Product Specification – Marillo Vegetable Ravioli Last Update: 19.01.14

Brand:	Marillo
Description	Vegetable Ravioli
<u>Net Weight</u>	2500g
Drained Weight	n/a
Pack Size:	Case of 6
<u>Packaging</u>	Industry standard lacquered steel can in outer carton
Label Barcode: Outer Case Barcode	5060184730297 5060184730303
Primary Packaging Selling Unit:	
Grammes Paper (Label) Glass Aluminium: Steel: Plastic:	79 o o 2359 o
Secondary Packaging: Outer Case	
Grammes Cardboard Plastic	310g 0
<u>Country of Origin</u>	Italy

Ingredient Declaration

(Those ingredients, which are declarable in the finished product under current EC Legislation)

Ravioli (51%) (Durum Wheat Semolina (4.04%), Water, Breadcrumbs (wheat flour, water, salt, yeast), Carrots, Onions, Celery, Sunflower Oil, Salt, Flavourings, Yeast Extract, Sauce (Water, Tomato paste (6.8%), Sugar, Modified Maize Starch, Carrots, Salt, Onions, Flavourings, Sunflower Oil, Basil)

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<u>Nutritional Information</u> Typical values per 100 gram

Energy kJ	318
Energy kcal	75
Fat	o.8g
of which saturated	0.1g
Carbohydrates	14.49
of which Sugars	4.1 <u>g</u>
Fibre	o.6g
Protein	2.3g
Salt	1.25g
Allergen Information	Contains
<u>And gen mornation</u>	contains

Animal Products or By Products Egg or Egg Products Milk or Milk Products Maize or Maize Products Wheat or Wheat Products Fish, Shellfish or Their Derivatives Soya or Soya Products Seeds or Seed Products Nuts or Nut Products Genetically Modified Ingredients Azo Dyes Artificial Flavours Other Additives Cereals containing Gluten Sulphites Celery Mustard Celeriac	No No Yes No No No No No Yes No Yes No No No
Mustard	
Crustaceans Molluscs Lupin	No No No

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Dietary Information

Is the product suitable for:

OVO-Lacto Vegetarians	Yes
Vegetarians	Yes
Vegans	Yes
Diabetics	No
Coeliacs	No
Kosher	No
Halal	No

Physical Properties

Appearance

Taste / Odour Texture Foreign Bodies

Process Control

Thermal Process	Cans to be processed to a minimum of FO 6
Cooling Water Disinfection	Cooling water chlorinated to o -1.oppm checked hourly
Seam Control	Overlap, countersink, freespace and body hook butting to be
	Within CMB standards checked minimum every 4 hours
Empty Can Washing	All cans to be inverted and washed/air blown before filling
Weight Control	Minimum 6 cans per hour checked on calibrated scales

Each batch controlled below <4.6

balanced ratio of sauce to pasta.

Free from foreign material

Red coloured sauce with ravioli cushions. The sauce is smooth and

slightly viscous, with no separation or tendency to set. Well

Full flavour, predominantly tomato flavour with spicy notes.

Pasta shall be soft but not overcooked or excessively firm.

Product Testing

pН

Refractive Index10.8 +/- 0.5pH4.6 +/- 0.2TinLess than 150ppm (at end of shelf life)Vacuum> 8Hg

Additives

Colours	Absent
Preservatives	Absent
Antioxidants	Absent
Acidity Regulators	Absent
Thickeners	Absent

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Storage & Shelf LifeStore at ambient temperatureStore in a cool, dry place out of direct sunlightShelf Life at Date of Manufacture:24 monthsOnce opened, unused product should be transferred to a non-metalliccontainer, covered, stored in a refrigerator and used within 2 days

Batch CodingInk jet printed onto lid:Julian code trace code and timee.g. MA XX LH YYY

Legislation

Product shall fully meet the requirements of all active and pending legislation in the destination country

Industry Codes of Practice

Product will be manufactured in premises approved for the purpose using a process controlled in accordance with the appropriate industry guidelines.

Marillo Foods Limited, Dyson Field House, Rochdale Road, Ripponden, West Yorkshire HX6 4JU

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