

01 General description

Linguine

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			AM09-330	
Length	245,Omm	+/-245,0mm	AM09-325	Bulk densitydominating over cut length
Thickness	1,75mm	+/-0,10mm	AM09-325	
External Diameter			AM09-325	
Width	2,85mm	-0,05mm/ +0,05mm	AM09-325	
Waterabsorption	220g	+/-25g	AM09-310	100g 13'+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/g	1000cfu/g	

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



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Odour

Typical, without off-flavours

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		
Peanuts and products thereof				\boxtimes	
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		



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

10 Shelf Life

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	5000,000g e
Ean-code	5410028095271
GROUP PACKAGING	
Packaging description	Corrugated box
Lot code	Yes
Net weight	10,000kg
Total weight	10,400kg
Dimensions of unit	400mm x300mm x126mm
Primary packaging units per pack	2
Configuration of units per pack	2X1X5000,000g e
Itf/ean-code	15410028095278
PALLETISATION	
Packaging description	Europallet 80x120
Dimensions	800mm x 1200mm
Plastic/wood	Wood
Units per layer	8,00
Number of layers	12
Units per pallet	96
Pallet height (mm)	1662
Pallet weight (pallet incl.) (KG)	1021

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.

THIS DOCUMENT WILL NOT BE UPDATED

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



15 Legislation

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

16 Supplier Details

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