

009585EU  
ANCO PROF. KR TAGLIAT. 3KG

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## 01 General description

Tagliatelli

## 02 Ingredients

Ingrediënt	%
Durum wheat semolina	
Pasteurized barn egg	20,0%
Water	

## 03 Chemical and physical analysis

Parameter	Target	Range	Comments
Humidity	12,50%	Max.	
Bulk density			
Length			Bulk density dominating over cut length
Thickness	1,10mm	-0,10mm/ +0,10mm	
External Diameter			
Width	5,00mm	+/-1,00mm	
Waterabsorption	210g	+/-25g	100g, 8'+2'
Cooking time	100g, 8'+2'		

## 04 Microbiology

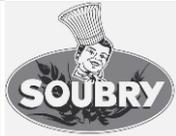
Micro-organism	n	c	m	M	
TVC	5	3	25000cfu/g	50000cfu/g	
E.coli	5	0	absent/5g	absent/5g	
Salmonella	5	0	absent/25g	absent/25g	
St.aureus	5	3	20cfu/g	100cfu/g	
B.cereus	5	3	100cfu/g	1000cfu/g	
Enterobacteriaceae	5	3	10cfu/g	100cfu/g	
Cl.perfringens	5	3	20cfu/g	100cfu/g	
Yeasts andmoulds	5	3	100cfu/g	1000cfu/g	

## 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*



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Energy (kjoules)	1516kJ	1213kJ	14,4%
Energy (kcal)	358kcal	286kcal	14,3%
Fat	3,5g	2,8g	4,0%
Fat - of which Saturated	0,9g	0,7g	3,5%
Carbohydrates	66g	52,8g	20,3%
Carbohydrates - of which sugars	3,5g	2,8g	3,1%
Fibre	2,7g	2,2g	
Protein (Nx6,25)	14,3g	11,4g	22,9%
Salt	0,1g	0,08g	1,3%
* reference intake of an average adult (8400kJ/2000Kcal)			

### 07 Dietary Needs

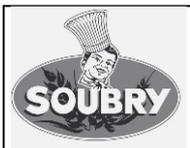
Dietary Condition	Suitable for Diet
Ovo Lacto Vegetarians	Yes
Vegan	No
Coeliac	No
Galactosaemia	Yes
Lactose Intolerance	Yes
Kosher Diet	No
Halal Diet	No

### 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

**THIS DOCUMENT WILL NOT BE UPDATED**  
**ALL INFORMATION IS CONSIDERED AS OWNED BY SOUBRY AND CAN NOT BE RELEASED WITHOUT PERMISSION IN ADVANCE**



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Un-opened: 36 months after production.

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

<b>PRIMARY PACKAGING</b>	
Packaging description	Blue bag
Net weight	3000,000g e
Ean-code	
<b>GROUP PACKAGING</b>	
Packaging description	Corrugated box
Lot code	Yes
Net weight	3,000kg
Total weight	3,387kg
Dimensions of unit	388mm x293mm x201mm
Primary packaging units per pack	1
Configuration of units per pack	1X1X3000,000g e
Itf/ean-code	5410018095809
<b>PALLETISATION</b>	
Packaging description	Europallet 80x120
Dimensions	800mm x 1200mm
Plastic/wood	Wood
Units per layer	8,00
Number of layers	8
Units per pallet	64
Pallet height (mm)	1758
Pallet weight (pallet incl.) (KG)	240

## 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

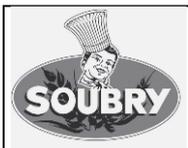
We ensure that the product/ ingrediënts have not been irradiated.

## 14 Legislation

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

## 15 Supplier Details

Address	Verbrandhofstraat 51, B-8800 Roeselare, Belgium
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