

01 General description

Canning Penne

02 Ingredients

Ingrediënt	8
Durum wheat semolina	
Water	
Barn egg albumen	

03 Chemical and physical analysis

Parameter	Target	Range	Test Method	Comments
Humidity	12,50%	Max.	AM09-110	
Bulk density	410g/l	+/-25g/1	AM09-330	
Length	42mm	+/-5mm	AM09-325	Bulk densitydominating over cut length
Thickness	1,50mm	+/-0,10mm	AM09-325	
External Diameter	7,85mm	+/-0,25mm	AM09-325	
Width			AM09-325	
Waterabsorption	200g	+/-25g	AM09-310	100g, 12'+2'

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/q	1000cfu/q	

05 Trace Elements/Pesticides/Heavy Metals/Mycotoxins

This product conforms to legislative maximum levels in the EU. Deoxynivalenol: max. 750 ppb Ochratoxine A: max. 3 ppb Zearalenon: max. 20 ppb Aflatoxine B1: 2 ppb Aflatoxine B1+B2+G1+G2: 4 ppb Pb: 0,2 ppm Cd: EU legislation 1881/2006 + all modifications Pesticides: EU legislation 396/2005 + all modifications

06 Organoleptic Description

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



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Texture

Firm

07 Nutritional information

Parameter	per 100g (average)	per portion 80g (average)	<pre>% Reference intake per portion*</pre>
Energy (kjoules)	1488kJ	1190kJ	14,2%
Energy (kcal)	351kcal	281kcal	14,1%
Fat	1,5g	1,2g	1,7%
Fat - of which Saturated	0,1g	0,08g	0,4%
Carbohydrates	69g	55 , 2g	21,2%
Carbohydrates - of which sugars	3 , 5g	2,8g	3,1%
Fibre	2 , 7g	2 , 2g	
Protein (Nx6,25)	14,0g	11 , 2g	22,4%
Salt	0,1g	0,08g	1,3%
* reference intake of an average adult (8400kJ/2000Kcal)			

08 Dietary Needs

Dietary Condition	Suitable for Diet
Ovo Lacto Vegetarians	Yes
Vegan	No
Coeliac	No
Galactosaemia	Yes
Lactose Intolerance	Yes
Kosher Diet	No
Halal Diet	No

09 Food Intolerance data

Allergens	Yi	Ni	Yt	Nt	Comments
Eggs and products thereof	\boxtimes				
Soybeans and products thereof		\boxtimes	\boxtimes		
Peanuts and products thereof					
Nuts and products thereof		\boxtimes		\boxtimes	
Milk and products thereof					
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		
Lupins and products thereof		\boxtimes	\boxtimes		

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

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10 Shelf Life

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Un-opened: 36 months after production.

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

11 Storage Conditions

Un-Opened	Min.10°C - max.30°C - max.50%RH
12 Packaging	
PRIMARY PACKAGING	
Packaging description	foil
Type of closure	seal
Lot code	Yes
Net weight	3000,000g e
Ean-code	5410028095684
GROUP PACKAGING	
Packaging description	Corrugated box
Lot code	Yes
Net weight	12,000kg
Total weight	12,500kg
Dimensions of unit	400mm x300mm x376mm
Primary packaging units per pack	4
Configuration of units per pack	1X4X3000,000g e
Itf/ean-code	25410028095688
PALLETISATION	
Packaging description	Europallet 80x120
Dimensions	800mm x 1200mm
Plastic/wood	Wood
Units per layer	8,00
Number of layers	4
Units per pallet	32
Pallet height (mm)	1654
Pallet weight (pallet incl.) (KG)	423

13 Genetic Modification

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

14 Irradiation

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

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15 Legislation

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

16 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