



PRODUCT CATEGORY:	Legume Pasta – Red Lentils US
REVIEWED DATE:	June 2018

1. PRODUCT DEFINITION

A shelf stable dry pasta product made with red lentil 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: Red/ orange in color.

Cooked

Taste: Red lentil flavor; No off flavors.

Aroma: Red lentil 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.

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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	10,000 CFU/g
Coagulase Positive Staphylococci	100 CFU/g
Mold	100 CFU/g
Yeast	100 CFU/g
Total Enterobacter	10 CFU/g
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 12 months unopened under optimal storage conditions.



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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 a “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: IC3084788 L3537 12:25

Explanation:

IC3 = 2 letters + 1 digits for production facility
08 = Packaging line
478 = Production Lot Code
8 = Year
L3537 = Product Batch Code
12:25 = Packaging Hour (Military Time)

BEST BY DATE:

Production Date plus 12 months

Example: JAN 2019 (Individual package)
20 01 2019 (master case)



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8. 2016 COMPLIANT NUTRITIONAL/INGREDIENT/ALLERGEN STATEMENTS:

<h1>Nutrition Facts</h1>			
About 4.5 servings per container			
Serving size		2oz (56g)	
	Per 2oz (56g)	Per 3.5oz (100g)	
Calories	180	330	
	% Daily Value*	% Daily Value*	
Total Fat	1.5g 2%	2.5g	3%
Saturated Fat	0g 0%	0.5g	3%
Trans Fat	0g	0g	
Cholesterol	0mg 0%	0mg	0%
Sodium	0mg 0%	0mg	0%
Total Carbohydrate	34g 12%	61g	22%
Dietary Fiber	6g 21%	11g	39%
Soluble Fiber	3g	6g	
Insoluble Fiber	3g	5g	
Total Sugars	1g	2g	
Includes Added Sugars	0g 0%	0g	0%
Protein	13g 14%	23g	25%
Vitamin D	0mcg 0%	0mcg	0%
Calcium	17mg 2%	31mg	2%
Iron	3mg 15%	6mg	35%
Potassium	518mg 10%	925mg	20%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: RED LENTIL FLOUR.



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This document applies to the following products:

Item No.	Product Description	Pkg Size
1000016087	LEGUME RED LENTIL PENNE	8.8oz x10 USA
1000016088	LEGUME RED LENTIL ROTINI	8.8oz x10 USA

Jeffrey Vaca

Head of Quality and Food Safety – Region Americas

Barilla America, Inc.

885 Sunset Ridge Rd - Northbrook, IL 60062

Office 847 405 7584 | Fax 847 405 7559 - Cell 847 404 2692

Jeffrey.Vaca@barilla.com



Last Reviewed: June 2018*

*Content does contain information imminent to food safety risk. This is a general statement that is current for 3 years unless an updated one is released.