

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

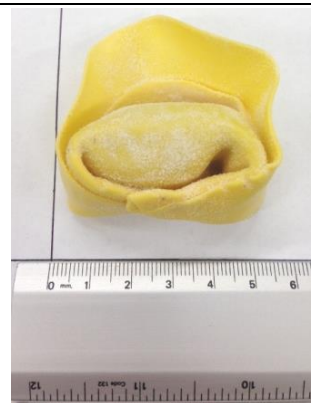
Name & Address	La Tua Pasta Ltd, Unit 4 Nucleus Park, Central Way, NW10 7XT
Emergency Contact Details	M. Director: Nicolas HANSON - nicolas.hanson@latuapasta.com Quality Manager: - foodsafety@latuapasta.com Telephone: - 020 8961 8024 Fax: - 020 8965 6006

Product Information

Product Name	Tortelloni Wild Boar / Egg Pasta Fresh 1Kg
Product Code	TL0101000
Product Description	Fresh Egg Pasta Filled with Wild Boar Meat
Identification Mark: GB FB116	Barcode: 5055430400048

Physical and organoleptic properties

Visual Appearance / Colour	Large Ring Shaped Filled Pasta / Yellow
Smell / Aroma	Fresh pasta aroma
Texture	Fresh pasta smooth and silky
Flavour	Marinated Wild Boar & Vegetables
Size* (cm)	5x3
Weight of a single piece* (g)	28-30g
Number of pieces / Kg	33-35
*Due to the artisanal nature of the product size/weight may vary.	



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

Pasta (44%):	Filling (56%):	Further Ingredient
Flour 00 (WHEAT , Calcium, Iron, Niacin, Thiamine), Pasteurised EGG (30%), Durum WHEAT Flour, Salt.	Wild Boar (Genuinely wild; Shot may remain) (33%), Pork (29%), Carrots, CELERY , Onions, Italian Grated Cheese (Cow's MILK , Salt, Rennet from vegetable culture. Preservative: Lysozyme proteine from EGG), Pasteurised EGG , Red Wine (De –Alcoholised Wine from Concentrate, Red Wine (40%), Salt, Preservative (Potassium Metabi SULPHITE), Extra-Virgin Olive Oil, Unsalted Butter (MILK), Rosemary, Salt.	Dusted with Rice Flour

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

Flour 00	Italy	Onions	Poland
Pasteurised Egg	UK	Italian Grated Cheese	Italy
Durum Wheat Flour	Italy	Pasteurised Egg	UK
Salt	UK	Red Wine	Italy
Rice flour (for dusting)	UK	Olive Oil (Extra Virgin)	Italy
Wild Boar	Australia	Unsalted Butter	UK
Carrots	UK	Rosemary	France, Spain
Celery	Belgium	Salt	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 checked="" 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 checked="" 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*	N	Contain Wild Boar Meat	Halal	N	(Contain Red Wine)
Vegans*	N	Contain Meat, eggs, Milk	Kosher	N	
Coeliacs	N	Contain Gluten	Organic	N	
Lactose intolerants	N	Contain Milk	GMO Free	Y	

*Further Information about suitability for Vegetarian and Vegan diets
<p>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.</p> <p>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).</p> <p>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.</p> <p>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.</p> <p>Production planning schedule and Clearance procedures are in place to eliminate the risk of mixing “Vegan / Vegetarian” and “Non-Vegan / Vegetarian”.</p>

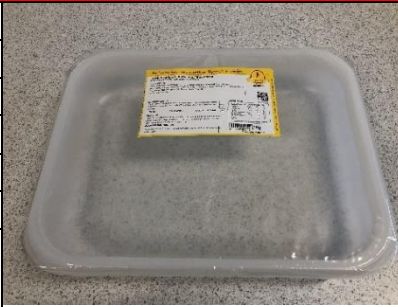
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Further Information about Cheeses		
	Pasteurised Milk	Vegetarian
Italian Grated Cheese	No	No
Butter	Yes	Yes

Nutritional Information (Article 30, 31, 32 Regulation (EU) 1169/2011)			
	Per 100g	Per Portion 125g	RI* (%)
Energy (KJ)	973	1217	14
Energy (Kcal)	231	288	14
Fat	5.9	7.4	11
Of which Saturated	2.1	2.6	13
Carbohydrate	27.8	34.8	13
Of which sugar	1.5	1.8	2
Protein	15.7	19.6	39
Salt	0.9	1.1	19
*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	
Length	32.0cm	
Width	24.5cm	
Depth	5.0cm	
Max No of inners	NA	

Outer Packaging Information		
Packaging Description	Cardboard Box	
Material	Cardboard	
Weight	434g	
Length	33.5cm	
Width	33.0cm	
Depth	30.0cm	
Max No of inners	6-7 Trays	

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Label Example

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Shelf Life/ Best Before

From Production	5 Days
Once Opened	Consumed within 2 days

Weight

Net Weight	1Kg
Packaging method	Minimum Weight System

Process Information

Filling preparation	Delivery of raw materials → storage → cooking → blast chilling → mincing → mixing → holding chiller
Pasta Dough preparation	Delivery of raw materials → storage → preparation and batching of raw materials → preparation of the pasta dough → chilled storage
Fresh pasta production	Product assembly (pasta + filling) → shaping → packing → weighing → coding & labelling → holding chiller

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

Storage	Keep refrigerated below 5C. 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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