

REC076	PRODUCT SPECIFICATION UPDATED: 13/03/2025	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	
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Product Information

Product Name	Aubergine Parmigiana / Fresh 2x2.2Kg		
Product Code	AP4832200X2		
Product Description	Sliced Aubergine layered with Tomato Sauce and Mozzarella cheese		
Identification Mark: GB FB158		Barcode: 5055430419019	

Physical and organoleptic properties

Visual Appearance / Colour	Layered sliced aubergine with tomato sauce and cheese
Smell / Aroma	Aubergine and Cheese
Texture	Soft and Creamy
Flavour	Aubergine, Tomato and Cheese
Size* (cm)	30x24
Weight of a single piece* (g)	NA
Number of pieces / Kg	NA
*Due to the artisanal nature of the product size/weight may vary.	



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

Aubergine (Aubergine, Sunflower Seed Oil) (44%), Tomato Sauce (Tomato passata (69%), Water, Onion, Extra-Virgin Olive Oil, Basil, Sal, Garlic) (42%), Mozzarella (Pasteurised **MILK**, Salt, Vegetarian Rennet, Acidity Regulator: Citric Acid) (12%), Italian Grated Cheese (**MILK**, Salt, Vegetarian Rennet, Preservative: **EGG** Lysozyme).

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

Aubergine	Italy		
Tomato Sauce	UK		
Mozzarella	Italy		
Italian Grated Cheese	Italy		

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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	☐	☒	☒	Wheat Flour
Crustaceans	☐	☒	☒	Lobster, Prawn, Crab, Crayfish
Egg	☒	☒	☒	Egg
Fish	☐	☒	☒	Salmon, Sea bass, Whitefish
Peanuts	☐	☐	☐	
Soya	☐	☒	☒	Soya
Milk	☒	☒	☒	Cheese
Nuts	☐	☒	☒	Hazelnuts, Pistachio
Celery	☐	☒	☒	Celery
Mustard	☐	☒	☒	Durum Wheat
Sesame Seeds	☐	☐	☐	
Sulphur Dioxide (>10ppm)	☐	☐	☒	Gnocchi Dough
Lupin	☐	☐	☐	
Mollusc	☐	☐	☐	

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 Certified)
Vegans*	N	Contain Milk, Eggs	Kosher	N	
Coeliacs	Y		Organic	N	
Lactose intolerants	N	Contains 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 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”.

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

	Per 100g	Per Portion 400g
Energy (KJ)	792	3168
Energy (Kcal)	192	768
Fat	17.9	71.6
Of which Saturated	3.1	12.3
Carbohydrate	4.3	17.3
Of which sugar	2.6	10.5
Protein	3.7	14.9
Salt	0.49	1.98

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

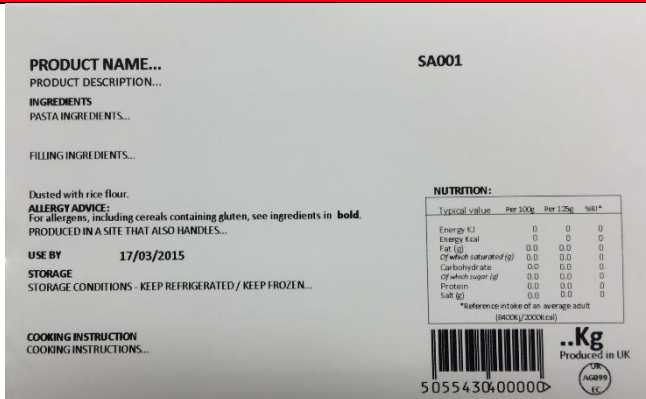
Inner Packaging Information

Packaging Description	Evolve CPET	
Material	Crystalline Polyethylene Terephthalate	
Weight	133 g	
Length	32.5 cm	
Width	26.5cm	
Depth	8 cm	
Max No of inners	NA	
Packaging Description	Blue Tinted Bag	
Material	Grade Polythene	
Length	50 cm	
Width	40 cm	
Max No of inners	NA	

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Outer Packaging Information		
Packaging Description	Cardboard Box	
Material	Cardboard	
Weight	234g	
Length	32.5cm	
Width	30.0cm	
Depth	13.5 cm	
Max No of inners	2 x 2.2 Kg tray	

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 = 286.8Kg	3.27kg x 144 Boxes + 25Kg = 495.88Kg

Label Example	
	

Shelf Life/ Best Before	
From Production	14 Days
Once Opened	Consume within 2 days.

Weight (In accordance with 'The Weights & Measures (Packaged goods)', 2006)	
Net Weight	2.2 Kg
Packaging method	Minimum Weight System

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Process Information

Sauces Preparation	Delivery of raw materials → storage → decanting → preparation → cooking → weighting → packing → labelling → holding chiller
Egg Pasta Preparation	Delivery of raw materials → storage → preparation and batching of raw materials → preparation of the pasta dough → shaping → Pasteurizing → drying → weighting → packing → sealing in modified atmosphere packaging → coding and labelling → holding
Lasagna Assembly	Product Assembly (Sauces, Pasta, Cheese) → weighting → packing → labelling → holding chiller

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

Storage	Keep Refrigerated at 0-5C.
Cooking Instructions	Cook until it reaches 80C for 6 seconds. Once opened consume within 2 days.

Legislation

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, National Measurement & Regulation Office (2015) – Guidance of The 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.

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