



Product specification of Farina 00 PIZZA SUPER kg 25 - 25kgx1

COMPANY DETAILS

| | |
|---------------------|---|
| Company Name | F. DIVELLA S.P.A. |
| Address | LARGO DOMENICO DIVELLA 1, 70018 RUTIGLIANO (BA) |
| Place of production | VIA ADELFA, Z.I. RUTIGLIANO, 70018 RUTIGLIANO (BA) |
| Contacts | Tel: 0804779111 e-mail: divella@divella.it www.divella.it |
| Certifications | ISO 9001:2008; ISO 14001:2004; ISO 22000 ; FSSC 22000; BRC; IFS |

PRODUCT INFORMATION

| | |
|-----------------------------|--|
| Divella article code | 716050 |
| Sales name of the product | Farina 00 PIZZA SUPER kg 25 |
| Shape number | 0 |
| Legal sales name of product | Soft wheat flour type 00 - Pizza Super flour |
| Brand | Divella |
| Range | Soft wheat flour |
| Invoicing unit | kg |

LOGISTIC INFORMATION

| | |
|--------------------------|----------------|
| Unit EAN code | 8005121200065 |
| Unit net weight (kg) | 25 |
| Metrological control (e) | Yes |
| Number of units per case | 1 |
| Case net weight (kg) | 25 |
| Case gross weight (kg) | 25,9 |
| Case EAN code | 08005121200065 |

UNIT DIMENSIONS (MM)

| | |
|--------|-----|
| Length | 580 |
| Depth | 500 |
| Hight | 160 |

CASE DIMENSIONS (MM)

| | |
|--------|-----|
| Length | 580 |
| Depth | 500 |
| Hight | 160 |

BATCH CODE

| | |
|-----------|---|
| Structure | L + day (number), month (letter), year (letter) |
| Position | 0 |

PACKAGING DETAILS

| | |
|---------------------|---|
| Primary packaging | 0 |
| Secondary packaging | 0 |
| Tertiary packaging | 0 |

PALLET INFORMATION

| | |
|-----------------------------|----|
| Number of cases per layer | 8 |
| Number of layers per pallet | 5 |
| Number of cases per pallet | 40 |

SPECIFIC CHARACTERISTICS

| | |
|---------------------|-------------------------------|
| Shelf life | 9 months |
| Storage instruction | Store in a cool and dry place |


STATEMENT

| | |
|--------------------------------|-----------------------------|
| Nutritional Information | All. XV Rif. Reg.Ce 1169/11 |
| Allergen | Reg. UE 1169/2011, All. II |

INGREDIENT LIST ON THE LABEL IN DESCENDING ORDER (For allergens see ingredients in capital letters)

Soft WHEAT flour

ALLERGEN STATEMENT

| Substances or products causing allergies or intolerances. Allergens as listed in Annex II to Regulation (EU) No.1169/2011 | Intentional addition (Ingredient) | May contain traces of |
|---|--------------------------------------|-----------------------|
| Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof. | X | 0 |
| Crustaceans and products thereof. | 0 | 0 |
| Eggs and products thereof. | 0 | 0 |
| Fish and products thereof. | 0 | 0 |
| Peanuts and products thereof. | 0 | 0 |
| Soybeans and products thereof. | 0 | X |
| Milk and products thereof (including lactose). | 0 | 0 |
| Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof. | 0 | 0 |
| Celery and products thereof. | 0 | 0 |
| Mustard and products thereof. | 0 | X |
| Sesame seeds and products thereof. | 0 | 0 |
| Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ . | 0 | 0 |
| Lupin and products thereof. | 0 | 0 |
| Molluscs and products thereof. | 0 | 0 |

NUTRITIONAL INFORMATION

| | | |
|--|----------------------------|---|
| Average Nutritional Values per 100g | Energy (kJ) | 0 |
| | Energy (kcal) | 0 |
| | Fat (g) | 0 |
| | of which saturated fat (g) | 0 |
| | Carbohydrate (g) | 0 |
| | of which sugar (g) | 0 |
| | Protein (g) | 0 |
| | Salt (g) | 0 |



| CHEMICAL AND PHYSICAL PARAMETERS | |
|----------------------------------|---|
| W | 0 |
| P/L | 0 |
| Dry Gluten | 0 |
| Protein | 0 |
| Humidity | 0 |
| Ashes | 0 |
| Absorption | 0 |
| Development time | 0 |
| Stability | 0 |
| Pesticide Residues | Reg.396/2005 and subsequent amendments |
| Mycotoxins | Reg.1881/2006 and subsequent amendments |
| Heavy Metals | Reg.1881/2006 and subsequent amendments |

| MICROBIOLOGICAL PARAMETERS | |
|----------------------------|----|
| ACC | 0 |
| Enterobacteriaceae | 0 |
| Total Coliforms | 0 |
| Staphylococcus aureus | 0 |
| Salmonella | 0 |
| Listeria Monocytogenes | 0% |
| Moulds | 0 |
| Yeasts | 0 |

| DECLARATIONS | |
|--|--|
| HACCP | F. Divella S.p.A. has a self-control manual prepared following Reg. Ce 178 of 28/01/2002; 852 of 29/04/2004; 882 of 29/04/2004 and 15/11/2005 n.2073 and subsequent amendments. No. Registration IT-BA-037-29. The HACCP was implemented following all the available Sector Guidelines approved by the Ministry of Health. |
| Characteristics of packaging materials | Material in compliance with current regulations on materials intended to come into contact with foodstuffs (Reg Ce 1935/2004, 10/2001); D.M. 21/03/1973 and subsequent amendments. |
| Declaration No GMO | F. Divella S.p.A. operates in full compliance with the no GMO criteria and the pasta produced is therefore guaranteed 100% GMO free. |