



## **RESPONSE TO REQUESTS FOR MEDICAL INFORMATION** **RELATIVE TO FOOD PRODUCTS**

With increasing frequency over the past few years, we at Maschio's have received various requests from parents and other interested persons relative to both the ingredients of the food products which we prepare and serve and the medical significance of those food ingredients.

Most of these requests for such information have come from interested parents who understandably are concerned about a medical condition which a child may suffer from and the impact that diet and nutrition may have on that medical condition.

We at Maschio's, of course, would like to assist those inquiring parents to the maximum extent that we can, but we are constrained to advise that there are significant limitations on the responses that we can furnish.

First, we do not independently perform testing with respect to the ingredients of the food products which we prepare and serve nor are we required to by the terms of the Agreement which we enter into with your school district.

The only source of any information that we are able to provide relative to the ingredients of the food products which we prepare and serve is literature which may be furnished to us by the manufacturer or supplier to Maschio's of the involved food product and that information is not independently verified or checked by Maschio's and may or may not be accurate.

Accordingly, although in limited cases we may be in a position to furnish information about the ingredients of the food products which we prepare and serve because that information has been supplied to us by our suppliers, we are not in a position to affirm the accuracy of that information or even to suggest or recommend that it be relied upon by parents.

Second, we, of course, cannot provide medical or nutritional advice regarding the food products which we prepare and serve and accordingly we are not in a position to provide any opinions or conclusions regarding the impact, adverse or otherwise, which any such food product may have on the existing medical condition of a child.

We, of course, will be pleased to provide any interested parent with copies of the menus for the meals which we prepare and serve, but we are not in a position to present any opinions or conclusions regarding the interaction or impact which any of the food products which we prepare and serve may have on the existing medical condition of a child.

Any such medical opinion or conclusion will have to be secured from a physician or another skilled and knowledgeable professional, the professional services of whom are beyond the scope of the service which we provide to your school district.

We at Maschio's, of course, remain committed to providing safe and nutritious meals for your children and we look forward to continuing to cooperate with representatives of your school district and parents to achieve that objective.



**PRODUCT SPECIFICATION  
TECHNICAL SHEET**

**DATE:** 02 10 2021

**DENOMINATION:** Penne rigate 112 T

**Sysco SUPC NUMBER:** 5204530

**PRODUCT DESCRIPTION:** pasta made of enriched durum wheat semolina.

Our pasta is made in the "Tavoliere delle Puglie" plain in Southern Italy, an area with optimal climate and soil conditions. Carefully milled semolina perfectly blended with natural water are the sole natural ingredients of our pasta which is then extruded into various shapes

Pasta Delicious Authentic Made in Italy.

The only raw materials used within our factory are durum wheat semolina and water. There is no risk of cross contamination with allergens as we are an egg free facility.

After production, pasta is packaged in 10 lb pillow bag (film); then packed in a 20 lb case (2 units per case)

**INGREDIENTS:** durum wheat semolina, niacin, ferrous lactate (iron), thiamine mononitrate, riboflavin, folic acid

**CONTAINS:** Wheat. May contain traces of soy.



PRODUCT SPECIFICATION  
TECHNICAL SHEET

## Nutrition Facts

80 servings per container

**Serving size** **2 oz (56g)**

Amount per serving

**Calories** **200**

	% Daily Value*
<b>Total Fat</b> 1g	<b>1%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 42g	<b>15%</b>
Dietary Fiber 2g	<b>7%</b>
Total Sugars 2g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 7g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 1.7mg	10%
Potassium 130mg	2%
Thiamin	40%
Riboflavin	20%
Niacinamide	25%
Folate 243 mcgDFE(folic acid 146)	60%

\* The Percent Daily Value (DV) 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.



**PRODUCT SPECIFICATION  
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**COOKING PREPARATION:**

**Step 1:** Bring approx. 5 quarts of water to a rolling boil.

**Step 2:** Before adding pasta, pour in salt taste. Never add oil.

**Step 3:** Add pasta and cover until right before the water boils over. Remove lid.

**Step 4:** Stir occasionally to prevent sticking. Cook for approx. 9 minutes.

**Step 5:** Drain (never rinse) and immediately add to your desired sauce

**Step 6:** Enjoy!

**PHYSICAL AND CHEMICAL ANALYSIS:**

**TEMPERATURE:** store in a cool, dry place

**SHELF LIFE:** 3 years from date of production; it is determined through sensorial and microbiological tests

**NET CONTENTS:** 160OZ (10 LB) 4540g

**SIZE:**

	Std. Value
Length (mm)	44 +/- 7
Width (mm)	7.8 +/- 0.5
Thickness over ridge (mm)	1.4 +/- 0.1
Thickness under the ridge (mm)	1.2 +/- 0.1

**Defects:**

Broken max 5%

Defects Shorts/Longs (combined) max 10%

Defects- Visual Deformities max 10 %

Bags:

Opened max 1%

Damaged max 5%

Total combination not to exceed max 15%

**COOKING TIME:** 9 minutes

**EXTRANEIOUS MATERIAL:** quality control and production personnel carefully inspect all ingredients used on our pasta. Each pack is passed through weight control and a metal detector. The metal detector is checked for proper operation each hour using ferrous, non-ferrous and stainless at 2 mm, 2,5mm and 2,5mm. Any pack of pasta with metal is rejected and destroyed.



**PRODUCT SPECIFICATION  
TECHNICAL SHEET**

**CODING:** each shipping container as well as each pack is marked. The lot is composed by 5 digits: the first two indicate the last 2 digits of current year (e.g. 11 to indicate 2011); the other three digits indicate the Giulian day (e.g. 032 indicates the 32<sup>nd</sup> day from the beginning of the year, which is February 1).

**AROMA & FLAVOR:** product shall be free of any objectionable off odors or off flavors. Each lot of pasta is evaluated daily from quality control.

**COLOR:** the color is a beautiful golden colour.

**MICROBIOLOGICAL ANALYSIS:**

Total Aerobic Count	<1000 UFC/g
Total Coliforms	<10 UFC/g
Escherichia Coli	Absent
Moulds	<10 UFC/g
Staph. Aureus	Absent
Salmonella	Absent

**ANALYSIS OF MICRO-POLLUTANS:**

Heavy metals (mg/Kg)	Pb<0.2 / Cd<0.1
Aflatoxins (B1/sum) (µg/Kg)	<2 / <4
Ochratoxin A (µg/Kg)	<3
Deoxynivalenol (DON) (µg/Kg)	<750
Zearalenon (µg/Kg)	<75
Ogm	free

APPROVED BY

*Anna Grazia Di Chio*

*Food Safety and Quality Assurance*

*Francesco Tamma SpA*

*Tel +39 0881 308264*

# Product Specification

## PRODUCT: OLIVE POMACE OIL

FREE ACIDITY:	% ≤1.0	<b><u>HALOGENATED SOLVENTS</u></b>	
HUMIDITY & VOLATILES:	% ≤0.1	CHLOROFORM:	p.p.m ≤0.1
IMPURITIES:	% ≤0.05	TRICHLOROETHYLENE:	p.p.m ≤0.1
PEROXIDE INDEX:	meq O <sub>2</sub> /Kg ≤15	PERCHLOROETHYLENE:	p.p.m ≤0.1
<b><u>FATTY ACID COMPOSITION</u></b>		TOTAL HALOGENATED SOVENTS:	p.p.m ≤0.2
MYRISTIC (C <sub>14:0</sub> ):	% ≤0.03	<b><u>SPECTROPHOTOMETRY</u></b>	
PALMITIC (C <sub>16:0</sub> ):	% 7.5-20.0	K <sub>270</sub> :	≤1.70
PALMITOLEIC (C <sub>16:1</sub> ):	% 0.3-3.5	K <sub>232</sub> *:	≤5.3
MARGARIC (C <sub>17:0</sub> ):	% ≤0.3	Δ-K:	≤0.18
MARGAROLEIC (C <sub>17:1</sub> ):	% ≤0.3	<b><u>STEROLS COMPOSITION</u></b>	
STEARIC (C <sub>18:0</sub> ):	% 0.5-5.0	CHOLESTEROL:	% ≤0.5
OLEIC (C <sub>18:1</sub> ):	% 55.0-83.0	BRASSICASTEROL:	% ≤0.2
LINOLEIC (C <sub>18:2</sub> ):	% 3.5-21.0	CAMPESTEROL:	% ≤4.0
LINOLENIC (C <sub>18:3</sub> ):	% ≤1.0	CAMPESTANOL:	%
ARACHIDIC (C <sub>20:0</sub> ):	% ≤0.6	STIGMASTEROL:	% <Campesterol
EICOSENOIC (C <sub>20:1</sub> ):	% ≤0.4	β-SITOSTEROL:	% ≥93.0
BEHENIC (C <sub>22:0</sub> ):	% ≤0.3	Δ7-STIGMASTENOL:	% ≤0.5
LIGNOCERIC (C <sub>24:0</sub> ):	% ≤0.2	ERYTHRODIOL+UVAOL:	% >4.5
<b><u>FATTY ACID COMPOSITION</u></b>		TOTAL STEROLS:	p.p.m ≥1600
TRANSOLEIC:	% <0.40	ECN-42 (actual-theoretical):	≤0.5
LINOLEICS+LINOLENICS:	% <0.35	WAX CONTENT:	p.p.m >350

\* Determination is solely for application by commercial partners on an optional basis

**In Compliance with IOC Standards For  
OLIVE POMACE OIL**

**Gerald Jones  
Director of Sourcing and Imports**

1 OLIVE GROVE ST. ROME, NY 13441

PHONE: 315-797-7070 · FAX: 315-797-6981 · WWW.SOVENAGROUP.COM



## Product Description

### Product Name:

Olive Pomace Oil

### Product Description:

Pomace Olive Oil is defined by the IOC as "A blend of refined olive-pomace oil (95%) and (Extra) virgin olive oil (5%) that is fit for human consumption. It has a free acidity of not more than 1%... " where refined olive pomace oil is defined as "Oil obtained from crude pomace oil by refining methods that do not alter the initial glyceride structure." Olive pomace oil is mild or tasteless/odorless and is excellent for frying.

### Ingredients:

Olive Pomace Oil

### Food Safety Characteristics:

Olive Pomace Oil remains safe for human consumption up to 18 months from date of production.

### Consumer Intended Uses:

Dressings, marinades, frying

### Packaging:

Various bulk sizes and containers: Tankers, steel drums (55 gal), disposable cardboard totes (275 gal), returnable plastic totes (275 gallon), tank wagons, railcars.

Various food service/retail packing sizes and containers: glass, tin, PET, HDPE, (8.5 oz - 35#)

### Labeling :

Imported Product, Gluten free, Cholesterol free, Trans fat free

### Shipping/Storage Conditions:

Capped when not used. Store at room temperature, removed from moisture and direct sunlight. Exposure to freezing temperatures will not impact oil quality. Frozen product should be allowed to gradually return to liquid state. Product should not be stored above 90°F; direct heat will damage oil quality.

### Shelf Life:

Up to 18 months in an unopened container stored in the conditions described above.

### Country Of Origin:

Italy, Spain, Tunisia, Turkey, and Morocco

Gerald Jones  
Director of Sourcing and Imports

**PRODUCT:** Olive Pomace Oil

Nutrition Facts	
Serving Size 1Tbsp (14g, 15mL)	
Amount Per Serving	
Calories 120	
% Daily Value*	
Total Fat 14g	18%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g added sugars	0%
Protein 0g	0%
Vitamin D 0 mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%
*The % daily value (DV) tells you how much a nutrient in a serving of food contributes to a dialy diet. 2000 calories a day is used for general nutrition advice.	

**Ingredients:** Olive Pomace Oil



**PRODUCT:** Olive Pomace Oil

Nutrition Facts		
Serving Size 100g		
Amount Per Serving		
Calories		884
		% Daily Value*
Total Fat	100g	125%
	Saturated Fat 13.8g	70%
	Trans Fat <0.5g	
Cholesterol	0mg	0%
Sodium	0mg	0%
Total Carbohydrate	0g	0%
	Dietary Fiber 0g	0%
	Total Sugars 0g	
	Includes 0g added sugars	0%
Protein	0g	0%
Vitamin D	0 mcg	0%
Calcium	0mg	0%
Iron	0mg	0%
Potassium	0mg	0%
*The % daily value (DV) tells you how much a nutrient in a serving of food contributes to a dialy diet. 2000 calories a day is used for general nutrition advice.		

**Ingredients:** Olive Pomace Oil

**PRODUCT:** Olive Pomace Oil

Nutrition Facts	
Serving Size 100g	
Amount Per Serving	
Calories 884	
% Daily Value*	
Total Fat 100g	125%
Saturated Fat 13.808g	70%
Trans Fat <0.5g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g added sugars	0%
Protein 0g	0%
Vitamin D 0 mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%
*The % daily value (DV) tells you how much a nutrient in a serving of food contributes to a dialy diet. 2000 calories a day is used for general nutrition advice.	

**Ingredients:** Olive Pomace Oil



## Allergen and GMO Information

**PRODUCT:** Olive Pomace Oil

Has this product or any of its components been treated with irradiation? N

Does this product contain any of the following allergens and sensitizing agent N

Peanut & Peanut products (including peanut oil) N

Soybean & soy products (including soy lecithin, excluding soy oil N

Seeds (poppy, sesame, sunflower & psylliur N

Sulfites N If yes, what is the residual level?

Tree nuts N

Monosodium Glutamate N

Fish N

Wheat and related grains N

Crustaceans N

Egg and egg products N

Mollusks N

Cottonseed products N

Legumes N

Dairy N

Genetically Modified Organism (GMO) N

Use of CRY9C (starling) Pesticide N

Gluten Free Y

Gerald Jones  
Director of Sourcing and Imports



## SAFETY DATA SHEET

### SECTION 1: IDENTIFICATION OF THE SUBSTANCE OR MIXTURE AND OF THE SUPPLIER

**Product Name:** Olive Oil (Olive Pomace Oil)  
**CAS#:** 8001-25-0  
**Chemical Name:** Triglyceride of Fatty Acid  
**Recommended Use of the Chemical:** As needed

**Restrictions on Use of the Chemical:** No restrictions

**Contact Information:**

**Sovena USA**  
1 Olive Grove Street  
Rome, New York 13441

Ph: (315)797-7070  
F(315)797-6981

24 Hr Emergency Contact:  
**Gerald Jones**  
Director of Sourcing and Imports  
(315)281-6505



Health	1
Fire	1
Reactivity	0
Personal Protection	A

### SECTION 2: HAZARDS IDENTIFICATION

Not hazardous by OSHA standards

### SECTION 3: COMPOSITION/INFORMATION ON INGREDIENTS SUBSTANCE

NAME	CAS#	% BY WEIGHT
Blended Oil	8001-25-0	100%

**SECTION 4: FIRST AID MEASURES**

**Eye Contact:** Check for and remove any contact lenses. In case of contact, immediately flush eyes with plenty of water for at least 15 minutes. Get medical attention if irritation occurs.

**Skin Contact:** Wash with soap and water. Cover the irritated skin with an emollient. Get medical attention if irritation develops.

**Serious Skin Contact:** Not available

**Inhalation:** If inhaled, remove to fresh air. If not breathing, give artificial respiration. If breathing is difficult, give oxygen. Get medical attention.

**Serious Inhalation:** Not available

**Ingestion:** Do NOT induce vomiting unless directed to do so by medical personnel. Never give anything by mouth to an unconscious person. If large quantities of this material are swallowed, call a physician immediately. Loosen tight clothing such as a collar, tie, belt or waistband.

**Serious Ingestion:** Not available

**SECTION 5: FIREFIGHTING MEASURES**

**Flammability of Product:** May be combustible at high temperatures

**Auto-Ignition Temperature:** 343°C(649.4°F)

**Flash Points:** CLOSED CUP: 225°C(437°F)

**Flammable Limits:** Not Available

**Products of Combustion:** Not Available

**Fire Hazards in Presence of Various Substances:** Slightly flammable to flammable in presence of heat

**Explosion Hazards in the Presence of Various Substances:**

*In presence of mechanical impact:* Not available

*In presence of static discharge:* Not available

**Extinguishing Media**

**Suitable:** Dry Chemical Powder  
Water Spray  
Water Fog  
Foam

**Unsuitable:** Do not use Water Jet

**Special Fire Fighting Procedures:** Do not direct a solid stream of water or foam into burning material; this may cause the fire to spread.

**Special Protective Equipment for Firefighters:** Self-contained breathing apparatus.

**SECTION 6: ACCIDENTAL RELEASE MEASURES**

**Personal Precautions:** Wear Suitable Protective Equipment

**Environmental Precautions:** Avoid runoff to sewers or waterways.  
Use methods consistent with local regulations.

**Small Spills:** Absorb with an inert material and put the spilled material in an appropriate waste disposal.

**Large Spills:** Absorb with an inert material and put the spilled material in an appropriate waste disposal. Finish cleaning by spreading water on the contaminated surface and allow to evacuate through the sanitary system. Be careful that the product is not present at a concentration level above TLV. Check TLV on the SDS and with local authorities. Floor may be slippery; use care to avoid falling.

**SECTION 7: HANDLING AND STORAGE**

**Precautions:** Keep away from heat. Keep away from sources of ignition. Empty containers pose a fire risk, evaporate residue under a fume hood. Ground all equipment containing material. Do not breathe gas/fumes/vapor/spray. Keep away from incompatibles such as oxidizing agents, acids.

**Conditions for Safe Storage:** Keep container tightly closed. Keep container in a cool, well-ventilated area. Do not store above 23°C (73.4°F).

**SECTION 8: EXPOSURE CONTROLS/PERSONAL PROTECTION**

**Exposure Limits:** Consult local authorities for acceptable exposure limits

**Occupational Exposure Controls:**

*Respiratory Protection:* None expected to be needed

*Hand Protection/Protective Gloves:* In case of a large spill

*Eye Protection:* Safety Glasses (small spill), Splash Goggles (large spill)

*Skin Protection:* Lab Coat (small spill), Splash Goggles (large spill)

**Engineering Controls:** Provide exhaust ventilation or other engineering controls to keep the airborne concentrations of vapors below their respective threshold limit value. Ensure that eyewash stations and safety showers are proximal to the work-station location.



## SAFETY DATA SHEET

### SECTION 9: PHYSICAL AND CHEMICAL PROPERTIES

**Physical State:** Liquid  
**Color:** Greenish-Yellow  
**Odor:** Not Available  
**Odor Threshold:** N/A  
**Taste:** Pleasant, delicate flavor. Faintly acid aftertaste  
**pH:** Not applicable  
**Molecular Weight:** Not Available  
**Boiling Point:** Not Available  
**Melting Point:** Not Available  
**Critical Temperature:** Not Available  
**Specific Gravity:** 0.915 (Water=1)  
**Vapor Pressure:** Not Available  
**Vapor Density:** >1 (Air=1)  
**Volatility:** Not Available  
**Water/Oil Dist.Coeff.:** Not Available  
**Ionicity (in Water):** Not Available  
**Dispersion Properties:** Not Available  
**Decomposition Temperature:** Not Available  
**Upper explosion Limits:** Not Available  
**Lower explosion Limits:** Not Available

### SECTION 10: STABILITY AND REACTIVITY

**Stability:** This product is stable  
**Instability Temperature:** Not available  
**Conditions of Instability:** Becomes rancid on exposure to air. Begins to get turbid at 5-10°C  
**Incompatibility with Various Substances:** Reactive with oxidizing agents, acids.  
**Corrosivity:** Non-corrosive in presence of glass.  
**Polymerization:** Will not occur

### SECTION 11: TOXICOLOGICAL INFORMATION

**Routes of Entry:** Absorbed through the skin. Eye contact.  
**Toxicity to Animals:** Not available  
**Chronic Effects on Humans:** Not available  
**Other Toxic Effects on Humans:** Slightly hazardous in case of skin contact, ingestion, and inhalation  
**Acute Potential Health Effects:** Inhalation: Excessive inhalation of oil mist may affect respiratory system. Oil mist is classified as a nuisance particulate by ACGIH. Ingestion: Generally non-hazardous unless ingested in large quantities. Digestive tract discomfort may be encountered.



## SAFETY DATA SHEET

### SECTION 12: ECOLOGICAL INFORMATION

**Ecotoxicity:** Not available

**BOD5 and COD:** Not available

**Products of Biodegradation:** Possible short term degradation products are not likely.  
However, long term degradation products may arise

**Toxicity of the Products of Biodegradation:** Not available

**Mobility in Soil:** Not available

### SECTION 13: DISPOSAL CONSIDERATIONS

Dispose of in accordance with appropriate Federal, State, and Local regulations.

### SECTION 14: TRANSPORT INFORMATION

**DOT Classification:** Not a DOT controlled material (United States)

**Identification:** Not applicable

**Special Provisions for Transport:** Not applicable

### SECTION 15: REGULATORY INFORMATION

**State and Federal:** Connecticut carcinogen report: Olive Oil TSCA 8b: Olive Oil

**WHMIS (Canada):** Not controlled under WHMIS (Canada)

**DSCL (EEC):** This product is not classified according to the EU regulations

**HMIS (USA):**

*Health Hazard: 1*

*Fire Hazard: 1*

*Reactivity: 0*

*Personal Protection: A*

**National Fire Protection Association (USA):**

*Health: 0*

*Flammability: 1*

*Reactivity: 0*

**Protective Equipment:** Lab Coat/Safety Glasses

**EINECS:** This product is on the European Inventory of Existing Commercial Chemical Substances

### SECTION 16: OTHER INFORMATION

**Revision Number:** 4

**Revision Date:** 11/26/2018

**Effective Date:** 11/26/2018

**Approved By:** Gerald Jones  
Quality Lab Manager