



PRODUCT CATEGORY:	COLLEZIONE - US
REVIEWED DATE:	SEPTEMBER 2019

1. PRODUCT DEFINITION

A shelf stable dry pasta product made from enriched semolina and durum wheat flour. It is pressed through a bronze die allowing for a texture similar to homemade pasta.

This product is food grade and in all respects, including labeling, is in compliance with current Good Manufacturing Practices and all applicable government regulations.

Our products are manufactured with a disciplined management system.

2. KOSHER DESIGNATION:

This product is approved by the O.U and certified as Kosher.

3. ANALYTICAL AND PHYSICAL ATTRIBUTES

A. SENSORY

Uncooked

Texture: Hard; not brittle.

Appearance: Golden yellow in color.

Cooked

Taste: Wheaty flavor; No off flavors.

Aroma: Wheaty aroma, no off notes.

B. ANALYTICAL

ATTRIBUTE	UPPER RANGE LIMIT
Moisture	12.50%

C. DEFECTS

The product will have no extraneous or off odor, flavors or colors. When stored at ambient temperature, the product will have no noticeable change during its shelf life.

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4. MICROBIOLOGICAL AND SAFETY REQUIREMENTS

The procedures for microbiological analysis will be those described in the current edition of the U.S. Food and Drug Administration's (FDA) "Bacteriological Analytical Manual for Foods".

Acceptance of the product requires the following microbiological criteria be met:

ATTRIBUTE	UPPER RANGE LIMIT
Aerobic Mesophilic Plate Count	10,000 CFU/g
Coagulase Positive Staphylococci	100 CFU/g
Mold	100 CFU/g
Yeast	100 CFU/g
Total Enterobacter	10 CFU/g
Salmonella	absent in 25 grams

Products shall be in compliance with government guidelines and regulations concerning Salmonella and other product specific pathogens of public health significance. Sampling and testing protocols shall be in accordance with in the U.S. Food and Drug Administration's Bacteriological Analytical Manual (BAM).

Effective measures shall be taken to protect against the inclusion of metal or other extraneous material in food. Compliance with this requirement may be accomplished by using sieves, traps, magnets, electronic metal detectors, or other suitable effective means. Electronic metal detectors shall be calibrated and programmed for maximum sensitivities for ferrous, non-ferrous, and stainless steel standards.

5. SHIPPING AND STORAGE TEMPERATURE REQUIREMENTS

Products shall not be shipped until the specifications have been met. The product shall be stored and shipped in a clean, dry environment at an ambient temperature.

6. SHELF LIFE



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7. PACKAGING, LABELING AND CODING

Upon receipt, the master case shall be intact and the master case and inner packages shall be constructed in a manner to preserve product integrity. Each master case shall be identified with the name of the product, net weight, ingredient declaration and a “Best By” date. The inner pack shall be identified with a “Best By” date and the name of the product. The product must have production date code.

“Best By” code dates shall be easily read on the outer packaging of master cases and all individual inner packages.

Documents of each shipment indicating production code(s) and the number of containers with each shall be kept on file at the manufacturer’s location.

Concept name and/or logo shall not be placed on any packaging material without prior permission of the concept.

PRODUCTION CODE:

Example: 57 4303 U01 10:40

Explanation: 57 = Packaging Line
430 = Production Lot Code
3 = Year
U01 = 1 letter & 2 digits or 2 letters for production facility
10:40 = Packaging Hour (Military Time)

BEST BY DATE:

Production Date plus 32 months

Example: 2013 APR 02 (Individual package)
2013 04 02 (master case)



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8. 2016 COMPLIANT NUTRITIONAL/INGREDIENT/ALLERGEN STATEMENTS:

Nutrition Facts	
8 servings per container	
Serving size	2oz (56g)
Amount per serving	
Calories	200
	<small>% Daily Value*</small>
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 41g	15%
Dietary Fiber 3g	11%
Soluble Fiber 2g	
Insoluble Fiber 1g	
Total Sugars 1g	
Protein 8g	
Vitamin D 0mcg	0%
Calcium 12mg	0%
Iron 2mg	10%
Potassium 118mg	2%
Thiamin 0.5mg	40%
Riboflavin 0.2mg	15%
Niacin 5mg	30%
Folate 199mcg DFE (112mcg folic acid)	50%
Not a significant source of added sugars.	
<small>*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	

INGREDIENTS: SEMOLINA (WHEAT), DURUM WHEAT FLOUR.

VITAMINS/MINERALS: VITAMIN B3 (NIACIN), IRON (FERROUS SULFATE), VITAMIN B1 (THIAMINE MONONITRATE), VITAMIN B2 (RIBOFLAVIN), FOLIC ACID.

CONTAINS WHEAT INGREDIENTS.

THIS PRODUCT IS MANUFACTURED ON EQUIPMENT THAT PROCESSES PRODUCTS CONTAINING EGGS.



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This document applies to the following products:

- **RETAIL**

Item No.	Product Description	Pack Size
1000011714	CASARECCE CL	12oz x 12 USA
1000011715	BUCATINI CL	12oz x 20 USA
1000011716	ORECCHIETTE CL	12oz x 12 USA
1000011718	SPAGHETTI CL	16oz x 20 USA
1000013618	PENNE CL	16oz x 12 USA
1000013619	RIGATONI CL	12oz x 12 USA

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*Content does contain information imminent to food safety risk. This is a general statement that is current for 3 years unless an updated one is released.