

**DELICATE SOUP**

INGREDIENT	ORIGIN	CERTIFICATION
Pearled barley (50%)	Italia: Marche, Toscana, Umbria, Campania, Piemonte, Basilicata	"QM" Qualità dalle MARCHE Reg. (CE) 848/2018 (BIO)
Tondino Beans (20%)	Italia: Marche, Toscana, Umbria, Campania, Piemonte, Basilicata	"QM" Qualità dalle MARCHE Reg. (CE) 848/2018 (BIO)
Black Eyed Beans (20%)	Italia: Marche, Toscana, Umbria, Campania, Piemonte, Basilicata	"QM" Qualità dalle MARCHE Reg. (CE) 848/2018 (BIO)
Dehusked Red Lentil (10%)	Italia: Marche, Toscana, Umbria, Campania, Piemonte, Basilicata	"QM" Qualità dalle MARCHE Reg. (CE) 848/2018 (BIO)

ORGANOLEPTIC CHARACTERISTIC OF THE PRODUCT

PARAMETER	DEFINITION
Color	Typical
Smell	Characteristic
Appearance	Characteristic

CHEMICAL CHARACTERISTICS

PARAMETER	UNIT MEASUREMENT	REFERENCE VALUE
Humidity	%	≤13
Plant protection products	mg/kg	< 70% LMR (Reg 396/2005)
Heavy metals (Pd-Cd)	mg/kg	Reg (CE) 1881/2006

PHYSICAL / PRODUCT CHARACTERISTICS

DEFECTIVENESS PER INGREDIENT	UNIT MEASUREMENT	REFERENCE VALUE
Broken seeds	%	6
Spotted seeds	%	2
Chews seeds	%	0
Mouldy seeds	%	0
Damaged seeds by insects	%	0
Foreign materials	%	Absent
Seeds of foreign varieties	%	max 1%
Allergens	Gluten	

HEALTH AND HYGIENE CHARACTERISTICS

PARAMETER	UNIT MEASUREMENT	REFERENCE VALUE
Whole insects (larvae, nymphs or adults)	n/g	Absent
Rodent hair or fragments thereof	n/g	Absent
Insect fragments	n/g	Absent
Other fragments	n/g	Absent

MICROBIOLOGICAL CHARACTERISTICS



PARAMETER	UNIT MEASUREMENT	REFERENCE VALUE
Mesophilic bacterial charge	ufc/g	<500.000
Yeast and moulds	ufc/g	< 5.000
Escherichia coli	ufc/g	<10
Salmonella	Present / Absent in 25 g	Absent
Listeria m.	Present / Absent in 25 g	Absent
Deossinivalenolo	µg/kg	750
Zearalenone	µg/kg	75
Ocratossina A	µg/kg	3
Aflatossine (B1+B2+G1+G2)	µg/kg	4

NUTRITIONAL VALUE		
PARAMETER	UNIT MEASUREMENT	AVERAGE VALUE/100g OF RAW PRODUCT
Energy	KJ- Kcal	1367 – 324
Fat	g	1,5
Of which saturated fatty acids	g	0,1
Carbohydrates	g	60,1
Of which sugar	g	1,5
Fibre	g	9,3
Protein	g	15,2
Salt	g	0,01

Production plant: Frazione Taverne snc, Serravalle di Chienti (MC).

Method of packaging: the product is packaged in natural atmosphere or in ATM on automatic lines on polypropylene film bioriented co-extruded 30 µm in big bags. All packagings used are covered by the declaration of conformity for use in contact with food (MOCA).

Weight: the product is packed in sizes of 250 g, 400 g, 500 g, 1 kg, 5 kg, 15 kg, 25 kg, big-bag.

Minimum shelf life: 24 months.

Allergens contained and possible cross-contamination: May contain traces of "Cereals containing gluten".

GMOs: the product is free from contamination by Genetically Modified Organisms.

Tips for proper storage: store in a cool and dry place away from light and heat sources. Once opened, the package should be stored at room temperature, avoiding leaving the package open.