



PRODUCT CATEGORY:	100% Whole Grain – Retail/Food Service US
ISSUE DATE:	January 2020

1. PRODUCT DEFINITION

An all natural shelf stable dry pasta product made from 100% whole grain durum wheat flour.

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: Tan to brown in color. Small, visible dark brown specs (bran).

Cooked

Taste: Wheaty, nut-like 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.

PRODUCT CATEGORY:	100% Whole Grain – Retail/Food Service US
ISSUE DATE:	January 2020

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
Molds	100 CFU/g
Yeasts	100 CFU/g
Total Enterobacteria	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



PRODUCT CATEGORY:	100% Whole Grain – Retail/Food Service US
ISSUE DATE:	January 2020

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 18 months

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



PRODUCT CATEGORY:	100% Whole Grain – Retail/Food Service US
ISSUE DATE:	January 2020

8. 2016 COMPLIANT FDA NUTRITIONAL/INGREDIENT/ALLERGEN STATEMENTS:

Nutrition Facts	Nutrition Facts
8 Servings Per Container	Serving size (100g)
Serving size 2 oz (56g)	Amount per serving
Amount per serving	Calories 320
Calories 180	% Daily Value*
% Daily Value*	
Total Fat 1.5g 2%	Total Fat 2.5g 3%
Saturated Fat 0g 0%	Saturated Fat 0.5g 3%
Trans Fat 0g	Trans Fat 0g
Cholesterol 0mg 0%	Cholesterol 0mg 0%
Sodium 0mg 0%	Sodium 5mg 0%
Total Carbohydrate 39g 14%	Total Carbohydrate 70g 25%
Dietary Fiber 7g 25%	Dietary Fiber 13g 46%
Soluble Fiber 2g	Soluble Fiber 4g
Insoluble Fiber 5g	Insoluble Fiber 9g
Total Sugars 1g	Total Sugars 2g
Includes 0g Added Sugars 0%	Includes 0g Added Sugars 0%
Protein 8g	Protein 15g
Vitamin D 0mcg 0%	Vitamin D 0mcg 0%
Calcium 17mg 2%	Calcium 30mg 2%
Iron 2mg 10%	Iron 4mg 20%
Potassium 274mg 6%	Potassium 490mg 10%
Thiamin 0.5mg 40%	Thiamin 1mg 80%
Riboflavin 0.3mg 25%	Riboflavin 0.5mg 40%
Niacin 4mg 25%	Niacin 12mg 80%
Folate 71mcg DFE 20%	Folate 128mcg DFE 30%
Phosphorus 224mg 20%	Phosphorus 400mg 30%
Magnesium 54mg 15%	Magnesium 97mg 25%
Zinc 2mg 20%	Zinc 3mg 25%
Manganese 1.5mg 70%	Manganese 2.7mg 120%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet.	*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet.

INGREDIENTS: WHOLE GRAIN DURUM WHEAT FLOUR.

CONTAINS WHEAT INGREDIENTS.

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

(*) NOTE: AS OF EARLY 2020 WE ARE IN A TRANSITION PHASE TO UPDATE LABELS REMOVING THIS EGG DISCLAIMER STATEMENT. FOOD-ALLERGIC CONSUMER SHOULD RELY ON OUR PACKAGE INGREDIENT LABELS FOR THE MOST ACCURATE INFORMATION ON A PRODUCT. IF A PRODUCT CONTAINS ANY OF THE FDA MAJOR ALLERGENS, IT WILL BE CLEARLY LISTED IN THE INGREDIENT DECLARATION ON THE NUTRITION FACTS PANEL.



PRODUCT CATEGORY:	100% Whole Grain – Retail/Food Service US
ISSUE DATE:	January 2020

Note – For Food Service School Use Only:

1 cup of cooked pasta equals 2 oz. eq. grains

Approximately 160 - 1 cup portions per case

½ cup of cooked pasta equals 1 oz. eq. grains

Approximately 320 – ½ cup portions per case

This document applies to the following products:

- FOOD SERVICE**

Item No.	Product Description	Pack Size
1000013339	PENNE 100PCT WG BA USA	160oz x2 USA
1000013340	SPAGHETTI 100PCT WG BA USA	160oz x2 USA
1000013341	ROTINI 100PCT WG BA USA	160oz x2 USA
1000013342	ELBOWS 100PCT WG BA USA	160oz x2 USA

- RETAIL**

Item No.	Product Description	Pkg Size
1000013782	Elbows WG BA	16 oz x 8 USA
1000013776	Linguine WG BA	16 oz x 20 USA
1000013260	Penne WG BA	16 oz x 8 USA
1000013783	Rotini WG BA	16 oz x 8 USA
1000013777	Angel Hair WG BA	16 oz x 20 USA
1000013055	Spaghetti WG BA	16 oz x 20 USA
1000013775	Thin Spaghetti WG BA	16 oz x 20 USA
1000013784	Medium Shells WG BA	16 oz x 8 USA
1000011984	Wavy Lasagne WG BA	13.25 oz x 12 USA
1000013055	Spaghetti WG BA	16 oz x 20 USA



PRODUCT CATEGORY:	100% Whole Grain – Retail/Food Service US
ISSUE DATE:	January 2020

Jeffrey Vaca

Head of Quality and Food Safety – Region Americas - Barilla America, Inc.

885 Sunset Ridge Rd - Northbrook, IL 60062

Office 847 405 7584 | Fax 847 405 7559 - Cell 847 404 2692

Jeffrey.Vaca@barilla.com



Last Reviewed: January 2020*

*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.