



PRODUCT CATEGORY:	Barilla Whole Grain Enriched for Food Service
ISSUE DATE:	1/22/13

1. PRODUCT DEFINITION

A shelf stable dry pasta product made from enriched semolina and durum wheat flour, GMO free.

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: Gold to light tan in color with Bran.

Cooked

Taste: Wheat flavor. No off flavors.

Aroma: Wheaty aroma, no off notes.

B. ANALYTICAL

ATTRIBUTE	UPPER RANGE LIMIT
Moisture	13.50%
Fiber	12.0 %

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.



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	100000 c.f.u. in 1 gram
Coagulase Positive Staphylococci	25 c.f.u. in 1 gram
Mold	1000 c.f.u. in 1 gram
Yeast	1000 c.f.u. in 1 gram
Total Enterobacteria	10000 c.f.u. in 1 gram
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 18 months unopened under optimal storage conditions.

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 an open "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: 57 4300 U010 10:40

Explanation: 57 = Packaging Line
430 = Production Lot Code
0 = Year
U010 = 1 letter & 2 digits or 2 letters for production facility
10:40 = Packaging Hour (Military Time)

BEST BY DATE:

Example: APR2010
(Production date plus 18 months)



8. NUTRITIONAL/INGREDIENT/ALLERGEN STATEMENTS:

Nutrition Facts	
Serving Size 2 oz (56g)	
Servings Per Container	
Amount Per Serving	
Calories 200	Calories from Fat 15
% Daily Value*	
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 10mg	0%
Total Carbohydrate 41g	14%
Dietary Fiber 6g	24%
Sugars 2g	
Protein 7g	
Vitamin A 0%	• Vitamin C 0%
Calcium 0%	• Iron 15%
Thiamin 30%	• Riboflavin 10%
Niacin 35%	• Folate 25%
Phosphorus 15%	• Magnesium 20%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

INGREDIENTS: WHOLE GRAIN DURUM WHEAT FLOUR, SEMOLINA (WHEAT), DURUM WHEAT FLOUR, OAT FIBER, NIACIN, IRON (FERROUS SULFATE), THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID.

CONTAINS WHEAT INGREDIENTS. THIS PRODUCT IS MANUFACTURED ON EQUIPMENT THAT PROCESSES PRODUCTS CONTAINING EGGS.



This document applies to the following products:

**Barilla Food
Service WG**

Item No.	Product Description	NP No
1000011147	PENNE WG BA 160oz x2 USA	2029004443
1000011148	SPAGHETTI WG BA 160oz x2 USA	2029004442
1000011149	ROTINI WG BA 160oz x2 USA	2029004444
1000011150	ELBOWS WG BA 160oz x2 USA	2029004445

1 cup cooked pasta = 2 Grains/Breads - 160 portions per case.