



# Finished Product Specifications



## ROTINI - A DGPC SHAPE #20

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### **DESCRIPTION**

Rotini A is a spiral-shaped enriched macaroni product 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**

Durum wheat semolina, niacin, iron (ferrous sulfate), thiamin mononitrate, riboflavin, folic acid

### **ALLERGENS**

Wheat.

Manufactured in a facility that uses eggs

### **ANALYTICAL SPECIFICATIONS**

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

Cut Length: 1.0" – 1.375" (Target 1.20")

Width: 0.33" – 0.36"

Thickness: 0.045" – 0.051" (edge)

Twists per inch: 5-7

Die Type: Teflon

#### **Chemical:**

Moisture: 13.0% maximum

Protein: 12.0% minimum

### **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 10-12 minutes. Use one gallon of water per pound of pasta.*

1. Bring 4 quarts of water to a rapid boil.
2. Add salt to taste (optional).
3. Add 1 package of pasta into water and return to a boil.
4. Cook uncovered, stirring occasionally, for 10 to 12 minutes, or to desired tenderness.
5. Drain well, serve immediately with your favorite sauce. For salads, rinse in cold water.



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### 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 – 90°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.

	<b>Foodservice/Totes</b>	<b>EXAMPLE: 010520X1 - Carrington</b>
	<b>Code Breakdown:</b>	<b>01_05_20_X_1 = January 5, 2018, 1<sup>st</sup> shift</b>
<b>01</b>	<b>Month of Year</b>	
<b>05</b>	<b>Date of Month</b>	
<b>20</b>	<b>Year plus two (two year expiration)</b>	
<b>X</b>	<b>Plant Location (X = Carrington)</b>	
<b>1</b>	<b>Shift (1=1<sup>st</sup>, 2=2<sup>nd</sup> at Carrington)</b>	

	<b>Retail</b>	<b>EXAMPLE: JAN0520X1 - Carrington</b>
	<b>Code Breakdown:</b>	<b>JAN_05_20_X_1 = January 5, 2018, 1<sup>st</sup> shift</b>
<b>JAN</b>	<b>Month of Year</b>	
<b>05</b>	<b>Date of Month</b>	
<b>20</b>	<b>Year plus two (two year expiration)</b>	
<b>X</b>	<b>Plant Location (X = Carrington)</b>	
<b>1</b>	<b>Shift (1=1<sup>st</sup>, 2=2<sup>nd</sup> at Carrington)</b>	



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<b>Nutrition Facts</b>	
<b>Serving size</b>	<b>2 oz (56 g/ 2/3 cup) Dry</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>200</b>
	<b>% Daily Value*</b>
<b>Total Fat 1g</b>	<b>1%</b>
Saturated Fat 0g	<b>0%</b>
<i>Trans</i> Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 0g	
<b>Cholesterol 0mg</b>	<b>0%</b>
<b>Sodium 0mg</b>	<b>0%</b>
<b>Total Carbohydrate 42g</b>	<b>15%</b>
Dietary Fiber 2g	<b>7%</b>
Total Sugars 2g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein 7g</b>	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 2mg	10%
Potassium 130mg	2%
Thiamin 0.5mg	40%
Riboflavin 0.3mg	25%
Niacin 3.8mg	25%
Folate 250mcg DFE (140mcg folic acid)	60%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	