

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 Sorghum Pasta Tagliatelle 200g

2) Product descriptive name

Gluten-free dry pasta made from sorghum flour and millet flour.

3) Ingredients:

sorghum flour (57%), millet flour, water, psyllium husk flour

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



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2) Average nutritional value per 100 g of flour mixture

	100g
Energy	1390 kJ / 329 kcal
Fat	2,6 g
-of which saturated	0,4 g
Carbohydrates	64 g
-of which sugar	<0,5 g
Fiber	6,6 g
Protein	9,0 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 Sorghum Pasta Tagliatelle 200g: 5060712563601

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