

MOORHEAD & MCGAVIN LTD

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PRODUCT SPECIFICATION

Product:	Tagliatelle	Page:	1 of 3
Spec. No:	MMG/TAG/005	Issue Date:	21 st Feb 2014
Authorised:	<i>H. Campbell</i>	Issue No:	005
		Ref:	SB/KC

Description: The dried pasta is produced from 100% Durum Wheat Semolina.

Country of Origin: Italy

Country of Manufacture: Italy

Quality:

This product shall be free from any live or dead insects and rodent residue. It shall comply with the requirements of the Food Safety Act 1990 and any other pertinent European Legislation. This product is not irradiated and does not contain any Genetically Modified Materials (as per supplier's declarations).

Chemical and Physical Standards:

	UNIT	VALUE	TOLERANCE
CHEMICAL CHARACTERISTICS			
Moisture	%	<12.5	
Protein	% (N x 5,70)	11,50	MIN
Durham Wheat Ashes	%	0,80 – 0,90	
Acidity	mL NaOH N x 100g	4,0	MAX
DIMENSIONAL CHARACTERISTIC			
Height nest	mm	30 to 50	
Length nest	mm	25 - 35	
Width	mm	7	
Thickness	mm	1,05	± 0,01

All the tests are carried out by our approved supplier.

Organoleptic Standards:

Yellow/ gold coloured pasta, with a slightly sweet flavour. Free from any off or uncharacteristic odours.

After cooking the texture should be firm.

Colour	Amber yellow
Flavour	Pleasant Typical of pasta
Odour	Pleasant Typical of pasta

COOKING CHARACTERISTIC

Time of cooking in boiling water 9 min

Product: Tagliatelle
Spec. No: MMG/TAG/005
Authorised: *H. Langford*

Page: 2 of 3
Issue Date: 21st Feb 2014
Issue No: 005
Ref: SB/KC

Nutritional Information (typical analysis/100g)

	Per 100g		Per 100g
Moisture	<12.5%	Protein	12.0
Energy kJ / kcal	1499/353	Dietary Fibre	2,9
Available carbohydrate	74,0	Sodium	4 mg (± 5%)
Total Fat	1,0		

Supplied in good faith without guarantee of accuracy.

Chemical and Microbiological Data

TEST	UNIT	TARGET	MAX
TVC	cfu/g	<5'000	50'000
Coliforms	cfu/g	<10	100
S. aureus	cfu/g	<100	100
Salmonella	in 25g	Absent	Absent
Yeasts and Moulds	cfu/g	<100	500

TEST	UNIT	TARGET	TOLERANCE
Total Aflatoxin	ppb	4	MAX
Aflatoxin B1	ppb	2	MAX

All the tests are carried out by our approved supplier. A random microbiological analysis (Salmonella) is done once a year on a random range of all our trade products.

Storage

Store in a cool and dry place, not in direct sunlight

Shelf life

12 Months if stored under cool dry conditions.

Packaging

Primary packaging:
Material: Film PPL F515 PT350
Weight: 10g

Secondary 1 packaging:
Material: Cardboard carton
Dimension: 317x215x300mm
Weight: 355g
Contents: 6x500g packets.

Stretch wrapped and palletised.

Labelling

Label to include a minimum of:

- Product Name
- Package Size (in Kg)
- Supplier details
- Batch number (e.g. PRC No. – A six digit number which provides traceability)
- Best before date.

Product: Tagliatelle
 Spec. No: MMG/TAG/005
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Page: 3 of 3
 Issue Date: 21st Feb 2014
 Issue No: 005
 Ref: SB/KC

Food Intolerance Data

DOES THIS PRODUCT CONTAIN?	
CEREALS CONTAINING GLUTEN (wheat, rye, barley, oats, spelt, kamut or their strains) and products thereof.	*YES – Contains wheat gluten
CRUSTACEANS and products thereof?	NO
EGGS and products thereof?	NO
FISH and products thereof?	NO
PEANUTS and products thereof?	NO
SOYBEANS and products thereof?	NO
MILK and products thereof?	NO
NUTS and products thereof? (Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut & Queensland nut)	NO
CELERY and products thereof?	NO
MUSTARD and products thereof?	NO
SESAME SEEDS and products thereof?	NO
LUPIN and products thereof?	NO
MOLLUSCS and products thereof?	NO
Beef and products thereof?	NO
Pork and products thereof?	NO
Lamb and products thereof?	NO
Maize and products thereof?	NO
Fruit and products thereof?	NO
Vegetable and products thereof?	NO
Additives?	NO
Preservatives?	NO
Any added colours?	NO
Artificial colours?	NO
Artificial sweeteners	NO
Sulphites?	NO
Benzoates?	NO
Glutamates?	NO

IS THIS PRODUCT IS SUITABLE FOR?	
VEGETARIANS	YES
VEGANS	YES
LACTOSE INTOLERANTS	YES
COELIACS	NO – Contains wheat protein
KOSHER	NO
HALAL	NO
ORGANIC	NO

The information given here is correct to the best of our knowledge. In according to our supplier, the products could be stored in the same warehouse that stock egg, molluscs and fish raw materials. Segregation & procedures in place.