

**009590EU**  
**ANCO PROF. STANDARD BIO SPAGHETTI**  
**5KG**

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### 01 General description

Organic fine spaghetti Certifying body : BE-BIO-01

### 02 Ingredients

Ingrediënt	%
Organic durum wheat semolina	
Water	

### 03 Chemical and physical analysis

Parameter	Target	Range	Comments
Humidity	12,50%	Max.	
Bulk density			
Length	245,0mm	+/- 245,0mm	Bulk density dominating over cut length
Thickness	1,45mm	+/-0,05mm	
External Diameter			
Width			
Waterabsorption	235g	+/-25g	100g 7'+2'
Cooking time	100g 7'+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)	1485kJ	1188kJ	14,1%
Energy (kcal)	350kcal	280kcal	14,0%



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Fat	1,5g	1,2g	1,7%
Fat - of which Saturated	0,1g	0,08g	0,4%
Carbohydrates	71g	56,8g	21,8%
Carbohydrates - of which sugars	3,5g	2,8g	3,1%
Fibre	2,7g	2,2g	
Protein (Nx6,25)	11,8g	9,4g	18,8%
Salt	0,025g	0,02g	0,3%
* reference intake of an average adult (8400kJ/2000Kcal)			

**07 Dietary Needs**

Dietary Condition	Suitable for Diet
Ovo Lacto Vegetarians	Yes
Vegan	Yes
Coeliac	No
Galactosaemia	Yes
Lactose Intolerance	Yes
Kosher Diet	Suitable but not certified
Halal Diet	Suitable but not certified

**08 Food Intolerance data**

Allergens	Yi	Ni	Yt	Nt	Comments
Eggs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" 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**

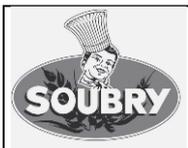
Un-opened: 36 months after production.

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

**10 Storage Conditions**

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

Min.10°C - max.30°C - max.50%RH

## 11 Packaging

PRIMARY PACKAGING	
Packaging description	foil
Type of closure	seal
Lot code	Yes
Net weight	5000,000g e
Ean-code	5410028095905
GROUP PACKAGING	
Packaging description	Corrugated box
Lot code	Yes
Net weight	5,000kg
Total weight	5,169kg
Dimensions of unit	293mm x193mm x156mm
Primary packaging units per pack	1
Configuration of units per pack	1X1X5000,000g e
Itf/ean-code	5410028095905
PALLETISATION	
Packaging description	Europallet 80x120
Dimensions	800mm x 1200mm
Plastic/wood	Wood
Units per layer	16,00
Number of layers	10
Units per pallet	160
Pallet height (mm)	1710
Pallet weight (pallet incl.) (KG)	850

## 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

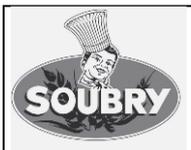
We ensure that the product/ ingrediënts have not been irradiated.

## 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,
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