



009565EU
ANCO PROF. KB/RC FARFALLE 3X3KG

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01 General description

Farfalle

02 Ingredients

Ingrediënt	%
Durum wheat semolina	
Water	
Barn egg albumen	

03 Chemical and physical analysis

Parameter	Target	Range	Comments
Humidity	12,50%	Max.	
Bulk density	290g/l	+/-25g/l	
Length	32mm	+/-3mm	Bulk density dominating over cut length
Thickness	1,25mm	+/-0,15mm	
External Diameter			
Width	25mm	+/-3mm	
Waterabsorption	210g	+/-25g	100g, 12'+2'
Cooking time	100g, 12'+2'		

04 Microbiology

Micro-organism	n	c	m	M	
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 Organoleptic Description

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

06 Nutritional information

Parameter	per 100g (average)	per portion 80g (average)	% Reference intake per portion*
Energy (kjoules)	1488kJ	1190kJ	14,2%

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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)			

07 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

08 Food Intolerance data

Allergens	Yi	Ni	Yt	Nt	Comments
Eggs and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Soybeans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Peanuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Nuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Milk and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Celery and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Fish and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Crustaceans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Cereals containing gluten and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Sesame seeds and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sulphur dioxide and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Mustard and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Lupins and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Molluscs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Yi/Ni = Included in the recipe Yes/No	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Yt/Nt = Traces may be found in product Yes/No	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

09 Shelf Life

Un-opened: 36 months after production.

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Remaining shelf-life upon delivery to be no less than 18 months.

10 Storage Conditions

Un-Opened	Min.10°C - max.30°C - max.50%RH
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11 Packaging

PRIMARY PACKAGING	
Packaging description	foil
Type of closure	seal
Lot code	Yes
Net weight	3000,000g e
Ean-code	5410028095653
GROUP PACKAGING	
Packaging description	Corrugated box
Lot code	Yes
Net weight	9,000kg
Total weight	9,500kg
Dimensions of unit	400mm x300mm x316mm
Primary packaging units per pack	3
Configuration of units per pack	1X3X3000,000g e
Itf/ean-code	25410028095657
PALLETISATION	
Packaging description	Europallet 80x120
Dimensions	800mm x 1200mm
Plastic/wood	Wood
Units per layer	8,00
Number of layers	5
Units per pallet	40
Pallet height (mm)	1730
Pallet weight (pallet incl.) (KG)	403

12 Genetic Modification

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

13 Irradiation

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

14 Legislation

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

15 Supplier Details

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