



**MOORHEAD & MCGAVIN LTD**  
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**Code:** 16LAS12X500G **Issue:** 10.1  
**Product:** Lasagne **Date:** 05-07-22

**Product Description:** Dried Durum Wheat Semolina Sheet - Lasagne

**Product Declaration:** Durum Wheat Semolina

**Allergens (Contains):** **Wheat (gluten)**  
**May contain Traces of Egg, Soy, and Mustard.**

**Country of Manufacture:** Italy

Ingredient(s)	%	Country of Origin
Durum Wheat Semolina	100.0%	N/A

#### Chemical Standards

Aflatoxin and heavy metal residues conform to Regulation EU/1881/2006  
 Pesticide residues conform to 396/2005/EC and amendments

#### Quality Attribute Standards

Quality Attributes	
Visual	Pale cream, yellowish of dry sheets of pasta
Taste	Typical of Durum wheat pasta
Aroma	Typical of Durum wheat pasta

## Photographic Standards

ACCEPTABLE		UNACCEPTABLE	
Dimensions	Thickness /mm1 +/-0.05 Width /mm170 +/-10 Length /mm80 +/-5	Dimensions	Outwith tolerances
Ash	<0.90	Ash	>0.9

PRODUCT PHOTOGRAPH	LABEL
	

## Nutritional Information (Typical/100g)

Energy/Kcal	1525/360
Fat	1.5g
Of which saturates	0.30g
Carbohydrates	73.0g
Of which are sugars	3.2g
Fibre	3.0g
Protein	12.0g
Salt	0.01g

N/A

Data Source: Supplier Information

**Microbiological Data**

Test	Target	Unacceptable	Frequency
TVC	< 5000 cfu/g	> 5000 cfu/g	Each batch/composite sample
Total coliforms	< 10 cfu/g	> 10 cfu/g	Each batch/composite sample
E.coli	< 10 cfu/g	> 10 cfu/g	Each batch/composite sample
Salmonella	Not detected in 25g	Detected in 25g	Each batch/composite sample
Staph. Aureus	Not detected	Detected	Each batch/composite sample
Yeast	< 100 cfu/g	> 100 cfu/g	Each batch/composite sample
Mould	< 100 cfu/g	> 100 cfu/g	Each batch/composite sample

**Hazards Analysis**

% Moisture	Weight Control Method	Heat Treatment	Foreign Body prevention	Other:
< 12.5%	Average Weight 12x500g	This product has been dried at 60C for 6 hours	400 micron sieve  Metal Detected: Fe 2.0mm N-Fe 2.0mm Stainless Steel 2.0mm	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 sealed container in a cool, dry place away from direct sunlight	Store in sealed container in a cool, dry place away from direct sunlight	24 Months	12 Months

**Packaging**

Pack Size	12x500g		
Product Code	16LAS12X500G		
Primary Packaging	Carton Case		
Inner Barcode	8012169001240		
Material	Cardoboard carton with PE window		
Tare	30g ±1g		
Dimension	96x69.5x186mm		
% Recycled Content	N/A		
% Post Consumer Recycle	N/A		
Outer Packaging	Carton box		
Outer barcode	18012169001247		
Tare	242g ±5g		
Dimension	400x220x200mm		
% Recycled Content	0%		
% Post Consumer Recycle	100% (Remove Window)		
Number of layers per pallet	6		
Number of cases per layer	13		
Number of cases per pallet	78		

**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	Yes	Segregation and cleaning procedures in place
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
Suitable for Halal	No
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:	05-07-22	Date:	
Signature		Signature	