

TUA149

# Strozzapreti / Durum Wheat Pasta Frozen 3x1Kg

Strozzapreti 3x1kg

PRODUCT DESCRIPTION

Durum Wheat Pasta

Brand	La Tua Pasta
Manufacturer Product Code	PC193000F
Product Type	Food
Product Category	Pasta, Rice and Noodles
Storage Type	Frozen
Erudus ID	1f0bacf4455541ef919df62e1bf01d17
Specification Type	Generic
Inner Component GTIN	5055430407313
Inner Pack GTIN	5055430407313



INGREDIENTS

**Ingredient Declaration**  
Durum **WHEAT** Flour, Water.  
  
Dusted with rice flour

ALLERGENS

<i>Product Contains:</i>			
Celery/Celeriac	May Contain	Mustard	May Contain
Cereals Containing Gluten	Yes	Nuts (Tree)	May Contain
Barley	No	Almond nuts	No
Oats	No	Brazil nuts	No
Rye	No	Cashew nuts	No
Wheat (including Spelt and Khorasan)	Yes	Hazelnuts	May Contain
Crustacea	May Contain	Macadamia (Queensland) nuts	No
Eggs	May Contain	Pecan nuts	No
Fish	May Contain	Pistachio nuts	May Contain
Lupin	No	Walnuts	No
Milk	May Contain	Peanuts	No
Molluscs	No	Sesame Seeds	No
		Soybeans	May Contain
		Sulphur Dioxide and Sulphites	No

Risk Source:

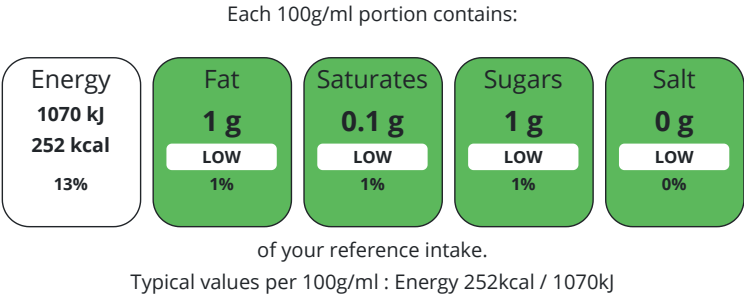
**Additional Allergen Information**  
Produced in a factory that handles Wheat, Egg, Milk, Nut, Mustard, Crustacean, Fish, Celery and Soy.

SUPPLEMENTARY  
INGREDIENT  
INFORMATION  
ADDITIVES

GM Protein/DNA	No		
Product Contains:			
Artificial Antioxidants	No	Artificial Flavourings	No
Artificial Colours	No	Artificial Preservatives	No
Artificial Flavour Enhancers	No	Artificial Sweeteners	No
Vegan Diet	Suitable for	Vegetarian Diet	Suitable for
Halal Diet	No	Kosher Diet	No

DIET SUITABILITY

NUTRITIONAL  
INFORMATION AS  
SOLD



Nutrient	per 100g	RI per 100g
Energy (kJ)	1070 kJ	13%
Energy (kcal)	252 kcal	13%
Fat	1 g	1%
of which Saturates	0.1 g	1%
Carbohydrate	50.6 g	19%
of which Sugars	1 g	1%
Protein	9.3 g	19%
Salt	0 g	

SUPPLEMENTARY  
NUTRITIONAL  
INFORMATION

HANDLING &  
STORAGE  
INFORMATION

Directions For Use	Cooking Instructions: Cook for 5-6 minutes in boiling water.
Storage Instructions	Keep Frozen at -18 C. To maintain quality do not defrost, cook straight from frozen.
Shelf Life from Time of Production	547 Days

ACCREDITATIONS/  
CERTIFICATIONS/  
ASSURANCE  
SCHEMES  
ORIGIN

BRCGS Certified	
Product Country of Origin	United Kingdom
Additional Origin Details	Durum Wheat Flour Italy -UK Water UK Rice flour (for dusting) Italy-UK
Origin of the Primary Ingredient	

PRODUCT  
CHARACTERISTICS

Standards Testing		
Do you undertake trend analysis of microbiological results?	No	Is shelf life testing undertaken? No
Microbiological Standards		

	<table><tr><th>Organism</th><th>Description</th><th>Frequency</th><th>Target</th><th>Maximum</th><th>Sample (g or ml)</th></tr><tr><td>Bacillus Cereus (cfu/g or ml)</td><td></td><td>Monthly</td><td>&lt;100</td><td>100000</td><td>200</td></tr><tr><td>Clostridium Perfringens (cfu/g or ml)</td><td></td><td>Monthly</td><td>&lt;10</td><td>10000</td><td>200</td></tr><tr><td>E. Coli (cfu/g or ml)</td><td></td><td>Monthly</td><td>&lt;10</td><td>100</td><td>200</td></tr><tr><td>Listeria Monocytogenes (cfu/g or ml)</td><td></td><td>Monthly</td><td>&lt;0</td><td>0</td><td>200</td></tr><tr><td>Staphylococcus Aureus (cfu/g or ml)</td><td></td><td>Monthly</td><td>&lt;100</td><td>10000</td><td>200</td></tr><tr><td>Salmonella (cfu/g or ml)</td><td></td><td>Monthly</td><td>&lt;0</td><td>0</td><td>200</td></tr></table>	Organism	Description	Frequency	Target	Maximum	Sample (g or ml)	Bacillus Cereus (cfu/g or ml)		Monthly	<100	100000	200	Clostridium Perfringens (cfu/g or ml)		Monthly	<10	10000	200	E. Coli (cfu/g or ml)		Monthly	<10	100	200	Listeria Monocytogenes (cfu/g or ml)		Monthly	<0	0	200	Staphylococcus Aureus (cfu/g or ml)		Monthly	<100	10000	200	Salmonella (cfu/g or ml)		Monthly	<0	0	200	
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SAFETY & WARNINGS																																												
OTHER INFORMATION				<b>Identification/Health Marks</b>	GB FB116																																							

CONTACT  
INFORMATION

Address  
La Tua Pasta  
Unit 4 Nucleus Park  
Central Way  
London  
London  
NW10 7XT  
United Kingdom  
  
P: (Phone) +442089618024

Complaints Contact  
Nicolle Lathrop  
Quality Manager  
foodsafety@latuapasta.com  
  
P: (Phone) +442089618024

Technical Contact  
Nicolle Lathrop  
Quality Manager  
foodsafety@latuapasta.com  
  
P: (Phone) +442089618024

Commercial Contact  
Jessica Scudetti  
Jessica.scudetti@latuapasta.com  
  
P: (Phone) +442089618024

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