



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

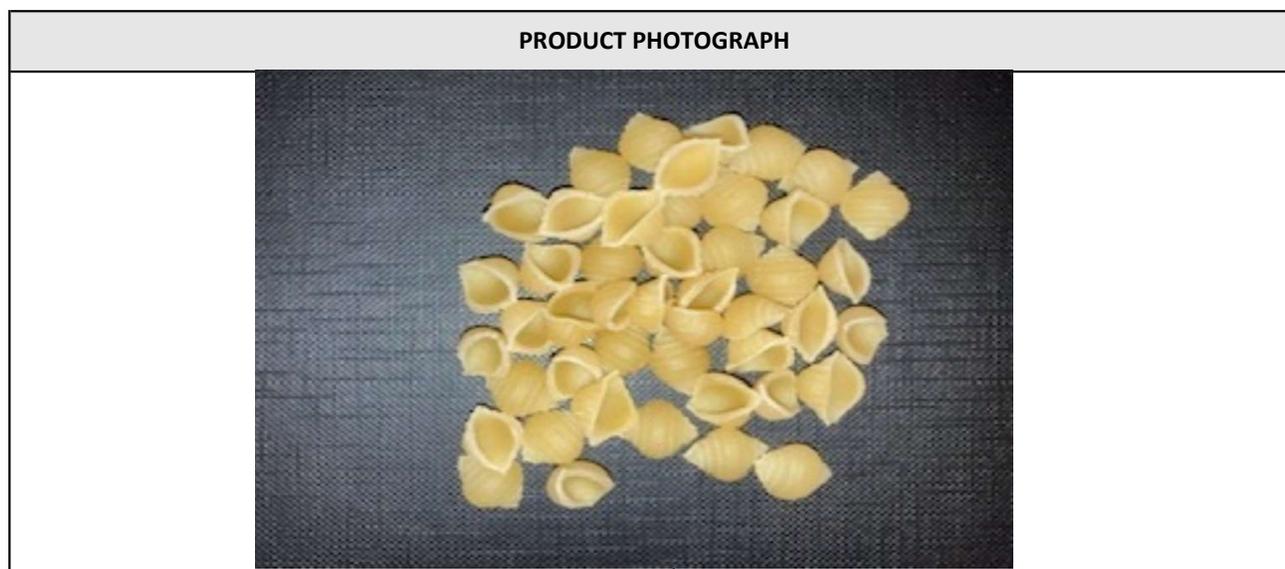
All testing carried out by our approved supplier, annually at a minimum. Pesticide (239/2008/EC), Heavy Metal and Aflatoxin analysis (1881/2006/EC) are carried out once a year, also by supplier.

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 | |