

## **MILL & FOLKS LIMITED**

- + 3630 637 4535
- info@millandfolks.com
- https://www.millandfolks.com/
- † 4th Floor, Silverstream House 45 Fitzroy Street, Fitzrovia, London, United Kingdom, W1T 6EB



#### PRODUCT SPECIFICATION SHEET

#### I. INFORMATION ON THE PRODUCTION OF THE PRODUCT

1) Product name

MILL&FOLKS Millet Pasta Penne 200g

2) Product descriptive name

Gluten-free dry pasta made from millet flour.

3) Ingredients:

millet flour (88%), water, psyllium husk flour, turmeric powder

4) Product packaging

The pasta is packed in a BOPP bag, closed by welding.

5) Net weight: 200g

#### II. FOOD SAFETY PROPERTIES

Complies with the requirements of Regulation (EC) No 2023/915.

Complies with the requirements of Decree 4/1998 (XI.11.) of the Hungarian Ministry of Health and Regulation (EC) No 2073/2005.

### III. FOOD QUALITY PROPERTIES

1) Allergen information

The product does not contain allergens as defined in Regulation (EU) No 1169/2011.

It is gluten-free as required by Regulation (EU) No 828/2014.

The product is made in a plant that also processes **nuts**.

Start of Validity: 25.04.2023. Made by: Krisztián Szűcs End of Validity: Research and Development Unit Technician



# **MILL & FOLKS LIMITED**

- + 3630 637 4535
- info@millandfolks.com
- https://www.millandfolks.com/
- † 4th Floor, Silverstream House 45 Fitzroy Street, Fitzrovia, London, United Kingdom, W1T 6EB



2) Average nutritional value per 100 g of flour mixture

	I
	100g
Energy	1382 kJ / 327 kcal
Fat	2,6 g
-of which saturated	0,5 g
Carbohydrates	63 g
-of which sugar	<0,5 g
Fiber	5,6 g
Protein	9,5 g
Salt	<0,01 g

3) Shelf life: 12 months from production.

Best before date: Until the date printed on the back side label. Format: day/month/year.

4) Storage conditions

Store in a dry, cool place, protected from sunlight.

5) Food quality control system

HACCP system in accordance with Directive Codex Alimentarius Hungaricus 2-1/1969.

#### IV. BARCODE

MILL&FOLKS Millet Pasta Penne 200g: 5060712562390

Start of Validity: 25.04.2023. End of Validity:

Made by: Krisztián Szűcs Research and Development Unit Technician