

1.0 PRODUCT AND SUPPLIER INFORMATION

1.1 Legal Product Name:	GLUTEN FREE PENNE PASTA
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1.2 Product Description:	Gluten free corn pasta made with gluten free corn& rice flour, shape of penne
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1.3 Brand Name:	KELKIN
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1.4 Product Details	
1.4.1 Product Name	GLUTEN FREE PENNE PASTA
1.4.2 Product Code	KK271
1.4.3 Product Weight	12x500gr
1.4.4 Inner Barcode	5011032580168
1.4.5 Outer Barcode	05011032115704

Please Note:Valeo Foods requires all case/outer barcodes to be in ITF format. Barcodes must comply with GS1 guidelines.

1.5 Country of Origin Details:	
1.5.1 Produced In:	
1.5.2 Packed In:	Italy
1.5.3 Manufactured In:	Italy

1.6 Supplier Information:	
1.6.1 Supplier Name:	Pasta Lenzi srl
1.6.2 Supplier Address:	Via Don Luigi Sturzo 21/23, 25028 Verolanuova (BS)
1.6.3 Phone:	+39 030936441
1.6.4 Email:	
1.6.5 Fax:	+39 03093644300
1.6.6 Accreditation Details: e.g. BRC, IFS etc	BRC, IFS, ORGANIC

1.7 Manufacturer Information (If different):	
1.7.1 Name:	
1.7.2 Address:	
1.7.3 Phone:	
1.7.4 Email:	
1.7.5 Fax:	
1.7.6 Accreditation Details: e.g. BRC, IFS, etc	

1.8 Contacts Details (TECHNICAL/QUALITY)	
1.8.1 Contact:	Marco Tortelli
1.8.2 Position:	AQ
1.8.3 Phone:	+39 030 93644248
1.8.4 Email:	Marco.Tortelli@pastalensi.it
1.8.5 Fax:	+39 03093644300

1.9 Weight Declaration:	
1.9.1 Unit of Measure:	gr
1.9.2 Declared Weight:	500gr
1.9.3 Gross Weight:	509,2 (net weight + film weight)
1.9.4 Net Weight	500gr
1.9.5 Drained Weight:	500gr
1.9.6 Is Average Weight used?	yes
1.9.6.1 T1:	485gr
1.9.6.2 T2:	470gr
1.9.7 E mark	single unit
1.9.8 Number of units per pack:	12
1.9.9 Individual Serving Weight:	75g

2.0 RECIPE/INGREDIENT INFORMATION

2.1 Ingredients Table

Ingredient	% Mixing Bowl	% in final product	Supplier	Country of origin
Gluten free corn&rice flour	86.5	86.5	Molino Favero/Ri	UE
Water	13	13	Local authority	ITALY
Mono and diglycerides of fa	0.5	0.5	SACA/BFS	Malaysia

Ingredient declaration as it should appear on pack:

Ingredients: 79,8% corn flour,19,7% rice flour, mono and diglycerides of fatty acids (E471)

2.2 Product Components: e.g. chopped tomatoes

Component name	% Mixing Bowl	% in final product	Supplier	Country of origin

2.3 Product Assortment: e.g. mixed tin of biscuits

List Product Components	% of each in final product

2.4 Additives Table

Category	Additive Name	E number	Ingredient its contained in:	Function in Ingredient:	Quantity in final product	Natural/Artificial (if applicable)
INGREDIENT-EMULSIFER	Mono and diglycerides of fa	E471		EMULSIFER	0.50%	NATURAL

2.5 Cooking/ Usage Instructions:

Add to salted, boiling water. Return to the boil and simmer for minutes

2.6 Dietary Information/Legal Requirements:

2.6.1 Are artificial Sweeteners added as an ingredient or present in compound ingredients?	no
2.6.1.1 If so please specify	
2.6.2 Does the product require any product specific legal statements such as "With Sweetener"?	no
2.6.2.1 If so please specify	
2.6.3 If flavours are present in the product, how can these be declared according to current flavouring legislation?	n/a
2.6.4 Has the product or any of its components been ionised?	no
2.6.5 Does the product contain fat?	no added fat
2.6.5.1 If so,what is the source of the fat present? e.g. sunflower oil, palm oil etc.	
2.6.6 Does the product contain palm (kernel) oil?	yes
2.6.6.1 What percentage of palm (kernel) oil contained in the product (including all palm-derived components) is RSPO certified?	E471 derived from RSPO palm oil
2.6.6.2 Please specify applicable system: IP / SEG / MB	MB
2.6.6.3 Does the last production facility hold a valid RSPO Supply Chain Certificate?	NO
2.6.6.3.1 Please specify the applicable system: IP / SEG / MB	N/A
2.6.7 Is the fat hydrogenated?	no
2.6.8 Does the product contain any trans fatty acids?	no
2.6.8.1 Please specify % trans fatty acids present.	
2.6.9 Does the product contain any Hydrolysed Vegetable Protein?	no
2.6.10 Does this product contain any Genetically Modified Organisms (GMO)?	no
2.6.10.1 Please specify	

3.0 NUTRITION INFORMATION

3.1 Serving Size:	75g
3.2 Number of servings per pack:	6

3.3 Calculation Method: delete as necessary	Analytical (external lab) and Calculated
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3.4 Nutritional Table

	Value per 100g		Value per Serving:
Energy (kJ)	1513	Energy (kJ)	1210
Energy (kcal)	356	Energy (kcal)	285
Fat (g)	1.2	Fat (g)	1
<i>of which</i>		<i>of which</i>	
saturates (g)	0.3	saturates (g)	0.3
mono-unsaturates (g)		mono-unsaturates (g)	
polyunsaturates (g)		polyunsaturates (g)	
Carbohydrate (g)	79	Carbohydrate (g)	63
<i>of which</i>		<i>of which</i>	
Sugars (g)	0.7	Sugars (g)	0.5
Polyols (g)		Polyols (g)	
Starch (g)		Starch (g)	
Fibre (g)	1.6	Fibre (g)	1.3
Protein (g)	6.5	Protein (g)	5.2
Sodium (g)		Sodium (g)	
Salt (g)	0	Salt (g)	0
Vitamins	Value per 100g	Vitamins	% NRV
Vitamin A (µg)		Vitamin A (µg)	
Vitamin D (µg)		Vitamin D (µg)	
Vitamin E (µg)		Vitamin E (µg)	
Vitamin K (µg)		Vitamin K (µg)	
Vitamin C (mg)		Vitamin C (mg)	
Thiamine (mg)		Thiamine (mg)	
Riboflavin (mg)		Riboflavin (mg)	
Niacin (mg)		Niacin (mg)	
Vitamin B6 (mg)		Vitamin B6 (mg)	
Folic acid (µg)		Folic acid (µg)	
Vitamin B12 (µg)		Vitamin B12 (µg)	
Biotin (µg)		Biotin (µg)	
Pantothenic (mg)		Pantothenic (mg)	
Potassium (mg)		Potassium (mg)	
Minerals	Value per 100g	Minerals	% NRV
Potassium (mg)		Potassium (mg)	
Chloride (mg)		Chloride (mg)	
Calcium (mg)		Calcium (mg)	
Phosphorus (mg)		Phosphorus (mg)	
Magnesium (mg)		Magnesium (mg)	
Iron (mg)		Iron (mg)	
Zinc (mg)		Zinc (mg)	
Copper (mg)		Copper (mg)	
Manganese (mg)		Manganese (mg)	
Fluoride (mg)		Fluoride (mg)	
Selenium (µg)		Selenium (µg)	
Chromium (µg)		Chromium (µg)	
Molybdenum (µg)		Molybdenum (µg)	
Iodine (µg)		Iodine (µg)	

NRV = Nutrient Reference Value

4.0 ALLERGEN / DIETARY INTOLERANCE INFORMATION

4.1 Please state the allergen declaration as it will appear on the product pack: Produced in a facility that handles egg

Note: Allergen declaration must comply with EU legislation.

4.2 Major Allergen Information

	Present: Yes/No	In which ingredient?	Produced on a line handling: Yes/No
Peanuts & Derivatives	no		no
Nuts & Derivatives	no		no
Sesame Seeds & Derivatives	no		no
Milk & Derivatives	no		no
Egg & Derivatives	no		yes
Soya & Derivatives	no		no
Cereals containing gluten (>20mg/kg)	no		yes
Wheat & Derivatives	no		yes
Rye & Derivatives	no		no
Barley & Derivatives	no		no
Oats & Derivatives	no		no
Spelt & Derivatives	no		no
Sulphites (>10mg/Kg)	no		no
Fish and Derivatives	no		no
Crustaceans & Derivatives	no		no
Molluscs & Derivatives	no		no
Celery & Derivatives	no		no
Mustard & Derivatives	no		no
Lupin & Derivatives	no		no

4.3 Please attach appropriate gluten test results

Yes

4.4 Dietary Intolerance/Information:

	Present: Yes/No	In which ingredient?
Benzoates	no	
BHA/BHT	no	
Other Antioxidants:	no	
HVP/TVP	no	
Maize & Derivatives	yes	corn flour
Yeast & Yeast Derivatives	no	
Glutamates	no	
Hydrogenated Oil:	no	
Added Salt	no	
Added Sugar	no	
Natural Colours	no	
Artificial Colours	no	
Natural Flavours	no	
Artificial flavours	no	
Azo Colours - Please Specify	no	
Added MSG	no	
Seeds (excluding Sesame)	no	
Pine Nuts/ Pine Kernels	no	
Coconut & Coconut Derivatives	no	
A source of phenylalanine	no	
Lecithin	no	
Alcohol	no	
Cocoa	no	
Cinnamon	no	
Has the product or any of its ingredients been irradiated?	no	

4.5 Suitability For Specific Diets

4.5.1 Suitable for Vegetarians	yes
4.5.2 Suitable for Vegans	yes
4.5.3 Suitable for a Halal Diet	no
4.5.3.1 Certified Halal	no
4.5.3.2 Attach Certificate	Attach Certificate
4.5.4 Suitable for a Kosher Diet	no
4.5.4.1 Certified Kosher	no
4.5.4.2 Attach Certificate	Attach Certificate

5.0 PRODUCT SHELF LIFE & STORAGE

5.1 Product Batch / Date Coding Details:

5.1.1 Format of Expiry Date - delete as necessary	BBD
5.1.2 Example of Expiry Date	dd mm yyyy
5.1.3 Location of Expiry Date	back of pack
5.1.4 Example of Batch Code:	12345
5.1.5 Batch Code Description:	5 digits given automatically and un
5.1.6 Location of Batch Code	back of pack
5.1.7 Method of Date Coding	ink jet
5.1.8 Colours Available for Coding	black
5.1.9 Traceability description:	internal system

5.2 Product Shelf life:

5.2.1 Maximum Shelf life:	36 months
5.2.2 Delivered minimum shelf life:	n/a
<i>(Note: Valeo Foods require a minimum of 75% shelf life on all products at receipt)</i>	
5.2.3 Maximum shelf life after opening:	3 months
5.2.4 Has the shelf life been verified?	yes
5.2.5 Storage instruction printed on pack	Store in a cool, dry, odour free place.

5.3 Product Storage Conditions:

	Maximum:	Minimum:
5.3.1 Storage Temperature Deg. C. / Conditions:	40°c	0°C
5.3.2 Distribution Temperatures: Deg. C.	40°c	ambient

6.0 FINISHED PRODUCT ANALYSIS

6.1 Chemical Analysis

Analysis	Target	Maximum	Minimum	Units of Measure	Method	Internal or External Testing	Frequency
Moisture	<13	13	n/a	%	NIR	internal	every batch
Ash	<0,6	0,6	n/a	%	NIR	internal	every batch
Gluten	<20	20	n/a	ppm	ELISA test	external	every batch

6.2 Microbiological Analysis

Analysis	Target	Acceptable level	Reject level	Units of measure	Method	Internal or External Testing	Frequency
Total viable count cfu/g	<10000	<10000	>10000	ufc/g	ext testing	external testing	once a year random sampling
Enteros cfu/g	<1000	<1000	>1000	ufc/g	ext testing	external testing	once a year random sampling
Yeast cfu/g	<1000	<1000	>1000	ufc/g	ext testing	external testing	once a year random sampling
Mould cfu/g	<1000	<1000	>1000	ufc/g	ext testing	external testing	once a year random sampling
Staphilococcus aureus cfu	<100	<100	>100	ufc/g	ext testing	external testing	once a year random sampling
B cereus cfu/g	<200	<200	>200	ufc/g	ext testing	external testing	once a year random sampling




6.3 Physical Analysis

Analysis	Target	Maximum	Minimum	Units of measure	Method	Internal or External Testing	Frequency
length	44	48	40	mm	caliper	internal	every batch
thickness	1.05	1.15	0.95	mm	micrometer	internal	every batch
diameter	9.35	9.7	9	mm	caliper	internal	every batch

6.4 Laboratory Details

6.4.1 Please state whether laboratory testing is :	external and internal
6.4.1.1 Laboratory Name:	Istituto Zooprofilattico/Eurofins/Water&life/Chelab
6.4.1.2 Laboratory Accreditation Details:	Accredia

6.5 Product Attributes

Attribute	Green	Amber	Red
6.5.1 Appearance	 <p>homogeneous DEFECTS: CHECKING MAX 5% Pieces 100gr BROKEN MAX 10% Pieces 100gr SHORT AND LONG PIECES MAX 10% Pieces 100gr VISUAL DEFORMITIES MAX 10% Pieces 100gr</p>		 <p>Not Homogeneous color. Unrespect of the std described</p>
6.5.2 Texture	"Firm to the bite" after cooking at suggested cooking time		
6.5.3 Colour	Typical, light yellow		
6.5.4 Aroma	Agreeable without awful notes		
6.5.5 Flavour	Agreeable		
	Uncooked or extra-cooked at suggested cooking time		
	Out of yellow colour		
	Not typical, rancid		
	Not typical, rancid		

7.0 PROCESS CONTROL

Manufacturing Process (Brief description including process flow chart and CCP's)

Manufacturing steps: Ingredient receiving >> Double mixer >> extruder >> cutter >> shaker >> predryer >> dryer >> cooler >> silos >> packaging >> case packer >> palletizer >> storage and distribution

CCP's:

ALLERGEN CROSS CONTAMINATION and FOREIGN MATERIAL

8.0 PACKAGING, PALLETISATION & TRANSPORT

Note: Packaging must conform to Ir. /EU Legislation regarding plastic and other materials in contact with food (i.e. packaging must be food grade)

8.1 Packaging Format

Please provide a brief description of the packaging format:

Material	Description	Weight/Item (g)	External Dimensions (LengthxWidth x Height (mm))	Recycled Content of Material (%)	Recyclable
POLYPROPYLENE	PP COEX MATT 30 + PP CAST 40	9.3	130X65X225	0	YES

8.1.2 Secondary Packaging

Material	Description	Weight/Item (g)	External Dimensions (LengthxWidth x Height (mm))	Recycled Content of Material (%)	Recyclable
CARDBOARD	CARDBOARD	385	400X300X200	90	YES

8.1.3 Tertiary Packaging (shrink-wrap, pallet slip sheet, sealing medium – glue/tape etc.)

Material	Description	Weight/Item (g)	External Dimensions (Length x Width x Height (mm))	Recycled Content of Material (%)	Recyclable
(PALLET) WOOD	CHEP	22000	1000X1200X145	0	REUSABLE
WRAP FILM (POLYETHYLENE)	LLDPE	180	N/A	0	YES

8.2 Packaging/Printing Attachments

Please attach copies of the following:

Attachment	Attached
8.2.1 Packaging suppliers food contact certificates	yes
8.2.2 Packaging Specifications	yes
8.2.3 Printer Accreditation	n/a
8.2.4 Packaging Suppliers Accreditation	BRC

8.3 Recorded Quality Checks on Packaging Materials:

Item of Packaging	581641
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Test Carried Out

Pasta Lensi: Migration test once a year random sampling

8.4 Packaging materials conform to all applicable EU legislation:

8.4.1 Are the printers accredited?		n/a
8.4.2 Are the packaging suppliers accredited?		yes
8.4.3 Migration levels are within stipulated levels?		Yes/ No
8.4.4 Heavy metals content below EU stipulated levels?		Yes/ No
8.4.5 Materials present are free from Phthalate plasticisers?		yes
8.4.6 Materials are free from Aromatic Hydrocarbons solvents?		Yes/ No
8.4.7 Steps taken to ensure that packaging is "suitable for food use"?		yes
8.4.8 Packaging present does not contain Bisphenol A:?		yes
8.4.9 Tamper Evident Packaging?		Yes/ No
8.4.10 Protective Atmosphere Packaging		no

8.5 Pallet Configuration:

8.5.1 Units Per Case:	12
8.5.2 Cases Per pallet:	50
8.5.3 Cases per Layer:	10
8.5.4 Layers per pallet:	5
8.5.5 Pallet height (finished pallet with with product) (Metres)	1.15
8.5.6 Pallet Type e.g. Chep:	CHEP
8.5.7 Stabilisation Method e.g. shrinkwrap:	WRAP FILM


8.6 Valeo Foods Transport Requirements:

Palletised products must be delivered on Chep pallets	Agree
Valeo foods must be informed if containers contain fumigants so appropriate precaution	yes
	Yes/ No


9.0 GUIDANCE & LEGISLATION


With respect to all products and materials supplied to Valeo Foods, compliance with the food legislation is mandatory

			Applicable	N/A
9.1	Guidance on the interpretation and implementation of European Good Distribution Practice Chapter 1 – Quality Management	 U:\Legislation\ Quality Management -		

			Applicable	N/A
9.2	Guidance on the interpretation and implementation of European Good Distribution Practice Chapter 9 – Transportation	 U:\Legislation\ Transportation - Guidance on the		

			Applicable	N/A
9.3	Aide Memoire for Food Supplement Establishment Inspections	 U:\Aide Memoire for Food Supplement		

				Applicable
9.4	DIRECTIVE 2007/47/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 5 September 2007 amending Council Directive 90/385/EEC on the approximation of the laws of the Member States relating to active implantable medical devices, Council Directive 93/42/EEC concerning medical devices and Directive 98/8/EC concerning the placing of biocidal products on the market	 U:\Directive 2007- 47_EC Medical Devices.pdf		

			Applicable	N/A
9.5	Guidelines of 7 March 2013 on Good Distribution Practice of Medicinal Products for Human Use	 U:\Guidance Pharmaceutical Distribution		

9.0 ATTACHMENTS

Please attach copies of the following:	Attached
Shelf life verification results	NO
HACCP Flow Chart	NO DUE TO COMPANY POLI
CCP Risk Assessment	NO DUE TO COMPANY POLI
Photograph of product	Yes
Photograph of retail packaging	Yes
Photograph outer packaging i.e. case, tray	Yes
Food contact declaration / certification	Yes
Packaging specifications	Yes
Retail unit keyline	Yes
Case Keyline	Yes
Pallet configuration diagram	Yes

If handballed load, please detail recommended pallet configuration

10.0 APPROVAL DETAILS

10.1 Completed by (Supplier)

10.1.1 Name:	Alice Annoni
10.1.2 Position:	QC
10.1.3 Date:	02/01/2024
10.1.4 Email Address:	verolalab@pastalensi.it

10.2 Approved by (Valeo Foods)

10.2.1 Name:	Emma Daly
10.2.2 Position:	Technical admin
10.2.3 Date:	03/01/2024
10.2.4 Review date (3 years):	03/01/2027

