aflatoxins	N/A	N/A	4 µg/kg	MIP AGER AFLA rev.13 2015	4/year on random brand
Ochratoxin A	N/A	N/A	3 µg/kg	MIP AGER OCRA rev.10 2015	4/year on random brand
Zearalenone	N/A	N/A	75 µg/kg	MIP AGER ZEA rev.10 2015	4/year on random brand
Multiresidue pesticides	N/A	N/A	Conformity with EU regulation	HPLC	On semolina

Microbiological Attributes	Maximum	Method	Frequency Monitored
Total plate count	Max 100.000	ISO 48331:2013	3/year on random brand
Yeasts & molds	Max 100&100	ISO 215272:2008	3/year on random brand
Staphylococcus aureus	Max 100	UNI EN ISO 68882:2004	3/year on random brand
Salmonella	Absent on 25g	MP 2105 rev 1 2013	3/year on random brand

Nutrition declaration	Per 100g
Energy	1567 kJ/370 kcal
Fats	4,0g
of which saturates	1,3g
Carbohydrate	67g
Of which sugars	1,5g
Protein	15g
Salt	0,07g

Product Shelf-life: **24 months**