PRODUCT SPECIFICATION

Art. no.	**A10-XL**
Product name and packaging	**Tagliatelle XL (8,5 mm) nest 50 g (1 x 5 kg)**
EAN sales unit	**5413835652002**
Intrastat	**19023090**

1. GENERAL PRODUCT INFORMATION

Product description
pre-cooked and deep-frozen tagliatelle

Ingredients declaration/additives
water (52.1%), durum **wheat** semolina (45,2%), whole **egg** powder (1,7%), sunflower oil (0.5%), salt (0.5%)

Country of origin: DENMARK

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

Preparation:
- Boil: Heat the frozen pasta for 75 seconds in hot, lightly salted water (± 95°C).
- Combisteamer: Heat the frozen pasta for approx. 4 minutes in a combi steamer (100°C, 100% steam).

2. SENSORY PARAMETERS

Flavour	typical pasta smell
Colour	typical soft yellow 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	730,00 kJ
Energy	172,00 kcal
Total fat	1,90 g
saturated fat	0,50 g
Carbohydrates	31,10 g
of which sugars	0,90 g
Fibres	1,60 g
Proteins	6,60 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	Free from
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
Escherichia coli	Less than 10 cfu/g
Yeast and moulds	Less than 100 cfu/g
Listeria monocytogenes	Less than 10 cfu/g
Salmonella	Absent in 25 g
Staphylococcus aureus	Less than 10 cfu/g
Sulphate reducing anaerobes	Less than 100 cfu/g

9. Packaging

Data	Selling Unit (SU)
EAN	5413835652002
Contents (pieces)	5 kg
Type of packaging	bag-in-box
Package dimensions	388 x 288 x 181 mm
Empty package weight	436 g

10. Logistics data

Data	
Number per layer	8
Number of layers per pallet	9
Total number per pallet	72
Total weight of product per pallet	360 kg
Pallet dimensions (length x width)	1200 x 800 mm
Maximum height (stacked), including pallet	1800 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	