

<b>REC076</b>	<b>PRODUCT SPECIFICATION</b> <b>UPDATED: 25/10/2021</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		
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### Product Information

<b>Product Name</b>	<b>Mini Doughnuts filled with Pistachio Frozen 3x1Kg</b>		
<b>Product Code</b>	<b>GR0593000F</b>		
<b>Product Description</b>	<b>Soft parcels of dough made from potatoes Filled with Pistachio cream</b>		
<b>Identification Mark:</b> GB FB116		<b>Barcode:</b> 5055430412645	

### Physical and organoleptic properties

Visual Appearance / Colour	Soft parcels of dough filled
Smell / Aroma	Fresh pasta aroma
Texture	Fresh pasta smooth and silky
Flavour	Potato & Pistachio
Size* (cm)	3.5x3
Weight of a single piece* (g)	15-18g
Number of pieces / Kg	60-70
*Due to the artisanal nature of the product size/weight may vary.	



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

<b>Pasta (78%):</b>	<b>Filling (22%):</b>	<b>Further Ingredient</b>
Potato Puree, Water, Sugar Potato Puree contains: Milled Potato Flakes (Potato, Emulsifier: E471(Palm Free), Antioxidant: <b>Sodium metabisulphite</b> E223, spices, Vegetable Extracts) (70%), Starch (Corn, <b>Wheat</b> ), Salt, Flour ( <b>Wheat</b> ), spices.	Pistachio cream ( <b>Nuts</b> ) (65%), <b>Milk</b> Powder, Olive oil, Non-hydrogenated vegetable fats (Sunflower oil, Cocoa butter), Emulsifier: Lecithin ( <b>Soya</b> ), Natural flavours of vanilla	Dusted with Rice Flour

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

Potato Puree	Italy	Pistachio cream	Italy
Water	UK		
Sugar	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 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 checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Cheese
Nuts	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Walnut
Celery	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Celery
Mustard	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Sesame Seeds	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Sulphur Dioxide (>10ppm)	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Potato puree
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, Crustacean, Fish, Celery, Soy and Sulphites.**

### Suitability (Y = Yes; N = No)

Vegetarians*	Y		Halal	Y	Not Halal Certified
Vegans*	N	Contain Milk	Kosher	N	
Coeliacs	N	Contain Gluten	Organic	N	
Lactose intolerant	N	Contain 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](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, Crustacean, Fish, Celery, Soy and Sulphites**” 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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## Further Information

	Pasteurised Milk	Vegetarian
Dried Milk	Yes	Yes

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

	Per 100g	Per Portion 125g	RI* (%)
Energy (KJ)	1248	1560	19
Energy (Kcal)	299	374	19
Fat	12.5	15.6	22
Of which Saturated	1.7	2.2	11
Carbohydrate	38.1	47.6	18
Of which sugar	14.3	17.8	20
Protein	6.6	8.2	16
Salt	0.3	0.4	6


\*Reference intake of an average adult (8400KJ / 2000Kcal)

(Source of Data: Nutritional Information calculated using Nutricalc Software)


## Microbiological Information (In accordance with HPA &amp; 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	3 Clear Bag	
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	13.5cm	
Max No of inners	3 x 1 Kg Bag	

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## Pallet Information

	EURO PALLET	UK PALLET
<b>Packaging Description</b>	Wood pallet + Cardboard boxes + Plastic Bag/Tray + Plastic Film	Wood pallet + Cardboard boxes + Plastic Bag/Tray + Plastic Film
<b>Max. No/Layer</b>	8 Boxes	12 Boxes
<b>Max. No of Layers</b>	10 Layers	12 Layers
<b>Max. No of Boxes/Pallet</b>	80 Boxes	144 Boxes
<b>Weight of Pallet</b>	25Kg	25Kg
<b>Max. Height/ Pallet</b>	10 Layers x 13cm + 20cm = 150cm	12 Layers x 13.5cm + 20cm = 182cm
<b>Max. Weight /Pallet</b>	3.27kg x 80 Boxes + 25Kg = 286Kg	3.27kg x 144 Boxes + 25Kg = 495Kg

## Label Example



## Shelf Life/ Best Before

<b>From Production</b>	547 Days
<b>Minimum Guaranteed</b>	85% of the Production Shelf life
<b>Once Opened</b>	Shelf Life not affected in product is kept frozen at -18C

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

<b>Net Weight</b>	1 Kg
<b>Packaging method</b>	Minimum Weight System

## Process Information

<b>Filling preparation</b>	Delivery of raw materials → storage → cooking → blast chilling → mincing → mixing → holding chiller
<b>Pasta Dough preparation</b>	Delivery of raw materials → storage → preparation and batching of raw materials → preparation of the pasta dough → chilled storage
<b>Frozen pasta production</b>	Product assembly (pasta + filling) → shaping → drying → blast freezing → packing → weighing → labelling → holding freezer

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<b>Storage Conditions and Condition of use (Article 25 Regulation (EU) 1169/2011)</b>	
<b>Storage</b>	Keep Frozen at -18 C. To maintain quality do not defrost, cook straight from frozen.
<b>Cooking Instructions</b>	Deep Fry for 2-3 minutes. WARNING: Allow to stand for 5 minutes after cooking.

<b>Legislation</b>
<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 &amp; Labelling of GMO &amp; the traceability of Food and Feed products, Plastic Materials &amp; Articles in Contact with food (England) (No 2) Regs 2006 &amp; Amendments regs 2008, Weights &amp; Measures (Packaged goods) Regs 2006, FSA Vacuum guidelines, Campden Guideline 51 Pasteurisation 2nd 2006, Manufacturer of Vacuum &amp; MAP Chilled Foods Guideline 11 2nd 2009.</p>

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