

<b>REC076</b>	<b>PRODUCT SPECIFICATION</b> <b>UPDATED: 06/06/2025</b>	<small>Artisan Pastificio</small> <b>LA TUA PASTA</b> <small>EST. 2006</small>
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### Supplier Information

<b>Name &amp; Address</b>	La Tua Pasta Ltd, Unit 4 Nucleus Park, Central Way, NW10 7XT		
<b>Emergency Contact Details</b>	M. Director: Nicolas HANSON	- <a href="mailto:nicolas.hanson@latuapasta.com">nicolas.hanson@latuapasta.com</a>	
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### Product Information

<b>Product Name</b>	<b>Fusilli / Egg Pasta MAP 1Kg</b>		
<b>Product Code</b>	<b>PC06MAP</b>		
<b>Product Description</b>	<b>Fresh Egg Pasta</b>		
<b>Identification Mark:</b> GB FB116	<b>Barcode:</b> 5055430401816		

### Physical and organoleptic properties

<b>Visual Appearance / Colour</b>	Short, thick, corkscrew shaped pasta/ Yellow
<b>Smell / Aroma</b>	Fresh pasta aroma
<b>Texture</b>	Fresh pasta smooth and silky
<b>Flavour</b>	Egg flavour
<b>Size* (cm)</b>	4.5x1
<b>Weight of a single piece* (g)</b>	1-2g
<b>Number of pieces / Kg</b>	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
Flour 00 ( <b>WHEAT</b> , Calcium, Iron, Niacin, Thiamine), Pasteurised <b>EGG</b> (30%), Durum <b>WHEAT</b> Flour, Salt.	NA	Dusted with Rice Flour

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

Flour 00	Italy		
Pasteurised Egg	UK		
Durum Wheat Flour	Italy		
Salt	UK		
Rice flour (for dusting)	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 checked="" 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 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 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 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*	N	Contain Eggs	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](http://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 125g	RI* (%)
<b>Energy (KJ)</b>	1185	1481	18
<b>Energy (Kcal)</b>	280	350	18
<b>Fat</b>	4.0	5.0	7
<i>Of which Saturated</i>	1.1	1.4	7
<b>Carbohydrate</b>	47.7	59.6	23
<i>Of which sugar</i>	1.3	1.6	2
<b>Protein</b>	12.6	15.8	32
<b>Salt</b>	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
<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

<b>Packaging Description</b>	Clear Plastic Tray	
<b>Material</b>	Plastic Polyethylene terephthalate	
<b>Weight</b>	61g	
<b>Length</b>	32cm	
<b>Width</b>	24.5cm	
<b>Depth</b>	3.5cm	
<b>Max No of inners</b>	NA	

### Outer Packaging Information

<b>Packaging Description</b>	Cardboard Box	
<b>Material</b>	Cardboard	
<b>Weight</b>	434g	
<b>Length</b>	33.5cm	
<b>Width</b>	33.0cm	
<b>Depth</b>	30.0cm	
<b>Max No of inners</b>	6-7 Trays	

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## Label Example

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## Shelf Life/ Best Before

From Production	10 Days
Once Opened	Consume within 2 days

## Weight (In accordance with 'The Weights & Measures (Packaged goods)', 2006)

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 → shaping → packing → coding and labelling → holding chiller
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## 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 1 month, cook from frozen.
Cooking Instructions	Fresh: Cook for 4-5 minutes in boiling water. Frozen: Cook for 5-6 minutes in boiling water.

## 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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