



BONTA' ITALIA LIMITED FOOD SPECIFICATION

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PRODUCT LABEL

Product Title:
 Secondary Description:
 Pack & Size:
 Outers Per Pallet:
 Drained Weight:
 Country of Origin:
 Ingredients:
 Instructions for Use:
 Cooking Instructions:
 Storage Instructions:
 Date Marking:

Reggia Elbows di Caserta No58 (500 g x 24)
dry pasta made of durum wheat semolina
500 g x2 4
45 cases per pallet (9 cases per layer)
NA
Italy
Durum WHEAT semolina
Put about 100 g of pasta for each 1 L of boiling water. Wait for the right cooking time. Drain well. Serve still hot.
See the cooking time on the packet
store in a clean and fresh place far away from any sources of hot and light in its own well closed packet.
e.g: 17 03 2017 (best before date is after 3 years from packaging date). The BBD is printed on the back of the packet
For allergens, including cereals containing gluten, see ingredients in CAPITAL.
Soya
no

Allergens:
 May Contain Allergens:
 Modified Atmosphere Pack:

NUTRITION INFORMATION

Energy kj
 Energy kcal
 Fat
 of which saturates
 Carbohydrate
 of which sugars
 Fibre
 Protein
 Salt

Per 100g or ml
1524
360
1.3
0.2
73.0
3.0
2.9
12.5
0.007

TECHNICAL DETAILS

Shelf Life:
 Shelf Life on Delivery:
 Shelf Life Once Opened:
 Temperature on Delivery:
 Coding: Inner
 Coding: Outer
 Coding: Explanation

36 months			
18 months			
as closed packet IF it is stored in a correct way			
MINIMUM	room temperature	MAXIMUM	room temperature
smart-date (MARKEM Imaje)			
ink jet (MARKEM Imaje)			
19 03 2017			
5076A0784			
12:34 (078)			
1^ row: best before date (3 years after packaging day)			
2^ row: traceability code: 5 = producing line; 076 = producing day of pasta; A = packaging machine; 078 = day of packaging; 4 = 2014			
3^ row: time of packaging: the day the packaging process has started			

ORGANOLEPTICAL

Appearance:
 Colour:
 Flavour:
 Odour:
 Texture:
 Is the product packed to a known standard, e.g. Campden Grade?

typical
yellow amber
agreeable
agreeable
rough
no

SUITABLE FOR

Vegetarians	y	Halal (Certified)	no
Vegans	y	Low Salt Diet	y
Coeliacs (Gluten Free)	no	Nut Allergy Sufferer	y
Kosher (Certified)	y	Lactose Intolerant Diet	y

PHYSICAL STANDARDS

Parameter	Tolerance	Frequency	Method
thickness	(1 < 1,05 < 1,15) mm	every 3 months	caliber
length	(13 < 15 < 17) mm	every 3 months	caliber
diameter	(4,7 < 4,85 < 5) mm	every 3 months	caliber
"al dente" cooking time	7 min	every 3 months	timing

CHEMICAL

Parameter	Tolerance	Frequency	Method
humidity	< 12,5%	each batch	ISO 712:2009
ashes	0.85/0.89 % S.S.	on random	RAPPORTI ISTISAN 1996/34 pag 77

MICROBIOLOGICAL

Organism	Tolerance	Frequency	Method
bacteria mesophil content at 30°C	< 10000 unity forming colony / g	once every 6 months	UNI EN ISO 4833:2004
coliforms at 37°C	< 10 unity forming colony / g	once every 6 months	AFNOR BRD 07/8 - 12/04
Escherichia coli	< 10 unity forming colony / g	once every 6 months	ISO 16649-2:2001
Staphilococcus spp	< 100 unity forming colony / g	once every 6 months	UNI EN ISO 6888-2:2004
SALMONELLA SPP	absent /25 g	once every 6 months	AFNOR BIO 12/16-09/05
moulds and yeast	< 100 unity forming colony / g	once every 6 months	ISO 21527-2:2008

PESTICIDE RESIDUES

According to the European Regulation REG EU 396/2005

PACKAGING

Type	Type	Dimensions	Weight
Primary Packaging (Inner)	film in polypropilene (two layers each 25 µm)	LxWxH = (205x145x35) mm	4,5 g
Secondary Packaging (Outer)	corrugated American box carton; composition TST/363-C	LxWxH = (500x200x240) mm	250 g
Tertiary Packaging (shrinkwrap etc.)	shrink wrap	N/A	about 1000-1500g

PRODUCT CONTAINS INFORMATION

Wheat & Wheat Derivatives	yes	Beef Products	no	Poultry	no
Gluten >20ppm	yes	Poultry Products	no	Rennet	no
Soya/ Soya Products	no	Caffeine	no	Sesame	no
Rye	no	Casien	no	Other Seeds	no
Barley	no	Celery	no	Whey	no
Oats	no	Cocoa	no	Yeast and derivatives	no
Garlic	no	Crustaceans / Shellfish	no	Sulphites	no
Meat & Meat Products	no	Molluscs	no	Benzoates	no
Pork Products	no	Lupin	no	Irradiated Material	no
Lamb Products	no	Peanuts	no	Hydrolysed Vegetable Protein	no
Egg/Egg Products	no	Nuts	no	Added Natural Colour	no
Cows Milk & Milk Products	no	Unrefined Nut Oils	no	Artificial Preservatives	no
Cheese	no	MRM	no	BHA / BHT	no

Lactose	no	Additives	no	Lecithin	no
Added Sugar	no	Azo Dyes	no	MSG	no
Added Salt	no	Artificial Colour	no	Hydrogenated / Trans Fats	no
Animal Fat	no	Maize	no	Alcohol	no
Fish Products	no	Mustard	no	Artificial Sweeteners	no

TECHNICAL APPROVAL

Name Position Date