



TECNICAL PRODUCT SPECIFICATION

CÓD.ET.07.06.010
REV. 6
PAG.1/3

Product : FIDEO CABELLO

Brand: ROMERO

Client code:

Client:

Product guarantee/Category

Superior Quality Pasta

Product composition.

Ingredients:

- Durum wheat semolina

Allergens:

- Contains gluten. May contain traces of egg.

Raw materials characteristics:

- Durum wheat semolina elaborated following the R.D. 677/2016

Nutritional value per 100g of product:

Energy value →	1478 kJ/349 kcal
Fats →	1,5 g
Of which Saturated →	0,3 g
Carbohydrates →	70 g
Of which Sugars →	2,9 g
fiber →	3,6 g
Protein →	12 g
Salt →	0,03 g

Legal regulations:

- Technical Health Regulations on the production, distribution and trade in pasta products. Decree 2181/75, 12th of September (BOE num. 220 of the 13th of September).
- Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers.

Shelf life:

Shelf life: 3 years

Best before.

Best before: MONTH & YEAR

Batch: ABCD (Ex. 1475)

A= Year (1= 2011)

BC: Week of the year (47= week 47)

C= Day of the week (5=Friday)

Product dimensions.

- **Thickness:** 0,9 (\pm 0,1) mm
- **Length and width of cut:** 18 (\pm 5) mm
- **Width / Diameter:** 0,9 (\pm 0,1) mm



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Physicochemical characteristics

Decreto 2181/75, de 12 de September (BOE núm. 220 of 13 de September)

Humidity (%)	Máx. 12,5
Ashes (s.m.s.)(%)	Máx. 0,9
Proteins (N x 5,7)(%)	Mín. 11
Acidity (ml de NaOH 1N/100gr.s.m.s)	Máx. 4

Microbiological characteristics.

Total aerobes	Máx. 100.000 u.f.c./g
Total coliforms	Máx. 100 u.f.c./g
Staphilococcus Aureus	Máx. 100 u.f.c./g
Clostridium perfringens	Máx. 10 u.f.c./g
Molds and yeast	Máx. 500 u.f.c./g
E.Coli	Absence / g
Salmonella	Absence / 25g

Contaminants

Regulation (EC) 1881/2006 of the European Commission of the 19th of December of 2006 on setting maximum levels for certain contaminants in foodstuffs.

Aflatoxins B1	Máx. 2,0 µg/kg	Zearalenona	Máx.. 75 µg/kg
Aflatoxins B1+B2+G1+G2	Máx. 4,0 µg/kg	Lead	Máx 0,20 mg//kg
Ocratoxin A	Máx 3,0 µg/kg	Cadmium	Máx 0,20 mg//kg
Deoxinivalenol	Máx. 750 µg/kg		

Pesticides

Regulation No 396/2005 of the European Parliament and of the Council of 23 February 2005 on maximum residue levels of pesticides in food and feed of plant and animal origin and its amendments.

Recommendations

- Cooking time: 4 minutes
- Instructions: Boil water (1 litre of water/100g pasta). When water starts to boil add the pasta (removing at the same time of adding). Keep boiling for 4 minutes. Once cooked in point "al dente" drain and seasoned it according to taste.

Organoleptic characteristics:

- **Aspect:** Entire product units without cracks and crevices
- **Colour:** Yellowish, uniform.
- **Aroma:** Characteristic
- **Flavour:** Characteristic.

Preservation and storage conditions:

Cool and dry place.

Food product intended use and its potential consumers:

Consumer group to whom it may concern: General population.



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Sanitary authorisation number: 20.000108/Z
EAN-13 Code: 8410693013010 **UPC CODE: 8410693013010**

Logistic:

Packages/Layer: 12
Number of layers: 10
Packages/Pallet: 120

ELABORADO

SANDRA GARCIA
Fecha: 08-02-24

REVISADO

MARIA BONED
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