# **PRODUCT SPECIFICATION**

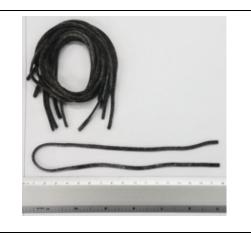
UPDATED: 28/05/2025



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

<b>Product Information</b>			
Product Name	Tagliolini / Charcoal Pasta MAP 1Kg		
Product Code	TO29MAP		
Product Description	Fresh Charcoal Pasta		
Identification Mark: GB FB116	Barcode: 5055430413062		

Physical and organoleptic properties				
Visual Appearance / Colour	Long thin pasta, like flattened spaghetti with a rectangular section / Black			
Smell / Aroma Fresh pasta aroma				
Texture	Fresh pasta smooth and silky			
Flavour	Fishy Taste			
Size* (cm)	0.29x0.8/0.9x36			
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)					
Pasta	Filling	Further Ingredient			
Durum <b>WHEAT</b> Flour, Pasteurised <b>EGG</b> , Salt, Charcoal (1%) (Colorant: Vegetable Carbon E153).	NA	Dusted with Rice Flour			

Country Of Origin of the Raw Ingredients (Article 26 Regulation (EU) 1169/2011)			
Durum Wheat Flour	Italy		
Pasteurised Egg	UK		
Salt	UK		
Charcoal powder	Germany		
Rice flour (for dusting)	UK		

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Allergens and Intollerants (Article 21 Regulation (EU) 1169/2011)					
Туре	Contained in the Product	Cross Contamin.	Used in the factory	Source	
Gluten	×	$\boxtimes$	×	Wheat Flour	
Crustaceans		×	×	Lobster, Prawn, Crab, Crayfish	
Egg	×	×	×	Egg	
Fish		×	$\boxtimes$	Salmon, Sea bass, Whitefish	
Peanuts					
Soya		$\boxtimes$	×	Soya	
Milk		$\boxtimes$		Cheese	
Nuts		×	×	Hazelnuts, Pistachio	
Celery		X	lacktriangle	Celery	
Mustard		X	$\boxtimes$	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*	Υ		Halal	Υ	(Not Halal Certified)
Vegans*	N	Contains eggs	Kosher	N	
Coeliacs	N	Contain Gluten	Organic	N	
Lactose intolerants	Υ		GMO Free	Υ	

### \*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 "<u>Produced in a factory that handles Wheat, Egg, Milk, Nut, Mustard, Crustacean, Fish, Celery and Soy</u>" 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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Artisan Pastificio

LA TUA PASTA

Nutritional Information (Article 30, 31, 32 Regulation (EU) 1169/2011)				
	Per 100g	Per Portion 125g	RI* (%)	
Energy (KJ)	1199	1499	18	
Energy (Kcal)	283	354	18	
Fat	3.8	4.8	7	
Of which Saturated	1.0	1.3	6	
Carbohydrate	48.9	61.1	24	
Of which sugar	1.3	1.6	2	
Protein	12.5	15.7	31	
Salt	0.7	0.8	14	

\*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			
Escherichia coli (cfu/g)	<10	10 - ≤100	Fresh, pasteurised & frozen pasta	Monthly			
Salmonella (cfu/g)	not detected	not detected	Fresh, pasteurised & frozen pasta	Monthly			
Listeria monocytogenes (cfu/g)	not detected	not detected	Fresh, pasteurised & frozen pasta	Monthly			
Clostridium perfringens (cfu/g)	<10	10 - ≤10.000	Pasteurised Chilled Pasta	Monthly			
Bacillus cereus (cfu/g)	<100	100 - ≤100.000	Fresh, pasteurised & frozen pasta	Monthly			
Staphylococcus aureus (cfu/g)	<100	100 - ≤10.000	Fresh, pasteurised & frozen pasta	Monthly			

Inner Packaging Information					
Packaging Description	Clear Plastic Tray				
Material	Plastic Polyethylene terephthalate				
Weight	72g	Control of State Contro			
Length	32.0cm	A STATE OF THE PARTY OF THE PAR			
Width	24.5cm				
Depth	5.0cm				
Max No of inners	NA				
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<b>Packaging Description</b>	Cardboard Box	AND DESCRIPTION OF THE PARTY OF
Material	Cardboard	
Weight	434g	
Length	33.5cm	
Width	33.0cm	LABEL
Depth	30.0cm	Caste
Max No of inners	6-7 Trays	

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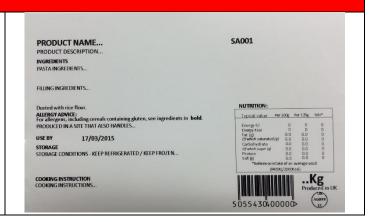
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### **Shelf Life/ Best Before**

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From Production	10 Days	
Once Opened	Consumed within 2 days	

Weight	
Net Weight	1Kg
Packaging method	Minimum Weight System

Process Information			
Fresh Pasta preparation	Delivery of raw materials → storage → preparation and batching of raw materials →		
	preparation of the pasta dough $\rightarrow$ shaping $\rightarrow$ packing $\rightarrow$ coding and labelling $\rightarrow$ holding chiller		

Storage Conditions and Condition of use (Article 25 Regulation (EU) 1169/2011)			
Storage	Keep Refrigerated at 0-5C. Once opened consume within 2 days. Suitable for freezing. Freeze on day of purchase and consume within 3 months, cook from frozen.		
Cooking Instructions	Fresh: Cook for 4-5 minutes in boiling water. Frozen: Cook for 5-6 minutes in boiling water.		

#### 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.

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