

Rigatoni, cooked, IQF

<i>product code</i>	RIGA80	(rigatoni, cooked, iqf)					
<i>document</i>	05411361048207	<i>created</i>	7/06/2004	<i>revision</i>	21/01/2015	<i>version</i>	5
<i>variety</i>	-	<i>cut</i>	IQF	<i>quality</i>	A		
<i>origin</i>	transformation BE	<i>size</i>	-				

product description

Rigatone are small pasta tubes, ribbed on the outside. The product is produced as fresh, from semolina (*Triticum Durum*) and water, worked into a dough, extruded, cooked, cooled and frozen to below -18°C.

physical standard

RIGA80 | 20/01/2015

<i>parameter</i>	<i>unit</i>	<i>value</i>	<i>tolerance</i>	<i>reject</i>
on 1000 g (frozen product)				
foreign matter	pieces	0	0	
Clumps > 3 pieces	gram	50	75	
length < 35 mm and >45 mm	gram	100	150	
diameter < 9 mm or >13 mm	gram	100	150	
grit, broken pieces	gram	50	75	

chemical standard

RIGA80 | 20/01/2015

<i>parameter</i>	<i>unit</i>	<i>value</i>	<i>tolerance</i>	<i>description</i>
Pesticide residues	ppm			product conforms to the European and Belgian maximum residue levels
Heavy metals	ppm			product conforms to the European and Belgian maximum residue levels
Mycotoxins	ppm			product conforms to the European and Belgian maximum residue levels
Dry matter	%	38	+/- 2	

organoleptic quality

Pâtes standard |

<i>parameter</i>	<i>description</i>
Taste	Charakteristic, pure flavour, no off flavours allowed.
Odour	Charakteristic, no off odours.
Texture	Al dente, uniformly tender, yielding to the bite, not too firm, not too soft.
Colour	A homogene pale yellow-white colour.

micro standard

DEF-Bact pâtes | 16/07/2012

<i>parameter</i>	<i>unit</i>	<i>Target</i>	<i>Maximum</i>	<i>micro method</i>
total viabel count	gram	50.000	500.000	
enterobacteriaceae	gram	100	1.000	
E-coli	gram	10	10	
Bacillus cereus	gram	10	100	
Listeria monocytogenes	gram	10	100	
Salmonella	25 gram	Absence	Absence	

allergens

Alba short - pâtes |

<i>major allergens</i>	* 1 2 3	<i>major allergens</i>	* 1 2 3
cereals containing gluten and products thereof	** <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	crustaceans and products thereof	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
eggs and products thereof	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	fish and products thereof	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
peanuts and products thereof	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	soybeans and products thereof	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
milk and products thereof (including lactose)	<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>	nuts and products thereof	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>

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allergens Alba short - pâtes

celery and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	mustard and products thereof.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
sesame seeds and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	sulphur dioxide and sulphites > 10ppm as SO2	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
lupin and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	molluscs and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

* 1 = intentional presence 2 = not included but allergen is present in factory. Cross contamination is avoided through use of specific procedures 3 = not included and not present in factory

**** additional comments**

cereals containing gluten and products thereof	durum wheatflour
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statements RIGA80 | 13/12/2005

non genetically modified Food Products & Ingredients

To the best of our knowledge and at the time of sale, we declare that our products have not been Genetically Modified or were produced with the help of GM technology or contained genetically modified organisms. No biotechnology or processing agents produced by means of gen-technology have been used during processing. Our products comply with the European non-GM regulation 1829/2003, 1830/2003 and all modifications thereafter.

pesticides

We hereby declare that all our products are conform to relevant pesticide legislation currently in force in the EU. Pesticides used are in correspondance with the approval status on national and European level and no residues are present in our frozen products above the legal maximum residue levels enforced by the EU at the moment of processing. Pesticide residues are analysed in an external ISO 17025 accredited laboratory. The lab participates in FAPAS proficiency tests and the (good) results are conditional to our contract.

heavy metals

All our products are conform the EU legislation concerning heavy metals and they do not exceed the maximum levels that were applicable at the time of processing.

irradiation

None of our frozen vegetables or other frozen products have been subjected to ionized radiation at any stage of production. Our products therefore do not need to be labeled under the directives 1999/2/EC and 1999/3/EC concerning foods and food ingredients treated with ionising radiation.

nano technology

Our products do not contain and were not produced with the help of nano-technology.

packaging material

We hereby declare that all packaging for our frozen bulk products are conform to relevant legislation currently in force in the EU: 1935/2004; 2008/39/EC; 2007/19/EC; 2023/2006; 82/711/EC; 93/8/EC; 97/48/EC; 85/572/EC; 2002/72/EC and amendments up to and including 2009/975/EC; 10/2011; all relevant Belgian decrees related to materials and objects intended for contact with foodstuff, and all future amendments to these regulations, directives and decrees.

We confirm that the packaging materials or sources are contaminated with plasticizers such as : BPA : Bisphenol A; DBP : di-n-butyl phthalate; DEHP : di-2-ethylhexyl phthalate; DINP : diisononyl phthalate; DOP : di-n-octyl phthalate; DEP : diethyl phthalate.

warning - precautions

Do not re-freeze a thawed product.

shelf life - storage instructions

The product has a shelf life of 24 months from date of production (mentioned on the label) when stored in the original packaging at temperatures of -18°C or below. After opening, the shelf life of any residual product remains unchanged providing that the original packaging is tightly closed again without any excess enclosed air and the product remained at -18°C or below during this time.

cooking instructions pasta

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statements RIGA80 | 13/12/2005

cooking instructions pasta

Cooking instructions from Frozen:

Warm preparation

Microwave:

- Add 200g of pasta to a microwavable container. Add 2 tbsp. of water (30ml). Cover and vent. Heat on full power for 5 minutes (700W), 4 ½ minutes (800W), 4 minutes (900W) or until piping hot (time and temperature of appliances may vary). Stir halfway through cooking time. Drain and serve.

Conventional:

- Add 200g of pasta to a saucepan. Cover with boiling water. Return to the boil and drain or simmer covered for 1-3 minutes for less Al Dente. Drain and serve.

Cold preparation

Under cold water tap:

- Pour the required amount of frozen pasta in a strainer and hold underneath the running cold water tap while gently shaking for a few minutes. Drain and serve.

Microwave:

- Add the required amount of pasta to a microwavable container. Defrost the pasta in the microwave position "defrosting" for 7 minutes (225g) or 11 minutes (450g) or according instructions in your microwave manual. Serve after defrosting.

product formulation pâtes 38% MS |

<i>component-ingredient</i>	<i>% weight</i>	<i>additional comments</i>
water	56,5 %	
durum wheat flour	43,5 %	origin France (Canada)

nutritional data pâtes 38% MS | 15/01/2015

data A Calculated from : Pasta, plain, fresh, cooked (McCance & Widdowsons 6)
data B

proximates

<i>parameter</i>	<i>data A</i>	<i>data B</i>	<i>unit</i>	<i>source</i>	<i>method</i>
water	62		g	recipe	
energy Kcal	169		kcal	calculated according 1169/2011	
energy Kj	714		kJoule	calculated according 1169/2011	
total lipid (fat)	1,48		g	calculated	
fatty acids, total saturated	0,28		g	calculated	
fatty acids, total monounsaturated	0,3		g	calculated	
fatty acids, total polyunsaturated	0,36		g	calculated	
carbohydrates available	31,39		g	calculated	
sugars, total	0,59		g	calculated	
starch	30,3		g	calculated	
fiber, total dietary	1,88		g	calculated	méthode AOAC
Protein	6,51		g	calculated	
added salt	0		mg	recipe	
salt total (calculated from Na)	40,14		mg	calculated from Na	

document validation

for HesbayeFrost

Theo Baens

assistant Quality Assurance Manager

signature



date 21/01/2015

images

rigatoni

