

REC076	PRODUCT SPECIFICATION UPDATED: 19/10/2021	Artisan Pastificio LA TUA PASTA EST. 2006
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Supplier Information

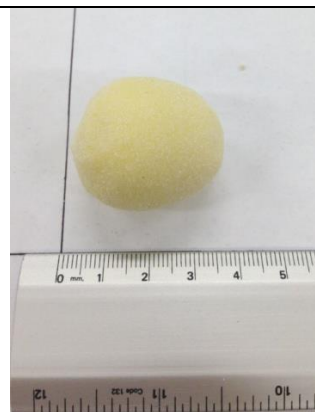
Name & Address	La Tua Pasta Ltd, Unit 4 Nucleus Park, Central Way, NW10 7XT
Emergency Contact Details	M. Director: Nicolas HANSON – nicolas.hanson@latuapasta.com Quality Manager: – foodsafety@latuapasta.com Telephone: – 020 8961 8024 Fax: – 020 8965 6006

Product Information

Product Name	Gnocchi Potato Filled with Black truffle / Frozen 3x1Kg
Product Code	GR0203000F
Product Description	Soft parcels of dough made from potatoes filled with Black truffle
Identification Mark: GB FB116	Barcode: 5055430412775

Physical and organoleptic properties

Visual Appearance / Colour	Soft parcel of dough / Light Yellow
Smell / Aroma	Fresh pasta aroma
Texture	Soft dough dumpling
Flavour	Potato, Black truffle
Size* (cm)	3.5x3
Weight of a single piece* (g)	15-18g
Number of pieces / Kg	45-55
*Due to the artisanal nature of the product size/weight may vary.	



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

Pasta (78%):	Filling (22%):	Further Ingredient
Potato Puree, Water. Potato Puree contains: Milled Potato Flakes (Potato, Emulsifier: E471(Palm Free), Antioxidant: Sodium metabisulphite E223, spices, Vegetable Extracts) (70%), Starch (Corn, Wheat), Salt, Flour (Wheat), spices.	Ricotta cheese (Milk), Mascarpone Cheese (Milk), Italian grated cheese (Milk , Salt, Vegetarian Rennet, Preservative: Egg Lysozyme), Black Truffle Cream (7%) (Black Truffle-Tuber Aestivum, Truffle Juice, Salt, Natural Truffle Flavouring).	Dusted with Rice Flour

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

Potato Puree	Italy	Ricotta Cheese	Italy-UK
Water	UK	Mascarpone Cheese	Italy
Rice flour (for dusting)	Italy-UK	Italian grated Cheese	Italy
		Black Truffle Cream	Italy

Written by	Version No	Issue Date	Page(s)	File Ref
N. LATHROP	08	06/04/2021	Page 1 of 5	FOOD SAFETY / BRC / BRC RECORD

REC076	PRODUCT SPECIFICATION UPDATED: 19/10/2021	Artisan Pastificio LA TUA PASTA EST. 2006
--------	---	--

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"/>	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"/>	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, Crustacean, Fish, Celery, Soy and Sulphites.

Suitability (Y = Yes; N = No)

Vegetarians*	Y		Halal	N	
Vegans*	N	Contain Eggs and 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 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”.

Written by	Version No	Issue Date	Page(s)	File Ref
N. LATHROP	08	06/04/2021	Page 2 of 5	FOOD SAFETY / BRC / BRC RECORD

REC076	PRODUCT SPECIFICATION UPDATED: 19/10/2021	Artisan Pastificio LA TUA PASTA EST. 2006
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Further Information - Cheeses

	Pasteurised Milk	Vegetarian
Ricotta Cheese	Yes	Yes
Italian Grated Cheese	No	Yes
Mascarpone Cheese	Yes	Yes

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


	Per 100g	Per Portion 125g	RI* (%)
Energy (KJ)	723	904	11
Energy (Kcal)	173	216	11
Fat	3.8	4.8	7
Of which Saturated	2.3	2.9	15
Carbohydrate	28.9	36.2	14
Of which sugar	1.1	1.4	2
Protein	4.6	5.7	11
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 & 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 Bags	
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	13cm	
Max No of inners	3 x 1 Kg Bag	

REC076	PRODUCT SPECIFICATION UPDATED: 19/10/2021	Artisan Pastificio LA TUA PASTA EST. 2006
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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 = 170cm
Max. Weight /Pallet	3.27kg x 80 Boxes + 25Kg = 286.8Kg	3.27kg x 144 Boxes + 25Kg = 495.88Kg

Label Example

La Tua Pasta Ltd. 55 Great Road London NW10 6JD Tel. 0208 161 8024

Authentic fresh pasta artisanally-made in London

PRODUCT NAME...

PRODUCT DESCRIPTION...

INGREDIENTS

PASTA INGREDIENTS...

FILLING INGREDIENTS...

Dusted with rice flour.

ALLERGY ADVICE:

For allergens, including cereals containing gluten, see ingredients in **bold**.
PRODUCED IN A SITE THAT ALSO HANDLES...

USE BY 17/03/2015

STORAGE

STORAGE CONDITIONS - KEEP REFRIGERATED / KEEP FROZEN...

COOKING INSTRUCTION

COOKING INSTRUCTIONS...

SA001

NUTRITION:

Typical value	Per 100g	Per 1.75g	%RI*
Energy KJ	0	0	0
Energy Kcal	0	0	0
Fat (g)	0.0	0.0	0
Of which saturated (g)	0.0	0.0	0
Carbohydrate	0.0	0.0	0
Of which sugar (g)	0.0	0.0	0
Protein	0.0	0.0	0
Salt (g)	0.0	0.0	0

*Reference intake of an average adult
(8400kJ/2000kcal)

..Kg

Produced in UK

info@laspasta.com www.laspasta.com

PRODUCT NAME...

PRODUCT DESCRIPTION...

INGREDIENTS

PASTA INGREDIENTS...

FILLING INGREDIENTS...

Dusted with rice flour.

ALLERGY ADVICE:

For allergens, including cereals containing gluten, see ingredients in **bold**.
PRODUCED IN A SITE THAT ALSO HANDLES...

USE BY 17/03/2015

STORAGE

STORAGE CONDITIONS - KEEP REFRIGERATED / KEEP FROZEN...

COOKING INSTRUCTION

COOKING INSTRUCTIONS...

SA001

NUTRITION:

Typical value	Per 100g	Per 1.75g	%RI*
Energy KJ	0	0	0
Energy Kcal	0	0	0
Fat (g)	0.0	0.0	0
Of which saturated (g)	0.0	0.0	0
Carbohydrate	0.0	0.0	0
Of which sugar (g)	0.0	0.0	0
Protein	0.0	0.0	0
Salt (g)	0.0	0.0	0

*Reference intake of an average adult
(8400kJ/2000kcal)

..Kg

Produced in UK

Shelf Life/ Best Before

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

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

Net Weight	1 Kg
Packaging method	Minimum Weight System

Process Information

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

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

Storage	Keep Frozen at -18 C. To maintain quality do not defrost, cook straight from frozen.
Cooking Instructions	Cook for 5-6 minutes in boiling water or Deep Fry for 2-3 minutes. Allow to stand for 2 minutes after cooking.

Written by	Version No	Issue Date	Page(s)	File Ref
N. LATHROP	08	06/04/2021	Page 4 of 5	FOOD SAFETY / BRC / BRC RECORD

REC076	PRODUCT SPECIFICATION UPDATED: 19/10/2021	<small>Artisan Pastificio</small> LA TUA PASTA <small>EST. 2006</small>
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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.

Written by	Version No	Issue Date	Page(s)	File Ref
N. LATHROP	08	06/04/2021	Page 5 of 5	FOOD SAFETY / BRC / BRC RECORD