

WIIK & CO.

Product Data			
Product name:	Pasta Lasagne GN Aliveris 5kg		
HS Code	10929	WiiK item number:	
Net weight / Net content	5000g	ml	Drained weight: g

Quality			
Origin of the main raw material:	Italy	Production origin:	Italy
Quality / Count / Caliber:		Variety:	
Shelf life unopened: e.g. 720 days	36 months	Storage unopened: e.g. Dry, at room temperature	stored in dry cold place and not exposed to sunlight
- Shelf life opened:		- Storage opened:	stored in dry cold place and not exposed to sunlight
Look / Smell / Appearance:	Flavour and taste of the conventional pasta. Absence of foreign smells, resulting from bad production and storage operations. Firm and elastic texture. Absent breakage. Yellow color.		
Remarks:			

Ingredients in descending order - and share in % and origin							
1.	100% durum wheat semolina. Wheat EU origin: Italy	%	EU ☒ / non-EU ☐	2.	Water Italy, municipality distribution	%	EU ☒ / non-EU ☐
3.		%	EU ☐ / non-EU ☐	4.		%	EU ☐ / non-EU ☐
5.		%	EU ☐ / non-EU ☐	6.		%	EU ☐ / non-EU ☐

Additives							
Is the product completely free from additives?				Yes ☒ No ☐			
Is the product completely free from trans fatty acids?				Yes ☒ No ☐			
All Additives present in the product with E-number, function and share in %							
1.		%	Function:	2.		%	Function:
3.		%	Function:	4.		%	Function:

Certification					
Does the producer hold any international or local certifications? (Yes / No)					
IFS:		BRCGS:	yes	FSSC 22000:	
Amfori BSCI:		Sedex / SMETA:		SA8000:	
ISO 14009		Organic Association control number XX-YYY-ZZZ:		Halal:	
Kosher:		Other (please specify):		Other (please specify):	

Nutritional values:	per 100 g	per 100 ml	Defect tolerances:	
Energy kJ:	1491	kJ	Foreign material:	
Energy kcal:	352	kcal	Foreign vegetable material:	
Fat:	1,5	ml	Free seeds:	
- of which saturated:	0,39	ml	Skin:	
Carbohydrates:	72	ml	Core:	
- of which sugars:	2,5	ml	Stalk:	
Fibers:	2,9	ml	Color defect:	

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Protein:	11	ml	Blemishing:	
Salt:	0,002	ml		

Allergens presence	Yes	No	Risk of cross contamination	If yes, what kind?
Gluten and products thereof	yes			Gluten, natural component of wheat
Crustaceans and products thereof		No		
Mollusks and products thereof		No		
Eggs and products thereof		No		
Fish and products thereof		No		
Peanuts and products thereof		No		
Soy and products thereof		No	YES	
Milk and products thereof		No		
Nuts and products thereof		No		
Celery and products thereof		No		
Mustard and products thereof		No		
Sesame seeds and products thereof		No		
Lupin and products thereof		No		
Sulphur dioxide and sulphites > 10mg/kg or 10mg/liter expressed as SO ₂		No		

Allergens	
Does the product comply with all Danish/EU regulations? Especially: - Regulation 1169/2011/EC regarding allergens.	Yes ☒ No ☐
Characteristics of production	
Method, Time and temperature for heating (if used)	The production method is the traditional one, the sheet is pre-cooked in the pasteurization phase so it can be used without pre-cooking, composing the dish using the dry sheets alternating with liquid sauce and passing it directly into the oven the drying process takes place on static cells for about 20 hours (slow drying)
Irradiation	
Is food irradiation used in production?	Yes ☐ No ☒
Does the production comply with current and relevant EU standards and regulations? Especially: - Regulation Directive 1999/2/EC concerning foods and food ingredients treated with ionizing radiation.	Yes ☒ No ☐

Microbiological specification / Apply if relevant			
	Value (max)	Unit	Method comparable

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Total plate count	<100.000	Ufg/gr	
Bacillus cereus	<100	Ufg/gr	
Yeast	1000	Ufg/gr	
Mold	1000	Ufg/gr	
Salmonella	Absent	/25gr	
E. coli	<10	Ufg/gr	

Mycotoxins/ Apply if relevant			
	Value	Unit	Method
Aflatoxin B1	<2	µg/kg	
Aflatoxin Tot	<4	µg/kg	
Ochratoxin	<3	µg/kg	

Dimensions and packaging – Base unit					
Packaging type:	Low density Polyethylene food grade bag (PE-LD 04)		Gross weight:	g	
Height:	cm	Width:	cm	Length:	cm

Materials in contact with final consumable products during production			
1.	2.	3.	4.
BPA and other Bishenols			
Is the packaging used free of Bishenols?		Yes. The packaging is made of polyethylene (PE-LD 04) and does not contain Bisphenols.	
If yes, which material is used as replacement?		Low Density Polyethylene	
	Name of material	Measured Level of material migrated to food product	
Which Materials, articles or products are in contact with the final consumable content when packed ? Especially mention sealing compounds and internal coating here!	Low Density Polyethylene (PE- LD 04)	In compliance whit the limit imposed by the EU regulation	

Materials used in base unit packaging		
	Material (e.g. PET pouch, tinplate can, paper label)	Weight (g)
1.	Low Density Polyethylene bag (PE- LD 04)	300g
2.		g
3.		g
4.		g
5.		g

Dimensions and packaging – Secondary packaging (Case / tray)					
Packaging type:	Neutral American box wite + label 8x10 cm B/W		Gross weight:	kg	
Base units per case	1	Cases per pallet	96	Cases per FCL	14
Height:	20cm	Width:	25cm	Length:	29cm

Materials used for secondary (case) packaging		
	Material (e.g. Corrugated cardboard box, adhesive tape)	Weight (g)
1.		g
2.		g
3.		g
4.		g
5.		g

Declaration of Compliance

Legislation related to product

If the product is not sterile, please indicate here and attach microbiological standards and recent analysis!

-GMO

Is the product completely free from **GMO**?

I Does the product comply with all Danish/EU regulations? Especially:

- Regulation **EC 1829/2003** and **1830/2003**.

Yes ☒ No ☐

Yes ☒ No ☐

-Hygiene

Does the product comply with all Danish/EU regulations? Especially:

- Regulation **(EC) No 852/2004** regarding the hygiene of food stuff.

Yes ☒ No ☐

-Pesticides

Does the product comply with all Danish/EU regulations? Especially:

- Regulation **396/2005** regarding residue level of **pesticides** in or on food and feed of plant and animal origin.

Yes ☒ No ☐

-Additives

Do all additives follow Danish/EU regulations? Especially:

- Regulation **1333/2008** on food additives
- Regulation **231/2012** regarding respecting the list of additives listed in Annexes II and III.

Yes ☒ No ☐

Yes ☒ No ☐

-Mycotoxins & Heavy Metals

Does the product comply with all Danish/EU regulations? Especially:

- Regulation **2023/915** regarding contaminants in foodstuff and its series of modifications.

Yes ☒ No ☐

Legislation related to packaging

Does the packaging comply with current and relevant EU standards and regulations? Especially:

- Regulation **1935/2004**, FCM, regarding the safety of all materials in contact with food products.
- Regulation **2023/2006**, GMP, regarding good production practices
- Regulation **10/2011**, regarding plastic materials and their migration to food products
- Regulation **2022/1616**, regarding recycled plastics in view of contamination with unknown substances
- Regulation **1895/2005**, regarding certain epoxy derivatives in material and articles intended to come into contact with food
- Regulation **2024/3190**, regarding use of Bisphenols
- Regulation **1907/2006**, regarding REACH (EC): The product complies with applicable REACH restrictions; supplier must declare if any PFAS substances are present

Yes ☒ No ☐

Yes ☒ No ☐

Yes ☒ No ☐

Yes ☒ No ☐

Yes ☒ No ☐

Yes ☒ No ☐

Yes ☒ No ☐

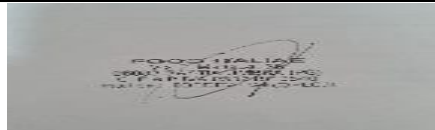
Yes ☒ No ☐

Supplier

Company name:

Food Italiae S.r.l

Name of responsible person and digital signature:



Daniele Grigi

Date:

04/03/2026