


**MOORHEAD & MCGAVIN LTD**

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PRODUCT SPECIFICATION

Product:	Lasagne	Page:	1 of 4
Spec. No:	MMG/LAS/005	Issue	16th March 2012
Authorised:		Date:	
		Issue No:	005
		Ref:	SB/CR

Description: Pasta sheet of 100% Durum Wheat Semolina slightly undulated, obtained by extrusion.

Ingredients: Durum Wheat Semolina

Country of Origin: within the E.U

Country of Manufacture: Italy

Quality: This product is free from any live or dead insects and rodent residue. It complies with the requirements of the Food Safety Act 1990 (Amendment) Regulations 2004 and any other pertinent European Legislation.

IS THIS PRODUCT	
IRRADIATED?	NO
DERIVED FROM INGREDIENTS WHICH COULD POTENTIALLY HAVE BEEN GENETICALLY MODIFIED?	NO
ORGANIC	NO
IDENTITY PRESERVED	NO

Physical/Organoleptic Data

Colour	Pale cream, yellowish
Appearance	After cooked, elastic, without sticking and lumps
Smell	Neutral
Overcooking	No delitescence after a normal cooking

Chemical Characteristics:

moisture %	≤ 12,50	Thickness /mm	1 ±0,05
Ash %S.S.	<0,90	Width /mm	170 ±10
Acidity	≤4	Length /mm	80 ±5
Degrees wheat (Resmini) %	≤3		
Aflatoxins Total /ppb	<4		
Aflatoxins B1 /ppb	<2		
Ochratoxin A /ppb	<3		

Nutritional Information (typical analysis/100g)

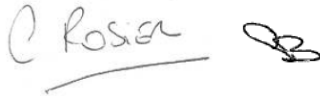
	Per 100g		Per 100g
Energy kJ / kcal	1525/360	Total Fat /g	1.5
Total Carbohydrate /g	73.0	Of which saturated /g	0.3
Of which sugars /g	1.0	Sodium /mg	2
Protein /g	12.0	Dietary Fibre /g	3.0

Supplied in good faith without guarantee of accuracy

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Microbiological Data

TEST	MAX	UNACCEPTABLE
TVC cfu/g	100'000	>100'000
S. Aureus cfu/g	100	>100
B. Cereus /25g	Absent	Absent
Salmonella /25g	Absent	Present
Yeast cfu/g	100 cfu/g	>100
Mould cfu/g	100 cfu/g	>100

All the tests are carried out by our approved supplier or by us.

Storage conditions:

Temperature	Cool
Humidity	Low humidity - Dry
Condition	Away from direct sunlight and strong odours
Shelf life	2 years from the date of production when unopened

Metal detected: YES

Packaging

Primary packaging:

Category	Food Contact
Packaging Name	Carton case
Material	Carton
Dimensions	96 X 69,5 X 186H mm
Colour	Inside neutral, outside red

Secondary packaging: OSPRIO 6*500g box

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Authorised:

C Rosier

Labelling

Label to include a minimum of:

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

Example of label:

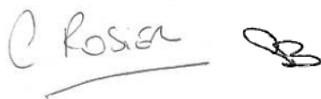


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Food Intolerance Data

DOES THIS PRODUCT CONTAIN?	
CEREALS CONTAINING GLUTEN (wheat, rye, barley, oats, spelt, kamut or their strains) and products thereof.	YES – Durum 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
SULFITE at concentration of at least 10mg/kg	NO
Beef and products thereof?	NO
Pork and products thereof?	NO
Lamb and products thereof?	NO


DOES THIS PRODUCT CONTAIN?	
Maize and products thereof?	NO
Fruit and products thereof?	NO
Vegetable and products thereof?	NO
Preservatives?	NO
Any added colours?	NO
Artificial colours?	NO
Artificial sweeteners	NO
Benzoates?	NO
Glutamates?	NO
IS THIS PRODUCT IS SUITABLE FOR?	
VEGETARIANS	YES
VEGANS	YES
COELIACS	NO
KOSHER	YES – Not Certified
HALAL	YES – Not certified

The information given here is correct to the best of our knowledge. Possible cross-contamination with Eggs during storage.

Agreed by customer:

Signature:
Print name:
Date

Agreed by Moorhead & McGavin Ltd


Signature:
Print name: Cedric Rosier
Date: 16.03.2012