



# Finished Product Specifications



## WHOLE GRAIN ROTINI (Made with 51% Whole Wheat) DGPC SHAPE #20 WG

### DESCRIPTION

Whole Grain Rotini is a spiral-shaped macaroni product prepared by extruding and drying units of dough made from durum whole wheat flour, semolina, durum wheat flour, oat fiber and water. It meets all requirements as specified in Title 21, CFR 139.115 (a) (1).

### INGREDIENT DECLARATION

Whole wheat durum flour, Semolina, Durum wheat flour, Oat fiber.

### ALLERGENS

Wheat.

### ANALYTICAL SPECIFICATIONS

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

Cut Length:	1.0" – 1.40"
Diameter:	0.32" – 0.36"
Thickness:	0.042" – 0.049"
Die Type:	Teflon

#### Microbiological

Coliform Count	50 per gram maximum
Coagulase Positive Staphylococcus	Less than 100 per gram
Escherichia Coli	Negative per gram
Salmonella	Negative per 375 grams
Standard Plate Count	50,000 per gram
Yeast & Mold Count	50 per gram maximum
Extraneous Matter	The product shall be free of all other extraneous, foreign, or nonconforming substances. Not to exceed FDA Defect Action Levels

#### Chemical:

Moisture:	13.0% maximum
Protein:	12.2% minimum
Total Dietary Fiber:	6 grams per 56 gram serving minimum.



# Finished Product Specifications



## WHOLE GRAIN ROTINI (Made with 51% Whole Wheat) DGPC SHAPE #20 WG

### SENSORY

The product shall be a light brown color with numerous brown and black flecks of bran, free of air bubbles. 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.*

### 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.

**EXAMPLE:** (010613X1 - Carrington) = January 6, 2011

**Code Breakdown:** 01\_06\_13\_X\_1

- 01** Month of Year
- 06** Date of Month
- 13** Year plus two (two year expiration)
- X** Plant designation (Carrington)
- 1** Shift (1=1<sup>st</sup>, 2=2<sup>nd</sup> at Carrington)



# Finished Product Specifications



## WHOLE GRAIN ROTINI

(Made with 51% Whole Wheat)

DGPC SHAPE #20 WG

### Nutrition Facts

Serving Size (56g)  
Servings Per Container

Amount Per Serving

**Calories 200**      **Calories from Fat 10**

% Daily Value\*

**Total Fat 1g**      **2%**

Saturated Fat 0g      **0%**

Trans Fat 0g

Polyunsaturated Fat 0.5g

Monounsaturated Fat 0g

**Cholesterol 0mg**      **0%**

**Sodium 10mg**      **0%**

**Total Carbohydrate 40g**      **13%**

Dietary Fiber 6g      **24%**

Sugars 2g

**Protein 7g**

Vitamin A 0%      • Vitamin C 0%

Calcium 2%      • Iron 10%

Phosphorus 15%      • Magnesium 15%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

		Calories: 2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4



## Finished Product Specifications



### WHOLE GRAIN ROTINI

(Made with 51% Whole Wheat)

DGPC SHAPE #20 WG

---

**GTIN #** 107 67387- 92021 1  
**UPC #** 6738792021  
**Label:** Dakota Grower  
**Pack size:** 2/10 lb  
**Priced by:** Case  
**Net Weight:** 20 lb  
**Gross Weight:** 21 lb  
**Tie/Hi:** 8X5  
**Cube:** 1.32  
**Case Dimensions:** 20 X 12 X 9.5  
**Kosher Certificate:** On File  
**Vendor:** Dakota Growers Pasta Co.