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PRODUCT SPECIFICATIONS

1. General data

Name of the product: Melissa **Orzo**

Codes: **10071**

Net Weight: 500g€

Supplier: **Melissa Kikizas Food Products S.A.**

Address: 1, Vionos str., 10443 Athens, Greece

Tel: +30-210 5190100/180

Fax: +30-210 5190241/242

E-mail: melissa@kikizas.gr

Ingredients (according European legislation 1169/2011):

Durum **Wheat** Semolina, Water.

2. Coding

Example of lot number: L AA BB CC DD EE (xx:xx)

Explanation of lot number: AA: Production line, BB: Packaging line, CC: Production Day, DD: Production Month, EE: Production Year, (xx:xx: time)

Expiry Date: 36 Months from production date

3. Packaging

Primary packaging:

Material: OPP / OPP

Secondary packaging:

Material: Carton box


Type of palette: EU Pallet

4. Preservation & storage

Time of preservation of the product (best before date): 3 years

Temperature of storage: $\leq 25^{\circ}\text{C}$

Precaution measure: In order that the product lasts a long time and keeps its flavour we recommend storing it in a cool and dry place, away from sunlight and sources of heat. Do not expose to moist condition. Avoid storing nearby rice, wheat flour, legumes and other sensitive products.

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5. Average Nutritional Values /100 g

Energy value:	1500kJ / 354kcal
Fat:	1,5g
of which Saturates:	0,3g
Carbohydrates:	72,1g
of which Sugars:	3,8g
Proteins:	12g
Salt:	0,025g

6. Microbiological characteristics

TVC	Max 10000 Cfu/g
E. Coli	Max 10 Cfu/g
B. Cereus	Max 100 Cfu/g
Yeasts/ Moulds	Max 1000 Cfu/g
Salmonella	Absence/25g

7. Chemical characteristics


Parameter		
Moisture	%	≤ 12,5
Ash	%	≤ 0,90
Acidity (lactic acid)	%	≤ 0,90
Total Aflatoxins	ppb	≤ 4
Aflatoxin B1	ppb	≤ 2
Ochratoxin A	ppb	≤ 3
Deoxynivalenol (Don)	ppb	≤ 750
Zearalenone	ppb	< 75
Pesticides		According EU legislation
Lead (Pb)	ppm	< 0,2
Cadmium (Cd)	ppm	< 0,2

8. Cooking instructions:

Use 1lt of boiling, salted water for every 100g of pasta. Let the pasta boil, stirring it occasionally. Drain it. Suggested cooking time: 14-16 min
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9. Organoleptic parameters of the product

Taste:	Typical of durum wheat semolina pasta products
Odour:	Typical of durum wheat semolina pasta products
Texture:	Good firmness, not mushy
Colour:	Yellowish

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10. Allergens information

	Present as Ingredient	Present as a result of potential cross-contamination
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	Yes	
Crustaceans and products thereof	No	No
Eggs and products thereof	No	No
Fish and products thereof	No	No
Peanuts and products thereof	No	No
Soybeans and products thereof	No	No
Milk and products thereof (including lactose)	No	No
Nuts and product thereof	No	No
Celery and products thereof	No	No
Mustard and products thereof	No	No
Sesame seeds and products thereof	No	No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂ .	No	No
Lupins and products thereof	No	No
Molluscs and products thereof	No	No

11. Physical Characteristics

Width:	3,00mm ± 10%
Length:	11,00mm ± 10%
Thickness :	1,90mm ± 10%

12. Product image:

