

009667EU
ANCO PROFESSIONAL SPELT PENNE 3KG

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01 General description

Penne rigate spelt

02 Ingredients

Ingrediënt	%
Spelt flour	
Water	

03 Chemical and physical analysis

Parameter	Target	Range	Test Method	Comments
Humidity	12,50%	Max.	AM09-110	
Bulk density	335g/l	+/-25g/l	AM09-330	
Length	48mm	+/-5mm	AM09-325	Bulk density dominating over cut length - mean of 10 pieces
Thickness	1,35mm	-0,10mm/ +0,10mm	AM09-325	
External Diameter	8,60mm	+/-0,50mm	AM09-325	
Width			AM09-325	
Broken pasta	5,0%	Max.		Average per batch
Scorched pasta	2pieces/100g	Max.		Average per batch
Foreign pasta	2pieces/100g	Max.		Average per batch
Waterabsorption	200g	+/-25g	AM09-310	100g 8'+2'

04 Microbiology

Micro-organism	n	c	m	M	
TVC	5	3	25000cfu/g	50000cfu/g	
E.coli	5	0	absent/5g	absent/5g	
Salmonella	5	0	absent/25g	absent/25g	
St.aureus	5	3	20cfu/g	100cfu/g	
B.cereus	5	3	100cfu/g	1000cfu/g	
Enterobacteriaceae	5	3	10cfu/g	100cfu/g	
Cl.perfringens	5	3	20cfu/g	100cfu/g	
Yeasts andmoulds	5	3	100cfu/g	1000cfu/g	

05 Trace Elements/Pesticides/Heavy Metals/Mycotoxins

This product conforms to legislative maximum levels in the EU.

Deoxynivalenol: max. 600 ppb

Ochratoxine A: max. 3 ppb

Zearalenon: max. 75 ppb

HT2 & T2: max. 20 ppb

Aflatoxine B1: max. 2 ppb

Aflatoxine B1+B2+G1+G2: max. 4 ppb

Ergot alkaloids : EU legislation 2023/0915 + all modifications

Pb: max. 0,2 ppm

Cd: EU legislation 2023/0915 + all modifications

Pesticides: EU legislation 396/2005 + all modifications

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06 Organoleptic Description

Attribute	Description
Colour	Typical pale brown colour
Flavour	Typical, without off-flavours
Odour	Typical, without off-flavours
Texture	Firm

07 Nutritional information

Parameter	per 100g (average)	per portion 80g (average)	% Reference intake per portion*
Energy (kjoules)	1479	1183	14,1%
Energy (kcal)	349	279	13,9%
Fat	1,3g	1,04g	1,49%
Fat - of which Saturated	0,2g	0,16g	0,8%
Carbohydrates	70,0g	56,0g	21,5%
Carbohydrates - of which sugars	2,5g	2,0g	2,2%
Fibre	3,5g	2,8g	
Protein (Nx6,25)	12,5g	10,0g	20,0%
Salt	0,025g	0,02g	0,33%
* reference intake of an average adult (8400kJ/2000Kcal)			

08 Dietary Needs

Dietary Condition	Suitable for Diet
Ovo Lacto Vegetarians	Yes
Vegan	Yes
Coeliac	No
Galactosaemia	Yes
Lactose Intolerance	Yes
Kosher Diet	Suitable but not certified
Halal Diet	Suitable but not certified

09 Food Intolerance data

Allergens	Yi	Ni	Yt	Nt	Comments
Eggs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Soybeans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Peanuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Nuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Milk and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Celery and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Fish and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Crustaceans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

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Cereals containing gluten and products thereof					
Sesame seeds and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sulphur dioxide and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Mustard and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Lupins and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Molluscs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Yi/Ni = Included in the recipe Yes/No	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Yt/Nt = Traces may be found in product Yes/No	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

10 Shelf Life

Un-opened: 36 months after production.

Remaining shelf-life upon delivery to be no less than 18 months.

11 Storage Conditions

Un-Opened	Min.10°C - max.30°C - max.50%RH
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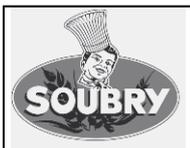
12 Packaging

PRIMARY PACKAGING	
Packaging description	foil
Type of closure	seal
Lot code	Yes
Net weight	3000,000g e
Ean-code	5410028096674
GROUP PACKAGING	
Packaging description	Corrugated box
Lot code	Yes
Net weight	3,000kg
Total weight	3,239kg
Dimensions of unit	293mm x193mm x262mm
Primary packaging units per pack	1
Configuration of units per pack	1X1X3000,000g e
Itf/ean-code	5410028096674
PALLETISATION	
Packaging description	Europallet 80x120
Dimensions	800mm x 1200mm
Plastic/wood	Wood
Units per layer	16,00
Number of layers	6
Units per pallet	96
Pallet height (mm)	1722
Pallet weight (pallet incl.) (KG)	334

13 Genetic Modification

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We ensure that this product does not require GMO labelling as per the EU Regulations 1829/2003 and 1830/2003.

14 Irradiation

We ensure that the product/ ingrediënts have not been irradiated.

15 Legislation

This product and its labelling conforms to all current EU and Belgian food regulations

16 Supplier Details

Address	Verbrandhofstraat 51, B-8800 Roeselare, Belgium
Telephone number	(0032)-(0)51 22 23 20
Fax number	(0032)-(0)51 22 90 72
e-mail	Soubry@soubry.be
Telephone number in case of emergency	Available upon request