PRODUCT SPECIFICATION

Art. no.	**A10-300**
Product name and packaging	**Tagliatelle portion 300 g (16 x 300 g)**
EAN sales unit	**5413835620681**
Intrastat	**19023090**

1. GENERAL PRODUCT INFORMATION

Product description
tagliatelle with eggs and turmeric, cooked, oiled and salted, frozen in a 200 g portion

Ingredients declaration/additives
water (50.2%), durum **wheat** semolina (47.6%), whole **egg** powder (1.1%), sunflower oil (0.5%), salt (0.5%), turmeric powder (0.05%)

Country of origin: GERMANY

Shelf life: Can be stored for 18 months from production in the original, sealed packaging at -18°C. Do not refreeze after thawing.

Preparation:
- Microwave: Heat the sealed steam pouch in a microwave oven (1800W) for 120 seconds. For best results, do not defrost before cooking.

2. SENSORY PARAMETERS

Flavour	typical pasta smell
Colour	typical yellowish pasta colour
Taste	typical pasta flavour
Consistency	al dente, elastic

3. Nutritional Characteristics

Characteristic	Applies
Contains gluten	Yes
Contains lactose	No
Vegan	No
Vegetarian	Yes

4. Nutritional values

Parameter	Target value
Energy	732,00 kJ
Energy	173,00 kcal
Total fat	1,50 g
saturated fat	0,20 g
Carbohydrates	32,00 g
of which sugars	0,50 g
Fibres	2,10 g
Proteins	6,30 g
Salt	0,50 g

5. Allergens

Allergens	Present (yes/no)
gluten containing grain	Contains
wheat	Contains
rye	Free from
barley	Free from
oat	Free from
spelt	Free from
kamut	Free from
crustacean and shellfish	Free from
egg	Contains
fish	Free from
peanuts	Free from
soy	May contain
milk	Free from
tree nuts	Free from
almond	Free from
hazelnuts	Free from
walnuts	Free from
cashewnut	Free from
pecan	Free from
Brazil nut	Free from
pistachio	Free from

macadamia nut	Free from
celery	Free from
mustard	May contain
sesame	Free from
sulphite	Free from
lupine	Free from
molluscs	Free from

6. GMO

Our products have not to be declared neither to the presently applied legal regulations for genetically modified food nor to the EU regulations (1829/2003 and 1830/2003) for the labelling, admission and traceability of genetically modified food and animal feed.

7. Irradiation

This product and all processed raw material is not irradiated.

8. Microbiological data

Parameter	Tolerance
Total plate count	Less than 100000 cfu/g
Bacillus cereus	Less than 1000 cfu/g
Enterobacteriaceae	Less than 1000 cfu/g
Escherichia coli	Less than 10 cfu/g
Listeria monocytogenes	Less than 10 cfu/g
Salmonella	Absent in 25 g
Coagulase positive Staphylococcus	Less than 100 cfu/g

9. Packaging

Data	Selling Unit (SU)
EAN	5413835620681
Contents (pieces)	16 x 300 g
Type of packaging	box
Package dimensions	385 x 225 x 185 mm
Empty package weight	290 g

10. Logistics data

Data	
Number per layer	10
Number of layers per pallet	9
Total number per pallet	90
Total weight of product per pallet	432 kg
Pallet dimensions (length x width)	1200 x 800 mm
Maximum height (stacked), including pallet	1850 mm

11. Legal Statement

This product and all used packaging material comply with all legal statements of the European Union.

12. Metal detection

All products are metal detected before packaging.

Drawn up in Diest on. 16/10/2026	