

# MOORHEAD & MCGAVIN LTD 21 Newhut Road, Braidhurst Industrial Estate, Motherwell, North Lanarkshire, ML1 3ST

Tel: 01698 254868 Email: info@osprio.com

 Code:
 16FUS/16STFUS
 Issue:
 4.3

 Product:
 Fusilli
 Date:
 27-10-22

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

**Product Declaration:** Durum Wheat Semolina

Allergens (Contains): Wheat Country of Manufacture: Greece

Ingredient(s)	%	Country of Origin
Durum Wheat Semolina	100.0%	Greece
Water	Added during process prior to drying only	Greece

#### **Chemical Standards**

Aflatoxins B1 + B2 + G1 + G2 ( $\mu$ /kg) 4 Max Aflatoxins B1 ( $\mu$ /kg) 2 Max Ochratoxin ( $\mu$ /kg) 3 Max Deoxynivalenol (DON) ( $\mu$ /kg) 750 Max Zearalenone (ZON) ( $\mu$ /kg) 75 Max Heavy metals (Pb, Cd) ( $\mu$ /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.  Thickness: 1.05±10% (Center) 1.20±10% (Edges)  Length: 29±10%	
Taste	Typical of Durum wheat pasta	
Aroma	Typical of Durum wheat pasta	

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## **Photographic Standards**

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



## **Nutritional Information (Typical/100g)**

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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 Cor	ntrol Method	Heat Treatment	Foreign Body prevention	Other:
	Averag	e Weight			This product is
< 12.5%	4X3KG	T1: 2955g T2: 2910g	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	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

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# **Packaging**

4X3KG		
16FUS4X3KG / 16STFUS4X3KG		
OSPRIO 3 KG Pasta		
5037604160026		
Polypropylene (PP)		
27g ±1g		
Variable due to flow of product		
0%		
0%		
Osprio Large Corrugated Box		
15037604160023		
273g ± 5g		
310mm ± 3mm , 210mm ± 3mm , 315mm ±3mm		
50%		
100%		
5		
10		
50		
	16FUS4X3KG / 16STFUS4X3KG  OSPRIO 3 KG Pasta  5037604160026  Polypropylene (PP)  27g ±1g  Variable due to flow of product  0%  0%  Osprio Large Corrugated Box  15037604160023  273g ± 5g  310mm ± 3mm , 210mm ± 3mm , 315mm ±3mm , 315mm ±3mm  50%  100%	16FUS4X3KG / 16STFUS4X3KG  OSPRIO 3 KG Pasta  5037604160026  Polypropylene (PP)  27g ±1g  Variable due to flow of product  0%  0%  Osprio Large Corrugated Box  15037604160023  273g ± 5g  310mm ± 3mm , 210mm ± 3mm , 315mm ± 3mm , 315mm ± 3mm  50%  100%

# **Allergen & Intolerance Information**

Allergen & Intolerance	e illiorillation		
	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	<del>-</del>
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 - not certified
Suitable for Halal	Yes - certified
Contains any Genetically modified ingredients?	No
Contains any artifical 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:	
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Date:	27-10-22	Date:	
Signature	RACO	Signature	