



Finished Product Specifications



WIDE EGG NOODLE

DGPC SHAPE #28E

DESCRIPTION

Wide Egg Noodle is a ½” wide, twisted ribbon-shaped enriched egg noodle product prepared by extruding and drying units of dough made from semolina, durum flour, eggs, and water. It meets all requirements as specified in Title 21, CFR 139.155 (a) (1).

INGREDIENT DECLARATION

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

ALLERGENS

Wheat, Eggs.

ANALYTICAL SPECIFICATIONS

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

Cut Length:	1.50” – 2.00”	Curls per inch: 1.5 – 2.0
Width:	0.43” – 0.46”	
Thickness:	0.032” – 0.037”	
Die Type:	Teflon	

Chemical:

Moisture:	13.0% maximum
Protein:	14.2% minimum

SENSORY

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

Cook time 6-8 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 6 to 8 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.

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

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



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Nutrition Facts

Serving size 2 oz (56 g/ 1 cup)
Dry

Amount per serving
Calories 220

% Daily Value*

Total Fat 2.5g	3%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 0.5g	
Cholesterol 45mg	15%
Sodium 10mg	0%
Total Carbohydrate 40g	15%
Dietary Fiber 2g	7%
Total Sugars 2g	
Includes 0g Added Sugars	0%

Protein 8g

Vitamin D 0mcg	0%
Calcium 20mg	2%
Iron 1.9mg	10%
Potassium 140mg	2%
Thiamin 0.5mg	40%
Riboflavin 0.3mg	20%
Niacin 3.3mg	20%
Folate 190mcg DFE (110mcg folic acid)	50%

*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.