



PRODUCT CATEGORY:	100% Whole Grain
ISSUE DATE:	JUNE 2016

1. PRODUCT DEFINITION

An all natural shelf stable dry pasta product made from 100% whole grain durum wheat flour.

This product is food grade and in all respects, including labeling, is in compliance with current Good Manufacturing Practices and all applicable government regulations.

Our products are manufactured with a disciplined management system.

2. KOSHER DESIGNATION:

This product is approved by the O.U and certified as Kosher.

3. ANALYTICAL AND PHYSICAL ATTRIBUTES

A. SENSORY

Uncooked

Texture: Hard; not brittle.

Appearance: Tan to brown in color. Small, visible dark brown specs (bran).

Cooked

Taste: Wheaty, nut-like flavor. No off flavors.

Aroma: Wheaty aroma, no off notes.

B. ANALYTICAL

ATTRIBUTE	UPPER RANGE LIMIT
Moisture	12.50%

C. DEFECTS

The product will have no extraneous or off odor, flavors or colors. When stored at ambient temperature, the product will have no noticeable change during its shelf life.

4. MICROBIOLOGICAL AND SAFETY REQUIREMENTS

The procedures for microbiological analysis will be those described in the current edition of the U.S. Food and Drug Administration’s (FDA) “Bacteriological Analytical Manual for Foods”.

Acceptance of the product requires the following microbiological criteria be met:

ATTRIBUTE	UPPER RANGE LIMIT
Aerobic Mesophilic Plate Count	10000 c.f.u. in 1 gram
Coagulase Positive Staphylococci	100 c.f.u. in 1 gram
Molds	100 c.f.u. in 1 gram
Yeasts	100 c.f.u. in 1 gram
Total Enterobacteria	10 c.f.u. in 1 gram
Salmonella	absent in 25 grams

Products shall be in compliance with government guidelines and regulations concerning Salmonella and other product specific pathogens of public health significance. Sampling and testing protocols shall be in accordance with in the U.S. Food and Drug Administration’s Bacteriological Analytical Manual (BAM).

Effective measures shall be taken to protect against the inclusion of metal or other extraneous material in food. Compliance with this requirement may be accomplished by using sieves, traps, magnets, electronic metal detectors, or other suitable effective means. Electronic metal detectors shall be calibrated and programmed for maximum sensitivities for ferrous, non-ferrous, and stainless steel standards.

5. SHIPPING AND STORAGE TEMPERATURE REQUIREMENTS

Products shall not be shipped until the specifications have been met. The product shall be stored and shipped in a clean, dry environment at an ambient temperature.

6. SHELF LIFE

The product shall have a dry shelf life of 18 months unopened under optimal storage conditions.

7. PACKAGING, LABELING AND CODING

Upon receipt, the master case shall be intact and the master case and inner packages shall be constructed in a manner to preserve product integrity. Each master case shall be identified with the name of the product, net weight, ingredient declaration and an open “Best By” date. The inner pack shall be identified with a “Best By” date and the name of the product. The product must have production date code.



“Best By” code dates shall be easily read on the outer packaging of master cases and all individual inner packages.

Documents of each shipment indicating production code(s) and the number of containers with each shall be kept on file at the manufacturer’s location.

Concept name and/or logo shall not be placed on any packaging material without prior permission of the concept.

PRODUCTION CODE:

Example: 57 4303 U010 10:40

Explanation: 57 = Packaging Line
430 = Production Lot Code
3 = Year
U010 = 1 letter & 2 digits or 2 letters for production facility
10:40 = Packaging Hour (Military Time)

BEST BY DATE:

Example: APR2013
(production date plus 18 months)



8. NUTRITIONAL/INGREDIENT/ALLERGEN STATEMENTS:

Nutrition Facts		Nutrition Facts	
Serving Size (56g) Servings Per Container		Serving Size 3.5 oz (100g) Servings Per Container	
Amount Per Serving		Amount Per Serving	
Calories 180	Calories from Fat 15	Calories 330	Calories from Fat 25
	% Daily Value*		% Daily Value*
Total Fat 1.5g	2%	Total Fat 2.5g	4%
Saturated Fat 0g	0%	Saturated Fat 0.5g	3%
Trans Fat 0g		Trans Fat 0g	
Cholesterol 0mg	0%	Cholesterol 0mg	0%
Sodium 0mg	0%	Sodium 5mg	0%
Total Carbohydrate 39g	13%	Total Carbohydrate 70g	23%
Dietary Fiber 6g	24%	Dietary Fiber 11g	44%
Soluble Fiber 1g		Soluble Fiber 2g	
Insoluble Fiber 5g		Insoluble Fiber 9g	
Sugars 2g		Sugars 3g	
Protein 8g		Protein 15g	
Vitamin A 0% • Vitamin C 0%		Vitamin A 0% • Vitamin C 0%	
Calcium 0% • Iron 20%		Calcium 0% • Iron 30%	
Thiamin 15% • Niacin 25%		Thiamin 25% • Niacin 45%	
Folate 4% • Phosphorus 25%		Folate 8% • Phosphorus 40%	
Magnesium 20% • Manganese 80%		Magnesium 40% • Manganese 140%	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.		*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	
	Calories: 2,000	2,500	
Total Fat	Less than 55g	80g	
Saturated Fat	Less than 20g	25g	
Cholesterol	Less than 300mg	300mg	
Sodium	Less than 2,400mg	2,400mg	
Total Carbohydrate	300g	375g	
Dietary Fiber	25g	30g	
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4		Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	

INGREDIENTS: WHOLE GRAIN DURUM WHEAT FLOUR.

CONTAINS WHEAT INGREDIENTS. THIS PRODUCT IS MANUFACTURED ON EQUIPMENT THAT PROCESSES PRODUCTS CONTAINING EGGS.

1 cup of cooked pasta equals 2 oz. eq. grains
 Approximately 160 - 1 cup portions per case
 ½ cup of cooked pasta equals 1 oz. eq. grains
 Approximately 320 – ½ cup portions per case



This document applies to the following products:

**Barilla Food Service
WG**

Item No.	Product Description	Pack Size
1000013339	PENNE 100PCT WG BA USA	160oz x2 USA
1000013340	SPAGHETTI 100PCT WG BA USA	160oz x2 USA
1000013341	ROTINI 100PCT WG BA USA	160oz x2 USA
1000013342	ELBOWS 100PCT WG BA USA	160oz x2 USA

**Barilla Retail
WG**

Item No.	Product Description	Pkg Size
1000013782	Elbows WG BA	16 oz x 8 USA
1000013776	Linguine WG BA	16 oz x 20 USA
1000013260	Penne WG BA	16 oz x 8 USA
1000013783	Rotini WG BA	16 oz x 8 USA
1000013777	Angel Hair WG BA	16 oz x 20 USA
1000013055	Spaghetti WG BA	16 oz x 20 USA
1000013775	Thin Spaghetti WG BA	16 oz x 20 USA
1000013784	Medium Shells WG BA	16 oz x 8 USA
1000011984	Wavy Lasagne WG BA	13.25 oz x 12 USA
1000013055	Spaghetti WG BA	16 oz x 20 USA
1000013260	Penne WG BA	16 oz x 8 USA

H. Jeffrey Castillo
Quality and Food Safety Senior Manager - Americas
Office 847 597 6657 | Fax 847 405 7559
Cell 224 250 8023
jeff.castillo@barilla.com