



Finished Product Specifications



GFS ELBOW MACARONI

DGPC SHAPE #09

DESCRIPTION

Elbow Macaroni is a tubular-shaped enriched macaroni product with a curvilinear structure prepared by extruding and drying units of dough made from semolina and water. It meets all requirements as specified in Title 21, CFR 139.115 (a) (1).

INGREDIENT DECLARATION

Semolina, enriched with iron (ferrous sulfate) and B vitamins (niacin, thiamin mononitrate, riboflavin, folic acid).

ALLERGENS

Wheat.

ANALYTICAL SPECIFICATIONS

Physical ((Specifications are based on the average measurements of 20 pieces)).

Cut Length:	1.0” – 1.25” (curvilinear length)
Width:	0.178” – 0.184”
Thickness:	0.036” – 0.042” (outer wall)
Die Type:	Teflon

Microbiological

Coliform Count	50 per gram maximum
Coagulase Positive Staphylococcus	Less than 100 per gram
Escherechia Coli	Negative per gram
Salmonella	Negative per 375 grams
Standard Plate Count	50,000 per gram
Yeast & Mold Count	50 per gram maximum
Extraneous Matter	The product shall be free of all other extraneous, foreign, or nonconforming substances. Not to exceed FDA Defect Action Levels

Chemical:

Moisture:	13.0% maximum
-----------	---------------

Reviewed By: Carl Gast	Page 1 of 3	Revised: 01/5/07
Approved By: Lane McDill	Document: FPS-009	Revision: F



Finished Product Specifications



GFS ELBOW MACARONI

DGPC SHAPE #09

SENSORY

The product shall be of uniform clear amber color, free of air bubbles, white spots, and excessive dark specks. It shall possess a characteristic nut-like flavor typical of durum wheat.

Cook time 8-10 minutes. Use one gallon of water per pound of pasta.

SHELF LIFE

When properly stored, the product shall have a shelf life of 36 months from the date of manufacture.

STORAGE, HANDLING, AND DISTRIBUTION

The product shall be stored and transported in a clean, uninfested dry environment at ambient temperature. 55 – 65% RH is ideal; 50 – 80°F is recommended. Do not freeze.

SHIPPING AND RECORD-KEEPING INFORMATION

The ship sheet which accompanies the bill of lading shall accurately indicate the production date and quantity of all products in the shipment.

CODING SYSTEM

Products shall be coded for two years expiration from the date of manufacture. The same product code shall be applied to both the consumer unit (film or carton) and the shipping case.

EXAMPLE: (010509X1 - Carrington) = January 5, 2007

Code Breakdown: 01_05_09_X_1

- 01** Month of Year
- 05** Date of Month
- 09** Year plus two (two year expiration)
- X** Plant Location (X = Carrington)
- 1** Shift (1=1st, 2=2nd at Carrington)

Reviewed By: Carl Gast	Page 2 of 3	Revised: 01/5/07
Approved By: Lane McDill	Document: FPS-009	Revision: F



Finished Product Specifications



GFS ELBOW MACARONI

DGPC SHAPE #09

Nutrition Facts

Serving Size: 2 oz (56g / 1/2 cup) Dry

Amount Per Serving

Calories 210 Calories From Fat 10

% Daily Value*

Total Fat 1g **2 %**

Saturated Fat 0g **0 %**

Trans Fat 0g

Cholesterol 0mg **0 %**

Sodium 0mg** **0 %**

Total Carbohydrate 42g **14 %**

Dietary Fiber 2g **8 %**

Sugars 3g

Protein 7g

Vitamin A 0% ● Vitamin C 0%

Calcium 0% ● Iron 10%

Thiamin 30% ● Riboflavin 10%

Niacin 15% ● Folate 30%

* 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

**Without added salt in cooking water.