

**MOORHEAD & MCGAVIN LTD**

21 Newhut Road, Braidhurst Industrial Estate,
 Motherwell, North Lanarkshire. ML1 3ST
 Tel: 01698 254868, Fax: 01698 268766, Email: info@osprio.com

PRODUCT SPECIFICATION

Product:	Pasta	Page:	1 of 5
Spec. No:	MMG/PAS/010	Issue Date:	09th Oct 2014
Authorised:	<i>K Campbell</i>	Issue No:	010
		Ref:	SB/KC

Description: The dried pasta is produced from 100% Durum Wheat Semolina and is available in the following shapes: Shells (Conchiglie), Twists (Fusilli), Elbows (Macaroni), Small Elbows (Small Macaroni), Penne, Spaghetti.

Ingredients: Durum Wheat Semolina

Country of Origin: within the E.U

Country of Manufacture: within the E.U

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:

Broken Pastas % w/w	<1
Pastas with cracks or white stripes % w/w	<1
Black or brown points /dm ²	<150 for spaghetti and other long-cut pasta (from which black no greater than 15)
White points /dm ²	<150 for spaghetti and other long-cut pasta
Deformed pastas /100pastas	<5

Soft wheat	Absent
Color b mi.	19.5
Yield cooking test	2.4 (±0.1)
Dry gluten % in Semolina (14% moisture base)	8-10
Wet gluten % in Semolina (14% moisture base)	20-25
Moisture %	<12.5
Ash (% on dry basis)	<0.9
Fatty acidity % (lactic acid)	<3.5
Proteins % (dry extract N*6.2)	12
Fats %	1.7

Product: Pasta
Spec. No: MMG/PAS/010
Authorised: *H. Campbell*

Page: 2 of 5
Issue Date: 09th Oct 2014
Issue No: 010

Ref: SB/KC

Nutritional Information (typical analysis/100g)

	Per 100g		Per 100g
Energy kJ / kcal	1404/336	Total Fat /g	1.5
Total Carbohydrate /g	68.0	Of which saturated /g	0.4
Of which sugars /g	3.5	Of which mono-unsaturated /g	0.6
Protein /g	>12	Of which poly-unsaturated /g	0.5
Sodium /mg	2.0	Calcium /mg	0.4
Dietary Fibre /g	3	Magnesium /mg	35

Supplied in good faith without guarantee of accuracy

Microbiological Data

TEST	MAX	UNACCEPTABLE
TVC cfu/g	50'000 cfu/g	>50'000 cfu/g
Coliforms cfu/g	100 cfu/g	>100 cfu/g
S. Aureus cfu/g	100 cfu/g	>100 cfu/g
B. Cereus cfu/g	10 cfu/g	>10 cfu/g
Salmonella /25g	Absent	Present
Yeast cfu/g	200 cfu/g	>200 cfu/g
Mould cfu/g	200 cfu/g	>200 cfu/g

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	3 years when unopened

Metal detected: YES

Packaging

10kg, 15 kg paper sacks, and 4x3kg Polythene bags in cardboard case. Stretch wrapped and palletised.

Primary packaging: OSPRIO 3kg bag

	Twists and Shells	Penne and Elbows	Spaghetti
Bag dimension /mm	356*360*60	310*355*60	360*250*50
Box dimension /mm	415*305*340	415*305*265	380*280*135
Boxes/pallet	40	50	80
Weight g	40	40	20

Primary Packaging: Brown plain papersack 10kg-15kg – food grade
Thickness 85 ±5% µm

Product: Pasta
Spec. No: MMG/PAS/010
Authorised: *H. Campbell*

Page: 3 of 5
Issue Date: 09th Oct 2014
Issue No: 010
Ref: SB/KC

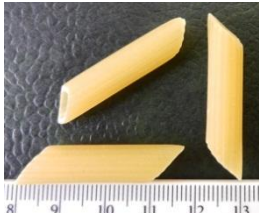


Labelling



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.
- Allergen information

Example of label:




			
Length mm	30	25	20
Item	Penne - Ref 118	Shells - Ref 117	Elbows - Ref 127

		
Length mm	15	25
Item	Small Elbows - Ref 129	Fusilli - Ref 119

Product: Pasta
Spec. No: MMG/PAS/010
Authorised: *H. Campbell*

Page: 4 of 5
Issue Date: 09th Oct 2014
Issue No: 010

Ref: SB/KC

	
Length mm	250
Item	Spaghetti - Ref 106

Product: Pasta
Spec. No: MMG/PAS/010
Authorised: *K Campbell*

Page: 5 of 5
Issue Date: 09th Oct 2014
Issue No: 010
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 – 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.

Agreed by customer:

Signature:
Print name:
Date

Agreed by Moorhead & McGavin Ltd

Signature: *K Campbell*
Print name: Kirsty Campbell
Date: 09.10.2014