



Finished Product Specifications



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

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: 1.00” – 1.25” (curvilinear length)

Width: 0.178” – 0.184”

Thickness: 0.036” – 0.042” (outer wall)

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 8-10 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 8 to 10 minutes, or to desired tenderness.

Reviewed By: Alexis Freier-Johnson

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5. Drain well, serve immediately with your favorite sauce. For salads, rinse in cold water.

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.

	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/ 1/2 cup) Dry
Amount per serving	
Calories	200
	% Daily Value*
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 42g	15%
Dietary Fiber 2g	7%
Total Sugars 2g	
Includes 0g Added Sugars	0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 1.8mg	10%
Potassium 120mg	2%
Thiamin 0.5mg	40%
Riboflavin 0.2mg	15%
Niacin 3.3mg	20%
Folate 200mcg 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.

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