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|-----------------------------------------------------------------------------------|------------------------|----------------------------------------------------------------------|
|  | <b>Penne Rigate QS</b> | Création le : 19/12/2016<br>Version 5<br>Mise à jour le : 07/09/2018 |
|-----------------------------------------------------------------------------------|------------------------|----------------------------------------------------------------------|

|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |                                                                                                                               |         |                    |                  |       |                                 |       |          |      |                    |       |                     |       |           |      |     |        |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------|---------|--------------------|------------------|-------|---------------------------------|-------|----------|------|--------------------|-------|---------------------|-------|-----------|------|-----|--------|
| <b>Dénomination légale de vente</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                    | Pâtes alimentaires de qualité supérieure                                                                                      |         |                    |                  |       |                                 |       |          |      |                    |       |                     |       |           |      |     |        |
| <b>Liste d'ingrédients</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                             | 100% Semoule de <b>blé dur</b> de qualité supérieure                                                                          |         |                    |                  |       |                                 |       |          |      |                    |       |                     |       |           |      |     |        |
| <b>Allergène(s)</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                    | Contient du gluten. Fabriqué dans une usine qui utilise des œufs                                                              |         |                    |                  |       |                                 |       |          |      |                    |       |                     |       |           |      |     |        |
| <b>Valeurs nutritionnelles pour 100g de pâtes sèches :</b> <table> <tr> <td>Energie</td><td>1505 kJ / 355 kcal</td></tr> <tr> <td>Matières grasses</td><td>1,9 g</td></tr> <tr> <td><i>Dont acides gras saturés</i></td><td>0,3 g</td></tr> <tr> <td>Glucides</td><td>70 g</td></tr> <tr> <td><i>Dont sucres</i></td><td>4,5 g</td></tr> <tr> <td>Fibres alimentaires</td><td>3,0 g</td></tr> <tr> <td>Protéines</td><td>13 g</td></tr> <tr> <td>Sel</td><td>0,02 g</td></tr> </table> |                                                                                                                               | Energie | 1505 kJ / 355 kcal | Matières grasses | 1,9 g | <i>Dont acides gras saturés</i> | 0,3 g | Glucides | 70 g | <i>Dont sucres</i> | 4,5 g | Fibres alimentaires | 3,0 g | Protéines | 13 g | Sel | 0,02 g |
| Energie                                                                                                                                                                                                                                                                                                                                                                                                                                                                                | 1505 kJ / 355 kcal                                                                                                            |         |                    |                  |       |                                 |       |          |      |                    |       |                     |       |           |      |     |        |
| Matières grasses                                                                                                                                                                                                                                                                                                                                                                                                                                                                       | 1,9 g                                                                                                                         |         |                    |                  |       |                                 |       |          |      |                    |       |                     |       |           |      |     |        |
| <i>Dont acides gras saturés</i>                                                                                                                                                                                                                                                                                                                                                                                                                                                        | 0,3 g                                                                                                                         |         |                    |                  |       |                                 |       |          |      |                    |       |                     |       |           |      |     |        |
| Glucides                                                                                                                                                                                                                                                                                                                                                                                                                                                                               | 70 g                                                                                                                          |         |                    |                  |       |                                 |       |          |      |                    |       |                     |       |           |      |     |        |
| <i>Dont sucres</i>                                                                                                                                                                                                                                                                                                                                                                                                                                                                     | 4,5 g                                                                                                                         |         |                    |                  |       |                                 |       |          |      |                    |       |                     |       |           |      |     |        |
| Fibres alimentaires                                                                                                                                                                                                                                                                                                                                                                                                                                                                    | 3,0 g                                                                                                                         |         |                    |                  |       |                                 |       |          |      |                    |       |                     |       |           |      |     |        |
| Protéines                                                                                                                                                                                                                                                                                                                                                                                                                                                                              | 13 g                                                                                                                          |         |                    |                  |       |                                 |       |          |      |                    |       |                     |       |           |      |     |        |
| Sel                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    | 0,02 g                                                                                                                        |         |                    |                  |       |                                 |       |          |      |                    |       |                     |       |           |      |     |        |
| <b>DDM</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                             | Année en cours + 3 ans                                                                                                        |         |                    |                  |       |                                 |       |          |      |                    |       |                     |       |           |      |     |        |
| <b>Conditions de conservation</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                      | A conserver dans un endroit frais et sec                                                                                      |         |                    |                  |       |                                 |       |          |      |                    |       |                     |       |           |      |     |        |
| <b>Temps de cuisson (dans l'eau bouillante)</b>                                                                                                                                                                                                                                                                                                                                                                                                                                        | <b>Ferme :</b> 8 min <b>Al dente :</b> 9 min <b>Fondant :</b> 10 min                                                          |         |                    |                  |       |                                 |       |          |      |                    |       |                     |       |           |      |     |        |
|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | <b>Cuisson RHD :</b> 7 min                                                                                                    |         |                    |                  |       |                                 |       |          |      |                    |       |                     |       |           |      |     |        |
| <b>Origine</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                         | Fabriqué en France. 100% blé dur français  |         |                    |                  |       |                                 |       |          |      |                    |       |                     |       |           |      |     |        |

| Caractéristiques physiques, chimiques et organoleptiques |                                                    |                        |                                        |
|----------------------------------------------------------|----------------------------------------------------|------------------------|----------------------------------------|
| <b>Teneur en cendres</b>                                 | ≤ 1,10% sur m.s.                                   | <b>Couleur</b>         | Ambrée                                 |
| <b>Humidité</b>                                          | ≤ 12,5%                                            | <b>Texture</b>         | Ferme et Elastique                     |
| <b>Acidité grasse</b>                                    | ≤ 0,05% en H <sub>2</sub> SO <sub>4</sub> sur m.s. | <b>Etat de surface</b> | Absence de délitescence                |
| <b>Longueur (mm)</b>                                     | 38-49                                              | <b>Collant</b>         | Absence                                |
| <b>Largeur (mm)</b>                                      | 8,5-9,0                                            | <b>Odeur et saveur</b> | Franches et caractéristiques des pâtes |
| <b>Epaisseur (mm)</b>                                    | 1,05-1,28                                          |                        |                                        |

| Microbiologie / Contaminants                                                                                |                 |                                            |               |
|-------------------------------------------------------------------------------------------------------------|-----------------|--------------------------------------------|---------------|
| Microbiologie                                                                                               |                 |                                            |               |
| <b>Flore totale mésophile</b>                                                                               | ≤ 100 000 ufc/g | <b>Staphylocoques à coagulase positive</b> | ≤100 ufc/g    |
| <b>Coliformes totaux</b>                                                                                    | ≤ 1 000 ufc/g   | <b>Salmonelles</b>                         | Absence / 25g |
| <b>Coliformes thermotolérants</b>                                                                           | ≤ 100 ufc/g     | <b>Levures</b>                             | ≤ 1 000 ufc/g |
| <b>Anaérobies sulfito-réducteurs</b>                                                                        | ≤ 100 ufc/g     | <b>Moisissures</b>                         | ≤ 1 000 ufc/g |
| <b>Bacillus cereus</b>                                                                                      | ≤ 1 000 ufc/g   |                                            |               |
| <b>Pesticides, mycotoxines, métaux lourds</b> : Le produit est conforme à la législation en vigueur.        |                 |                                            |               |
| <b>OGM</b> : Le produit fini est conforme aux règlements européens n°1829 et n°1830 et leurs modifications. |                 |                                            |               |
| <b>Ionisation</b> : Le produit fini ne contient pas d'ingrédients ionisés.                                  |                 |                                            |               |

| Alimentarité                                                                                                                                   |
|------------------------------------------------------------------------------------------------------------------------------------------------|
| L'emballage du produit est conforme à la réglementation en vigueur en particulièrement au règlement européen n°1935/2004 et ses modifications. |

| Conditionnements possibles        |
|-----------------------------------|
| Sachet coussin PE 5kg, cello 500g |

| PASTACORP SAS                                                                                                |
|--------------------------------------------------------------------------------------------------------------|
| Usine: 8, rue de la justice - 60138 CHIRY OURSCAMP - Tél. 03 44 75 74 00 - Fax 03 44 75 74 09                |
| Siège Social: 58 Avenue Emile Zola – 92100 Boulogne-Billancourt<br>Tél: 01 81 89 00 20 - Fax: 01 47 79 08 50 |

# Penne Rigate QS

Creation : 19/12/2016

Version 5

Update : 07/09/2018

|                                                                                                                                                                                                                                                                                                                                                                                                                                    |                                                                                                                             |        |                    |     |       |                    |       |              |      |                 |       |       |       |         |      |      |        |
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| <b>Legal selling name</b>                                                                                                                                                                                                                                                                                                                                                                                                          | High quality durum wheat pasta                                                                                              |        |                    |     |       |                    |       |              |      |                 |       |       |       |         |      |      |        |
| <b>List of ingredients</b>                                                                                                                                                                                                                                                                                                                                                                                                         | 100% High quality <b>durum wheat</b> semolina                                                                               |        |                    |     |       |                    |       |              |      |                 |       |       |       |         |      |      |        |
| <b>Allergen(s)</b>                                                                                                                                                                                                                                                                                                                                                                                                                 | Contains gluten. Produced in a factory using eggs                                                                           |        |                    |     |       |                    |       |              |      |                 |       |       |       |         |      |      |        |
| <b>Nutritional values for 100g of dry pasta</b> <table> <tr> <td>Energy</td><td>1505 kJ / 355 kcal</td></tr> <tr> <td>Fat</td><td>1,9 g</td></tr> <tr> <td>Of which saturates</td><td>0,3 g</td></tr> <tr> <td>Carbohydrate</td><td>70 g</td></tr> <tr> <td>Of which sugars</td><td>4,5 g</td></tr> <tr> <td>Fibre</td><td>3,0 g</td></tr> <tr> <td>Protein</td><td>13 g</td></tr> <tr> <td>Salt</td><td>0,02 g</td></tr> </table> |                                                                                                                             | Energy | 1505 kJ / 355 kcal | Fat | 1,9 g | Of which saturates | 0,3 g | Carbohydrate | 70 g | Of which sugars | 4,5 g | Fibre | 3,0 g | Protein | 13 g | Salt | 0,02 g |
| Energy                                                                                                                                                                                                                                                                                                                                                                                                                             | 1505 kJ / 355 kcal                                                                                                          |        |                    |     |       |                    |       |              |      |                 |       |       |       |         |      |      |        |
| Fat                                                                                                                                                                                                                                                                                                                                                                                                                                | 1,9 g                                                                                                                       |        |                    |     |       |                    |       |              |      |                 |       |       |       |         |      |      |        |
| Of which saturates                                                                                                                                                                                                                                                                                                                                                                                                                 | 0,3 g                                                                                                                       |        |                    |     |       |                    |       |              |      |                 |       |       |       |         |      |      |        |
| Carbohydrate                                                                                                                                                                                                                                                                                                                                                                                                                       | 70 g                                                                                                                        |        |                    |     |       |                    |       |              |      |                 |       |       |       |         |      |      |        |
| Of which sugars                                                                                                                                                                                                                                                                                                                                                                                                                    | 4,5 g                                                                                                                       |        |                    |     |       |                    |       |              |      |                 |       |       |       |         |      |      |        |
| Fibre                                                                                                                                                                                                                                                                                                                                                                                                                              | 3,0 g                                                                                                                       |        |                    |     |       |                    |       |              |      |                 |       |       |       |         |      |      |        |
| Protein                                                                                                                                                                                                                                                                                                                                                                                                                            | 13 g                                                                                                                        |        |                    |     |       |                    |       |              |      |                 |       |       |       |         |      |      |        |
| Salt                                                                                                                                                                                                                                                                                                                                                                                                                               | 0,02 g                                                                                                                      |        |                    |     |       |                    |       |              |      |                 |       |       |       |         |      |      |        |
| <b>BBD</b>                                                                                                                                                                                                                                                                                                                                                                                                                         | Year in progress + 3 years                                                                                                  |        |                    |     |       |                    |       |              |      |                 |       |       |       |         |      |      |        |
| <b>Method of preservation</b>                                                                                                                                                                                                                                                                                                                                                                                                      | Keep in a fresh and dry place                                                                                               |        |                    |     |       |                    |       |              |      |                 |       |       |       |         |      |      |        |
| <b>Cooking time (in boiling water)</b>                                                                                                                                                                                                                                                                                                                                                                                             | <b>Firm:</b> 8 min <b>Al dente:</b> 9 min <b>Melting:</b> 10 min                                                            |        |                    |     |       |                    |       |              |      |                 |       |       |       |         |      |      |        |
|                                                                                                                                                                                                                                                                                                                                                                                                                                    | <b>Catering cooking:</b> 7 min                                                                                              |        |                    |     |       |                    |       |              |      |                 |       |       |       |         |      |      |        |
| <b>Origin</b>                                                                                                                                                                                                                                                                                                                                                                                                                      | Made in France. 100% French durum wheat  |        |                    |     |       |                    |       |              |      |                 |       |       |       |         |      |      |        |

| Chemical, physical and organoleptical characteristics |                                                     |                           |                                   |
|-------------------------------------------------------|-----------------------------------------------------|---------------------------|-----------------------------------|
| <b>Ash content</b>                                    | ≤ 1,10 % on d.m.                                    | <b>Colour</b>             | Amber                             |
| <b>Moisture</b>                                       | ≤ 12,5%                                             | <b>Texture</b>            | Firm and elastic                  |
| <b>Fat acidity</b>                                    | ≤ 0,05% % of H <sub>2</sub> SO <sub>4</sub> on d.m. | <b>Surface quality</b>    | No delitescence                   |
| <b>Length (mm)</b>                                    | 38-49                                               | <b>Aspect</b>             | No sticking                       |
| <b>Width (mm)</b>                                     | 8,5-9,0                                             | <b>Odour &amp; savour</b> | Clear and characteristic of pasta |
| <b>Thickness (mm)</b>                                 | 1,05-1,28                                           |                           |                                   |

| Microbiology / Contaminants                                                                                   |                 |                                                 |               |
|---------------------------------------------------------------------------------------------------------------|-----------------|-------------------------------------------------|---------------|
| Microbiology                                                                                                  |                 |                                                 |               |
| <b>Total mesophilic flora</b>                                                                                 | ≤ 100 000 cfu/g | <b>Coagulase positive <i>Staphylococcus</i></b> | ≤100 cfu/g    |
| <b>Total coliforms</b>                                                                                        | ≤ 1 000 cfu/g   | <b><i>Salmonella</i></b>                        | Absence / 25g |
| <b>Thermotolerant coliforms</b>                                                                               | ≤ 100 cfu/g     | <b>Yeasts</b>                                   | ≤ 1 000 cfu/g |
| <b>Anaerobic sulfite-reducing bacteria</b>                                                                    | ≤ 100 cfu/g     | <b>Moulds</b>                                   | ≤ 1 000 cfu/g |
| <b><i>Bacillus cereus</i></b>                                                                                 | ≤ 1 000 cfu/g   |                                                 |               |
| <b>Pesticides, mycotoxins, heavy metal:</b> The product is complying with the regulations in force.           |                 |                                                 |               |
| <b>GMO:</b> The finished product complies with UE Regulations n°1829/2003 and n°1830/2003 and its amendments. |                 |                                                 |               |
| <b>Ionization:</b> The product doesn't contain ionized ingredients.                                           |                 |                                                 |               |

| Food contact                                                                                                                |
|-----------------------------------------------------------------------------------------------------------------------------|
| The packaging is complying with the regulations in force especially with the UE regulation n° 1935/2004 and its amendments. |

| Possible packaging            |
|-------------------------------|
| 5kg pillow bag PE, cello 500g |

| PASTACORP SAS                                                                                          |
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| <b>Factory:</b> 8, rue de la justice - 60138 CHIRY OURSCAMP - Tél. 03 44 75 74 00 - Fax 03 44 75 74 09 |
| <b>Head office:</b> 58 Avenue Emile Zola – 92100 Boulogne-Billancourt                                  |
| Tél: 01 81 89 00 20 - Fax: 01 47 79 08 50                                                              |