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Product:	Fusilli Premium Pasta plus		GB
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1. Product description

Name : Fusilli Premium Pasta plus

Extended name: Fusilli Premium Pasta plus

Sales denomination: Food for Special Medical Purposes. Low protein pasta based on starch for use in the dietary management of inborn metabolic disorders or conditions requiring a low protein diet.

2. Specific requirements according to food law

The product is intended as a dietary food for special medical purposes according to Regulation (EC) No 609/2013.

The product complies with the relevant German, as well as European, provisions of the food law, especially the provisions of the Food, Consumer Goods and Feed Code (LFGB) and Regulation (EC) No 178/2002.

The product is produced in a factory that has a certified quality system (ISO 9001-2015).

The raw materials for the product correspond to the purity requirements obtainable according to the generally recognized rules of technology and are fully suitable for human consumption.

Packaging which can directly or indirectly influence the quality of the food must be suitable for use in foodstuffs. Packaging and transport containers are designed to protect the product against external influences. The packing materials and transport containers in contact with the raw material must not impair the quality of the raw material. The packaging materials used comply with the legal requirements of Regulation (EC) No 1935/2004 and Regulation (EC) No 10/2011 on materials and articles (made of plastic) intended to come into contact with foodstuffs. There is no odor, taste or other impairment of the delivered goods from the packaging material.

3. Product properties

3.1. Ingredients

Date: 16.10.2020

Corn starch, potato starch, rice starch, emulsifier: mono- and diglycerides from fatty acids, colouring food: safflower.

created, checked & released	21.10.2022
Angélique Gebbing	

Product:
Fusilli Premium Pasta plus
GB

3. 2. Nutrition information

		100 g uncooked	100 g cooked
Energy	kJ	1541	632
	kcal	363	149
Fat	g	1,2	0,5
of which saturates	g	0,2	0,08
Carbohydrate	g	87	36
of which sugars	g	<0,1	<0,04
Protein	g	0,5	0,2
Phe	mg	20	8
Arg	mg	19	8
Ile	mg	15	6
Leu	mg	35	15
Lys	mg	12	5
Met	mg	14	6
Thr	mg	12	5
Tyr	mg	30	13
Val	mg	23	10
Salt	g	0,02	0,008
Minerals			
Sodium	mg	< 20	< 8
Potassium	mg	< 20	< 8
Phosphorus	mg	< 20	< 8

4. Quality parameters and reference values

4.1. Sensoric properties

appearance: yellowish pasta

consistency: hard

odour: neutral

taste: neutral

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4.2. Allergen information

Potential allergen	present (Y/N)	Cross-contamination possible (Y/N)
Cereals containing gluten and products thereof	N	N
Crustaceans and products thereof	N	N
Eggs and products thereof	N	N
Fish and products thereof	N	N
Peanuts and products thereof	N	N
Soybeans and products thereof	N	N
Milk and products thereof (including lactose)	N	N
Nuts and products thereof	N	N
Celery and products thereof	N	N
Mustard and products thereof	N	N
Sesame seeds and products thereof	N	N
Sulphur dioxide at concentration > 10mg/kg (SO ₂)	N	N
Lupin and products thereof	N	N
Molluscs and products thereof	N	N

4.3. Statement on GMO

Neither genetically modified raw materials, nor genetic engineering methods are used in the production of the above-mentioned product. The product is therefore not subject to the requirements of Regulation (EC) No 1829/2003 on genetically modified food and feed and is not subject to labeling requirements in accordance with Regulation (EC) No 1830/2003 on the traceability and labeling of genetically modified organisms.

5. Form of delivery

Packaging: **Bag – 500 g**

6. Shelf life

24 months after production date

7. Storage

Cool and dry

8. Traceability

The traceability is guaranteed by the best before date and by the batch number.