

01 General description

Linguine

02 Ingredients

| Ingrediënt | 8 |
|--|---|
| Mix from durum wheat semolina and soft | |
| wheat flour | |
| Water | |

03 Chemical and physical analysis

| Parameter | Target | Range | Comments |
|-------------------|---|---------------------|---|
| Humidity | 12,50% | Max. | |
| Bulk density | | | |
| Length | 245,Omm | +/- 245,0mm | Bulk density dominating over cut length |
| Thickness | 1,15mm | -0,05mm/ +0,05mm | |
| External Diameter | | | |
| Width | 2,80mm | -0,20mm/ +0,20mm | |
| Waterabsorption | 275g | +/-25g | 100g, 7'ccoking + 5'wellig + 2' draining |
| Cooking time | 100g, 7'ccoking + 5'wellig + 2' draining | | |

04 Microbiology

| Micro-organism | n | с | m | м | |
|--------------------|---|---|------------|------------|--|
| TVC | 5 | 3 | 25000cfu/g | 50000cfu/g | |
| E.coli | 5 | 0 | absent/5g | absent/5g | |
| Salmonella | 5 | 0 | absent/25g | absent/25g | |
| St.aureus | 5 | 3 | 20cfu/g | 100cfu/g | |
| B.cereus | 5 | 3 | 100cfu/g | 1000cfu/g | |
| Enterobacteriaceae | 5 | 3 | 10cfu/g | 100cfu/g | |
| Cl.perfringens | 5 | 3 | 20cfu/g | 100cfu/g | |
| Yeasts andmoulds | 5 | 3 | 100cfu/g | 1000cfu/g | |

05 Organoleptic Description

| Attribute | Description |
|-----------|-------------------------------|
| Colour | Typical yellow colour |
| Flavour | Typical, without off-flavours |
| | |



025001EU STENGELMIE LOS 10kg e (2x5kg)

Firm

Odour

Typical, without off-flavours

Texture 06 Nutritional information

| Parameter | per 100g (average) | per portion 80g (average) | <pre>% Reference intake per portion*</pre> |
|--|-----------------------|------------------------------------|--|
| Energy (kjoules) | 1492kJ | 1194kJ | 14,2% |
| Energy (kcal) | 352kcal | 282kcal | 14,1% |
| Fat | 1,5g | 1,2g | 1,7% |
| Fat - of which Saturated | 0,1g | 0,08g | 0,4% |
| Carbohydrates | 72g | 57 , 6g | 21,1% |
| Carbohydrates - of which sugars | 3,5g | 2,8g | 3,1% |
| Fibre | 2,5g | 2g | |
| Protein (Nx6,25) | 11,3g | 9,0g | 18,0% |
| Salt | 0,025g | 0,02g | 0,3% |
| * reference intake of an average adult (8400kJ/2000Kcal) | | | |

07 Dietary Needs

| Dietary Condition | Suitable for Diet |
|-----------------------|----------------------------|
| Ovo Lacto Vegetarians | Yes |
| Vegan | Yes |
| Coeliac | No |
| Galactosaemia | Yes |
| Lactose Intolerance | Yes |
| Kosher Diet | Suitable but not certified |
| Halal Diet | Suitable but not certified |

08 Food Intolerance data

| Allergens | Yi | Ni | Yt | Nt | Comments |
|--|-------------|-------------|-------------|-------------|----------|
| Eggs and products thereof | | \boxtimes | \boxtimes | | |
| Soybeans and products thereof | | \boxtimes | \boxtimes | | |
| Peanuts and products thereof | | \boxtimes | | \boxtimes | |
| Nuts and products thereof | | \boxtimes | | \boxtimes | |
| Milk and products thereof | | \boxtimes | | \boxtimes | |
| Celery and products thereof | | \boxtimes | | \boxtimes | |
| Fish and products thereof | | \boxtimes | | \boxtimes | |
| Crustaceans and products thereof | | \boxtimes | | \boxtimes | |
| Cereals containing gluten and products thereof | \boxtimes | | | | |
| Sesame seeds and products thereof | | \boxtimes | | \boxtimes | |
| Sulphur dioxide and products thereof | | \boxtimes | | \boxtimes | |
| Mustard and products thereof | | \boxtimes | \boxtimes | | |



025001EU STENGELMIE LOS 10kg e (2x5kg)

| Lupins and products thereof | \boxtimes | \boxtimes | | |
|---|-------------|-------------|---|--|
| Molluscs and products thereof | X | | X | |
| | | | | |
| Yi/Ni = Included in the recipe Yes/No | | | | |
| Yt/Nt = Traces may be found in product Yes/No | | | | |

09 Shelf Life

Un-opened: 36 months after production.

Remaining shelf-life upon delivery to be no less than18 months.

10 Storage Conditions

| Un-Opened | Min.10°C - max.30°C - max.50%RH |
|--------------------------------------|---------------------------------|
| 11 Packaging | |
| PRIMARY PACKAGING | |
| Packaging description | foil |
| Type of closure | seal |
| Lot code | Yes |
| Net weight | 10000,000g e |
| Ean-code | |
| GROUP PACKAGING | |
| Packaging description | Corrugated box |
| Lot code | Yes |
| Net weight | 10,000kg |
| Total weight | 10,400kg |
| Dimensions of unit | 293mm x193mm x235mm |
| Primary packaging units per pack | 1 |
| Configuration of units per pack | 1X1X10000,000g e |
| Itf/ean-code | 5410028250014 |
| PALLETISATION | |
| Packaging description | Europallet 80x120 |
| Dimensions | 800mm x 1200mm |
| Plastic/wood | Wood |
| Units per layer | 16,00 |
| Number of layers | 5 |
| Units per pallet | 80 |
| Pallet height (mm) | 1325 |
| Pallet weight (pallet incl.) (KG) | 855 |
| 12 Genetic Modific | ation |

We ensure that this product does not require GMO labelling as per the EU Regulations 1829/2003 and 1830/2003.

13 Irradiation

We ensure that the product/ ingrediënts have not been irradiated.

THIS DOCUMENT WILL NOT BE UPDATED

ALL INFORMATION IS CONSIDERED AS OWNED BY SOUBRY AND CAN NOT BE RELEASED WITHOUT PERMISSION IN ADVANCE



14 Legislation

This product and its labelling conforms to all current EU and Belgian food regulations

15 Supplier Details

| Address | Verbrandhofstraat 51, B-8800 Roeselare, Belgium |
|---------------------------------------|--|
| Telephone number | (0032)-(0)51 22 23 20 |
| Fax number | (0032)-(0)51 22 90 72 |
| e-mail | Soubry@soubry.be |
| Telephone number in case of emergency | Available upon request |