



FINAL PRODUCT SPECIFICATION

ZAFFERANO RISOTTO Rev. 01 del 15/01/2018

1. Product name:	Zafferano Risotto	
2. Product description:	Zafferano Risotto, gluten free <20ppm	
3. General information for preparation:	<ul style="list-style-type: none">• Pour the contents into a large stock pot then add two spoonfuls of olive oil and toast for 1 minute,• Add 300 mL of boiling water for every 100g of product,• Continue cooking over medium heat for 18 minutes, until the water has been completely absorbed.	
4. Packaging	Packaging	In transparent bags
	Pallet	Euro pallet
4.1 Conformity declaration	<p>The material, used for the manufacture of packaging, complies with EC laws:</p> <ul style="list-style-type: none">- regulation 1935/2004/EC and subsequent updates and changes;- regulation 1835/2005/EC and subsequent updates and changes;- regulation 2023/2006/EC and subsequent updates and changes;- EU regulation n°10/2011 and subsequent amendments and changes;- Directive 94/62/EC and subsequent changes; <p>and the following italian laws:</p> <ul style="list-style-type: none">- DPR 777/82 and subsequent modification and changes- Ministerial Decree 21/03/1973 and subsequent updates and changes	
5. Storage condition	Temperature	At room temperature (18 ÷ 20 °C)
	Humidity	Low Humidity
	Condition	Protect from sunlight
	Shelf life	12 months
6. Sensory requirements	Colour	Typical of product

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	Taste	Typical of product
	Smell	Typical of product
	Consistency	Typical of product

7. Microbiological requirements		Unit	Min	Max
	Total germination count	UFC/g	0	10000
	E. Coli	UFC/g	0	100
	Staphyl. Coagulasi positive	UFC/g	0	100
	Bacillus cereus	UFC/g	0	100
	Salmonella	Abs/pres/25g	Neg	Neg
	Mould	UFC/g	0	100
	Yeast	UFC/g	0	500

8. Ingredients (in discending order)	9. Nutritional value (medium value for 100 g of product)	
<ul style="list-style-type: none"> Rice superfine (93%), Granular vegetable broth (salt, potato starch, yeast extract, potato maltodextrin, dehydrated vegetables (carrots, onion, celery, parsley), sunflower oil, natural vegetables aromas, rice flour), Dried zafferano(0.1%). 	Energy (kJ/kcal)	1451/332
	Proteins (g)	6.1
	Carbohydrates (g)	75.7
	<ul style="list-style-type: none"> Sugar (g) 	0.9
	Fats (of which) (g)	1.4
	<ul style="list-style-type: none"> Saturated (g) 	0.3
	Dietary fibres (g)	1.3
	Salt (g)	2.7

10. Product suitable for:	Gluten-free	Ovo-lacto-Vegetarian	Lacto-vegetarian
	Vegan	Vegetarian	

11. GMO Status	The product is neither subject to the authorization requirements of regulation (EC) n°1829/2003 nor to the specific traceability and labelling requirements of the regulation (EC) n°1830/2003
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12. Mycotoxins	The product complies with EC laws: - regulation 1881/2006/EC modified by regulation 105/2010
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13. Heavy metals	The product complies with EC laws: - regulation 1881/2006/EC and subsequent updates and changes
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14. Pesticides	The product complies with EC laws: - regulation 396/2005 and subsequent updates and changes
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15. Allergens information		
	The recipe contains	Possible cross contamination

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[Type text]



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Cereals containing gluten (wheat, oats, barley, rye, spelt, kamut or their hybridised strains) 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	Y
Milk and products thereof (inc. lactose)	N	N
Nuts: almonds (<i>Amigdalus communis</i> L), hazelnut (<i>Corylus avellona</i>), walnut (<i>Juglans regia</i>), cashew (<i>Anacardium occidentale</i>), pecan nut [<i>Carya illinoensis</i> (Wangenh) K. Koch], brazil nut (<i>Bertholletia excelsa</i>), pistachio nut (<i>Pistacia vera</i>), macadamia nut and Queensland nut (<i>Macadamia ternifolia</i>), and products thereof	N	N
Celery and products thereof	Y	Y
Mustard and products thereof	N	N
Sesame seeds and products thereof	N	Y
Sulphur dioxide (SO ₂) and sulphites with concentration higher then 10 mg/kg or 10 mg/l	N	N
Lupin and products thereof	N	N
Mollucs and products thereof	N	N