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| REC076 | PRODUCT SPECIFICATION UPDATED: 04/04/2024 | Artisan Pastificio LA TUA PASTA EST. 2006 |
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Supplier Information

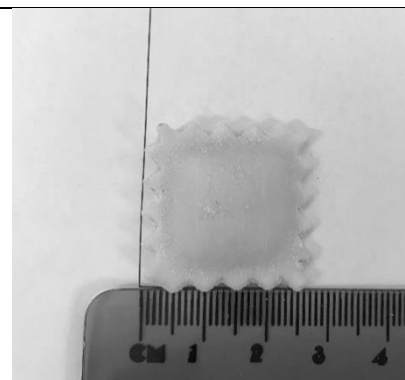
| | |
|---------------------------|---|
| Name & Address | La Tua Pasta Ltd, Unit 4 Nucleus Park, Central Way, NW10 7XT |
| Emergency Contact Details | M. Director: Nicolas HANSON - nicolas.hanson@latuapasta.com Quality Manager: - foodsafety@latuapasta.com Telephone: - 020 8961 8024 Fax: - 020 8965 6006 |

Product Information

| | |
|-------------------------------|---|
| Product Name | Mini Ravioli Wild Mushroom / Durum Wheat Frozen 3x1Kg |
| Product Code | MR430173000F |
| Product Description | Pasta Filled with Mushroom |
| Identification Mark: GB FB116 | Barcode: 5055430418128 |

Physical and organoleptic properties

| | |
|---|------------------------------------|
| Visual Appearance / Colour | Square Shaped Filled Pasta / White |
| Smell / Aroma | Fresh pasta aroma |
| Texture | Fresh pasta smooth and silky |
| Flavour | Mushrooms |
| Size* (cm) | 2.7x 2.7 cm |
| Weight of a single piece* (g) | 2-3g |
| Number of pieces / kg | 370-380/kg |
| *Due to the artisanal nature of the product size/weight may vary. | |



Product Ingredients (Article 18, 22 Regulation (EU) 1169/2011)

| Pasta (55%): | Filling (45%): | Further Ingredient |
|----------------------------------|---|------------------------|
| Durum WHEAT Flour, Water. | Bechamel Sauce (SOYA MILK (Water, Hulled SOYA Beans (8.7%), Apple Extract, Acidity regulators (Monopotassium Phosphate, Dipotassium Phosphate), Calcium (Calcium Carbonate), Sea Salt (Gellan Gum), Vitamins (riboflavin(B2), B12, D2), Flour 00 (WHEAT), Plant based Butter(Plant Oils(Palm, Sunflower, Rapeseed), filtered Water, Sea Salt (1.7%), Fava Bean preparation, Plant-based emulsifier(Sunflower Lecithin), Natural Flavours.), Salt), Mixed Mushrooms (36%), Potato Flakes, Olive Oil, Salt, Rosemary, Sage, Garlic, Black Pepper. | Dusted with Rice Flour |

Country Of Origin of the Raw Ingredients (Article 26 Regulation (EU) 1169/2011)

| | | | |
|-------------------|-------|--------------------|----------|
| Durum Wheat Flour | Italy | Bechamel Sauce | UK |
| Water | UK | Flour 00 | Italy-UK |
| Rice flour | UK | Plant-based Butter | UK |
| | | Mixed Mushroom | Italy |

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| | | | |
|--|--|--------------------------|---------|
| | | Potato Flakes | UK |
| | | Olive oil (Extra Virgin) | Italy |
| | | Salt | Turkey |
| | | Rosemary | UK |
| | | Sage | UK |
| | | Garlic | UK |
| | | Black pepper | Vietnam |

| 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 type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | Cheese |
| Nuts | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | Hazelnuts, Pistachio |
| Celery | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Celery |
| Mustard | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | DurumWheat |
| Sesame Seeds | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| Sulphur Dioxide (>10ppm) | <input 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 and Soy. | | | | |

| Suitability (Y = Yes; N = No) | | | | | |
|-------------------------------|---|----------------|----------|---|-----------------------|
| Vegetarians* | Y | | Halal | Y | (Not Halal Certified) |
| Vegans* | Y | | Kosher | N | |
| Coeliacs | N | Contain Gluten | Organic | N | |
| Lactose intolerants | Y | | 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 and Soy**” 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”.

Nutritional Information (Article 30, 31, 32 Regulation (EU) 1169/2011)

| | Per 100g | Per Portion 125g | RI* (%) |
|--------------------|----------|------------------|---------|
| Energy (KJ) | 713 | 891 | 11 |
| Energy (Kcal) | 170 | 213 | 11 |
| Fat | 5.5 | 6.9 | 9 |
| Of which Saturated | 3.0 | 3.8 | 17 |
| Carbohydrate | 18.4 | 23 | 16 |
| Of which sugar | 1.3 | 1.6 | 1 |
| Protein | 10.1 | 12.6 | 28 |
| Salt | 1.0 | 11.3 | 22 |


*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 |

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| Inner Packaging Information | | |
|-----------------------------|-----------------|---|
| Packaging Description | 3 Clear Bags |  |
| Material | Grade Polythene | |
| Weight | 17g each | |
| Length | 31 cm | |
| Width | 29 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 | |

| 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 = 176cm |
| Max. Weight /Pallet | 3.27kg x 80 Boxes + 25Kg = 286Kg | 3.27kg x 144 Boxes + 25Kg = 495Kg |

| Label Example | |
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|  |  |

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|---------------|--|--|

| 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 → cooking → blast chilling → mincing → mixing with cheese → holding chiller |
| 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 → drying → blast freezing → packing → weighing → labelling → holding freezer |

| 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 | Cook for 3 – 4 minutes in boiling water. |

| Legislation | |
|--|--|
| <p>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.</p> | |

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