



**DATA SHEET**  
**VERMICELLI**

**D. S.- Issued**  
**10.06.2013**

**Place of manufacture and packaging:** ITALY

**Sales Denomination:** Durum wheat semolina pasta

**Ingredients:** Durum wheat semolina, water

**DESCRIPTION**

Product obtained from the drawing, lamination and consequent drying of dough prepared with durum wheat semolina and water

**ITEM'S CHARACTERISTICS**

Aspect Exempt anomalies, such as spots of different colors  
 Color Amber typical and uniform  
 Smell Typical of wheat  
 Texture "al dente", after it has been cooked for the indicated time  
 Flavor Typical of wheat and pleasant  
 Cooking time 10 MINUTES

*STORE IN A COOL AND DRY PLACE - SHELF LIFE - MONTHS 36*

**PHYSICAL CHARACTERISTICS**

|                | Min. | Med. | Max  | Tolerance   |
|----------------|------|------|------|-------------|
| Length (mm.)   | 250  | 260  | 270  | +5,0/-10,0  |
| Diameter (mm.) | 1,90 | 1,91 | 1,93 | +0,03/-0,03 |

**PHYSICAL- CHEMICAL CHARACTERISTICS**

|                  |   |                             |             |            |   |          |               |
|------------------|---|-----------------------------|-------------|------------|---|----------|---------------|
| Moisture         | % | Max 12,5 dry matter         | DM 27/05/85 | Acidity    | % | Max 0,04 | ISTISAN 96/34 |
| Ashes            | % | Min 1,40 Max 1,8 dry matter | DM 21/09/67 | Soft wheat | % | Max 3,00 | DM 29/10/79   |
| Proteins(N*5,70) | % | Min 12,0 dry matter         | DM 23/07/94 |            |   |          |               |

**MICROBIOLOGICAL CHARACTERISTICS**

|                  |        |                |                     |
|------------------|--------|----------------|---------------------|
| Total count      | UFC/g  | < 100.000      | ISO 4833:2004       |
| Coliforms        | UFC/g  | <10            | UNI ISO 4832:06     |
| Escherichia coli | UFC/g  | <10            | ISO 16649-2: 2001   |
| Bacillus Cereus  | Absent | absent in 1 g  | UNI 10982 :2002     |
| Salmonella       | Absent | Absent in 25 g | EN/ISO 6579:2004    |
| Molds            | UFC/g  | Max 100        | ISTISAN 96/35 met 2 |
| Yeast            | UFC/g  | Max 10         | ISTISAN 96/35 met 2 |

**HEALTH AND SAFETY REQUIREMENTS**

|                      |                 |  |
|----------------------|-----------------|--|
| heavy metal - pb     | max 0,2 mg/ Kg  | Filth test max 50 insect fragments/50 g -<br>no rodent's hair or excrements<br><br>Pesticides n.d. resp. acc. To EC regulation |
| heavy metal - cd     | max 0,1 mg/ Kg  |  |
| Deoxynivalenol(DON)  | max 750 µg/kg   |  |
| Zearalenon           | max 75 µg/kg    |  |
| Ochratoxin A         | max 3,0 µg/kg   |  |
| Aflatoxins (B1/ sum) | max 2 / 4 µg/kg |  |

**ALLERGENS = WHEAT GLUTEN**

**NUTRITION FACTS** ( serving size 55 g) Calories per serving: 200

|                    | Amount/serving | % Daily Value |               | Amount/serving | % Daily Value |
|--------------------|----------------|---------------|---------------|----------------|---------------|
| Total Fat          | 1 g            | 1             | Dietary Fiber | 2 g            | 7             |
| Saturated Fat      | 0 g            | 0             | Total Sugars  | 2 g            |               |
| Trans Fat          | 0 g            |               | Protein       | 6 g            |               |
| Cholesterol        | 0 mg           | 0             | Calcium       | 10 mg          | 1             |
| Sodium             | 15 mg          | 1             | Iron          | 0,7 mg         | 4             |
| Total Carbohydrate | 40 g           | 15            | Potassium     | 80 mg          | 2             |

**CARTON DETAILS- 10 lb PACK - Servings per Container 80**

Selling Units per carton: 2  
 Cartons per pallet (100x120): 125  
 Layers per pallet:5  
 Cartons per layers:25