

REC076	PRODUCT SPECIFICATION UPDATED: 04/04/2024	Artisan Pastificio LA TUA PASTA EST. 2006
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gorSupplier Information	
Name & Address	La Tua Pasta Ltd, Unit 4 Nucleus Park, Central Way, NW10 7XT
Emergency Contact Details	M. Director: Nicolas HANSON - nicolas.hanson@latuapasta.com Quality Manager: - foodsafety@latuapasta.com Telephone: - 020 8961 8024 Fax: - 020 8965 6006

Product Information	
Product Name	Mini Doughnuts Filled with Chocolate Hazelnut / Frozen 3x1Kg
Product Code	GR2063000F
Product Description	Soft parcels made from Potatoes and Chocolate filled with Chocolate Hazelnut
Identification Mark: GB FB116	Barcode: 5055430401373

Physical and organoleptic properties	
Visual Appearance / Colour	Soft parcels of dough filled / Brown
Smell / Aroma	Fresh pasta aroma
Texture	Fresh pasta smooth and silky
Flavour	Potato, Chocolate & Hazelnuts
Size* (cm)	3.5/4.5x3
Weight of a single piece* (g)	21-27g
Number of pieces / Kg	37-47
*Due to the artisanal nature of the product size/weight may vary.	



Product Ingredients (Article 18, 22 Regulation (EU) 1169/2011)		
Pasta (78%):	Filling (22%):	Further Ingredient
Potato Puree, Water, Sugar, Chocolate Powder (1%). Potato Puree Contains: Potato Flour 70% (Potatoes, Emulsifier: Mono- and Diglycerides of fatty acids (E471), Antioxidants: Ascorbyl Palmitate (E 304i), SODIUM METABISULPHITE (E223), Citric Acid, Turmeric, Carrot Extract), Maize Starch, Soft WHEAT Starch, Salt, soft WHEAT flour.	Nutella® (Sugar, Palm Oil, Hazelnuts , Fat-Reduced Cocoa, Skimmed Milk Powder, Whey Powder (Milk), Emulsifier: E322 Lecithin (Soya), Vanillin).	Dusted with Rice Flour

Country Of Origin of the Raw Ingredients (Article 26 Regulation (EU) 1169/2011)			
Potato Puree	Italy	Nutella®	UK
Water	UK		
Sugar	UK		
Chocolate Powder	France		
Rice Flour	UK		

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Allergens and Intollerants (Article 21 Regulation (EU) 1169/2011)				
Type	Contained in the Product	Cross Contamin.	Used in the factory	Source
Gluten	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Wheat Flour
Crustaceans	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Lobster, Prawn, Crab, Crayfish
Egg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Egg
Fish	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Salmon, Sea bass, Whitefish
Peanuts	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Soya	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Soya
Milk	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Cheese
Nuts	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Hazelnuts, Pistachio
Celery	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Celery
Mustard	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Durum Wheat
Sesame Seeds	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Sulphur Dioxide (>10ppm)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Gnocchi Dough
Lupin	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Mollusc	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Produced in a factory that handles Wheat, Egg, Milk, Nut, Mustard, Crustacean, Fish, Celery, Soy and Sulphites.				

Suitability (Y = Yes; N = No)					
Vegetarians*	Y		Halal	Y	Not Halal Certified
Vegans*	N	Contain Milk	Kosher	N	
Coeliacs	N	Contain Gluten	Organic	N	
Lactose intolerant	N	Contain Milk	GMO Free	Y	

***Further Information about suitability for Vegetarian and Vegan diets**

There is no legal definition of the term vegan, but the Food Standards Agency (FSA) provides voluntary guidance on the use of the terms vegetarian and vegan in food labelling, including advice about cross-contamination. They suggest that manufacturers, retailers and caterers should be able to demonstrate that foods presented as “Vegetarian” or “Vegan” have not been contaminated with non-vegetarian or non-vegan foods during storage, preparation, cooking or display.

The Vegan Society is not against foods labelled as Vegan also carrying a “may contain” warning about animal allergens. (Ref. www.vegansociety.com Home> Lifestyle>Nutrition and Health > Allergen Labelling).

In conformance with the Labelling Legislation art.21 (EU) 1169/2011 products suitable for “Vegans / Vegetarian” may not be suitable for people with allergies. Vegans avoid exploitation of non-human animals, whereas people with allergies need products that do not contain the allergens that affect them.

La Tua Pasta Ltd conducted an Allergen Risk Assessment and decided to keep the statement “**Produced in a factory that handles Wheat, Egg, Milk, Nut, Mustard, Crustacean, Fish, Celery, Soy and Sulphites.**” because it is not feasible to perform a wet cleaning of the full production’s line after every allergen change.


Production planning schedule and Clearance procedures are in place to eliminate the risk of mixing “Vegan / Vegetarian” and “Non-Vegan / Vegetarian”.


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Further Information		
	Pasteurised Milk	Vegetarian
Dried Milk	Yes	Yes

Nutritional Information (Article 30, 31, 32 Regulation (EU) 1169/2011)			
	Per 100g	Per Portion 125g	RI* (%)
Energy (KJ)	1180	1474	18
Energy (Kcal)	281	351	18
Fat	7.5	9.4	13
Of which Saturated	2.3	2.9	15
Carbohydrate	49.2	61.5	24
Of which sugar	25.7	32.1	36
Protein	3.2	4.1	8
Salt	0.1	0.1	1
*Reference intake of an average adult (8400KJ / 2000Kcal) (Source of Data: Nutritional Information calculated using Nutricalc Software)			

Microbiological Information (In accordance with HPA & PHLS Guidelines for ready to eat food)				
Test	Target Level	Acceptable Level	Product Tested	Testing
<i>Escherichia coli</i> (cfu/g)	<10	10 - ≤100	Fresh, pasteurised & frozen pasta	Monthly
<i>Salmonella</i> (cfu/g)	not detected	not detected	Fresh, pasteurised & frozen pasta	Monthly
<i>Listeria monocytogenes</i> (cfu/g)	not detected	not detected	Fresh, pasteurised & frozen pasta	Monthly
<i>Clostridium perfringens</i> (cfu/g)	<10	10 - ≤10.000	Pasteurised Chilled Pasta	Monthly
<i>Bacillus cereus</i> (cfu/g)	<100	100 - ≤100.000	Fresh, pasteurised & frozen pasta	Monthly
<i>Staphylococcus aureus</i> (cfu/g)	<100	100 - ≤10.000	Fresh, pasteurised & frozen pasta	Monthly

Inner Packaging Information		
Packaging Description	Clear Bag	
Material	Grade Polythene	
Weight	17g each	
Length	31 cm	
Width	28 cm	

Outer Packaging Information		
Packaging Description	Cardboard Box	
Material	Cardboard	
Weight	234g	
Length	32.5cm	
Width	30.0cm	
Depth	13cm	
Max No of inners	3 x 1 Kg Bag	

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Pallet Information		
	EURO PALLET	UK PALLET
Packaging Description	Wood pallet + Cardboard boxes + Plastic Bag/Tray +Plastic Film	Wood pallet + Cardboard boxes + Plastic Bag/Tray + Plastic Film
Max. No/Layer	8 Boxes	12 Boxes
Max. No of Layers	10 Layers	12 Layers
Max. No of Boxes/Pallet	80 Boxes	144 Boxes
Weight of Pallet	25Kg	25Kg
Max. Height/ Pallet	10 Layers x 13cm + 20cm = 150cm	12 Layers x 13cm + 20cm = 170cm
Max. Weight /Pallet	3.27kg x 80 Boxes + 25Kg = 286Kg	3.27kg x 144 Boxes + 25Kg = 495Kg

Label Example	
	

Shelf Life/ Best Before	
From Production	547 Days
Minimum Guaranteed	365 Days
Once Opened	Shelf Life not affected in product is kept frozen at -18C

Weight (In accordance with 'The Weights & Measures (Packaged goods)', 2006)	
Net Weight	1 Kg
Packaging method	Minimum Weight System

Process Information	
Filling preparation	Delivery of raw materials → storage
Pasta Dough preparation	Delivery of raw materials → storage → preparation and batching of raw materials → preparation of the pasta dough → chilled storage
Frozen pasta production	Product assembly (pasta + filling) → shaping → blast freeze → packing → coding and labelling → holding freezer

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Storage Conditions and Condition of use (Article 25 Regulation (EU) 1169/2011)

Storage	Keep Frozen at -18 C. To maintain quality do not defrost, cook straight from frozen.
Cooking Instructions	Deep Fry for 2-3 minutes. WARNING: Allow to stand for 5 minutes after cooking.

Legislation

All Products supply by La Tua Pasta Ltd comply with the UK Food Safety Act 1990, The Food Safety and Hygiene (England) Regulations 2013, (EC) No 853/2004, Regulation (EU) No 1169/2011 Food Information to Consumers, The Food Labelling (Declaration of Allergens) England Regs 2008, Food Labelling Regulations 1996, Pesticide (Maximum Residue Levels in Crops, Food and Feeding Stuffs) (Amendment) Regulations 1995, Genetically Modified Material (GMO) EEC Regs No 1830/2003 on the Traceability & Labelling of GMO & the traceability of Food and Feed products, Plastic Materials & Articles in Contact with food (England) (No 2) Regs 2006 & Amendments regs 2008, Weights & Measures (Packaged goods) Regs 2006, FSA Vacuum guidelines, Campden Guideline 51 Pasteurisation 2nd 2006, Manufacturer of Vacuum & MAP Chilled Foods Guideline 11 2nd 2009.