



MOORHEAD & MCGAVIN LTD
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Code: 16CON **Issue:** 3.2
Product: Conchigliette **Date:** 08-03-22

Product Description: Pasta produced from Durum WHEAT Semolina and water. Small shell shaped pasta.

Product Declaration: Durum Wheat Semolina

Allergens (Contains): **Wheat**

Country of Manufacture: Greece

Ingredient(s)	%	Country of Origin
Durum Wheat Semolina	100%	Greece
Water	Added during process prior to drying only	Greece

Chemical Standards

Aflatoxins B1 + B2 + G1 + G2 (µ/kg) 4 Max
Aflatoxins B1 (µ/kg) 2 Max
Ochratoxin (µ/kg) 3 Max
Deoxynivalenol (DON) (µ/kg) 750 Max
Zearalenone (ZON) (µ/kg) 75 Max
Heavy metals (Pb, Cd) (µ/kg) 0.2 Max

Pesticide residues complies with relevant EU legislation on MRL's

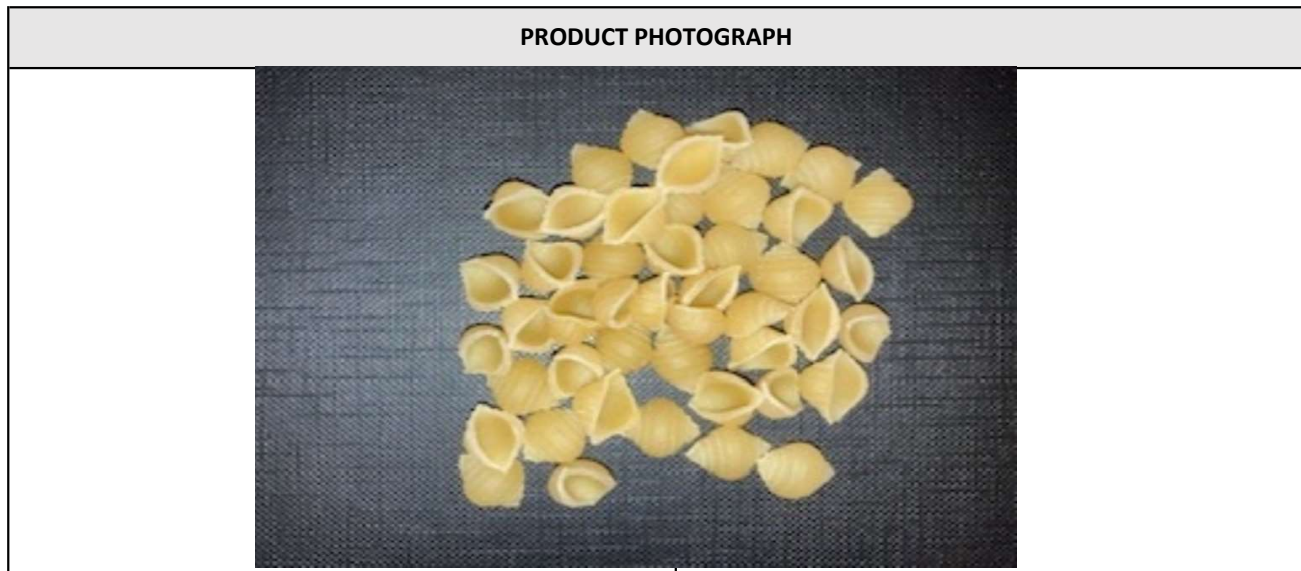
All testing carried out by our approved supplier, annually at a minimum. Pesticide (239/2008/EC), Heavy Metal and Aflatoxin analysis (1881/2006/EC) are carried out once a year, also by supplier.

Quality Attribute Standards

Quality Attributes	
Visual	Light yellow. Uniform appearance. Typical of durum wheat pasta
Taste	Typical of Durum wheat pasta
Aroma	Typical of Durum wheat pasta

Photographic Standards

ACCEPTABLE		UNACCEPTABLE	
Foreign Matter	None	Foreign Matter	Present
Brokens	<3%	Brokens	>3%
Misshapes	<10%	Misshapes	>10%



Nutritional Information (Typical/100g)

Energy/Kcal	1500/354
Fat	1.5g
Of which saturates	0.30g
Carbohydrates	71.6g
Of which are sugars	3.8g
Fibre	1.9g
Protein	12.5g
Salt	0.01g

As sold

Data Source: *Supplier data from laboratory analysis.

Microbiological Data

Test	Target	Unacceptable	Frequency
TVC	< 10000 cfu/g	> 10000 cfu/g	Twice Annually
E. coli	< 10 cfu/g	> 10 cfu/g	Twice Annually
Salmonella	Not detected/25g	Detected/25g	Twice Annually
Moulds	< 1000 cfu/g	> 1000 cfu/g	Twice Annually
Yeasts	< 1000 cfu/g	> 1000 cfu/g	Twice Annually
B. cereus	< 100 cfu/g	> 100 cfu/g	Twice Annually

Hazards Analysis

% Moisture	Weight Control Method	Heat Treatment	Foreign Body prevention	Other:
< 12.5%	15KG Average Weight	Process only - Pasta is dried between 60- 100C dependant on pasta shape	Metal Detected: Fe: 2.0mm N-Fe: 2.5mm Stainless Steel: 2.5mm Frequency: Every 2 hours	This product is intended for further processing and must be fully cooked before consumption.

HACCP Details

Manufacturers HACCP

Storage Conditions

Storage Conditions	Shelf life (Opened)	Shelf Life (Date of Manufacture)	Minimum Shelf life on delivery
Store in a cool, dry place away from direct sunlight.	Store in sealed container in a cool, dry place away from direct sunlight	3 Years	6 months

Packaging

Pack Size	15KG		
Product Code	16CON15KG		
Primary Packaging	Blue Bag		
Inner Barcode	N/A		
Material	LLDPE/LDPE		
Tare	79g ±1g		
Dimension	Variable due to flow of product		
% Recycled Content	0%		
% Post Consumer Recycle	0%		
Outer Packaging	No Outer Packaging		
Tare	N/A		
Dimension	N/A		
% Recycled Content	N/A		
% Post Consumer Recycle	N/A		
Number of layers per pallet	5		
Number of cases per layer	10		
Number of cases per pallet	50		

Allergen & Intolerance Information


	Allergens in product	Handled at site?	Control
CEREALS CONTAINING GLUTEN (wheat, rye, barley, oats, spelt, kamut or their strains) and products thereof.	Yes	Yes	Product Contains
CRUSTACEANS and products thereof?	No	No	-
EGGS and products thereof?	No	No	-
FISH and products thereof?	No	No	-
PEANUTS and products thereof?	No	No	-
SOYBEANS and products thereof?	No	No	-
Milk and products thereof?	No	No	-
NUTS and products thereof?	No	No	-
CELERY and products thereof?	No	No	-
MUSTARD and products thereof	No	No	-
SESAME SEEDS and products thereof?	No	No	-
LUPIN and products thereof?	No	No	-
MOLLUSCS and products thereof?	No	No	-
Sulphites (> 10mg/kg)	No	No	-

Suitability

Suitable for Vegetarians	Yes
Suitable for Vegans	Yes
Suitable for Coeliacs	No
Suitable for Kosher	Yes - certified
Suitable for Halal	Yes - certified
Contains any Genetically modified ingredients?	No
Contains any artificial colourings/flavourings?	No

The information given here is correct to the best of our knowledge.

By signing this specification the supplier agrees to all parameters and tolerances contained within. Please note that this specification will be considered accepted after 2 weeks if no signed copy of the specification is received

Print Name:	Rosie Adams	Print Name:	
Position:	Technical Manager	Position:	
Date:	08-03-22	Date:	
Signature		Signature	