

Product Specification



Product Title	ORZO PASTA 3 X 5KG / BOX
Product Code	PF005DE

Product Name:	Orzo Pasta
Product description:	Non Egg Dry pasta
Product Code: (if applicable):	PF005D5
Country of manufacture:	Italy
Certification and claims:	BRC
Unit weight:	5 kg
Drained weight (if applicable):	N/A
Date marking:	N/A
Shelf life from production:	36 months
Storage:	Ambient, cool and dry place
Minimum shelf life on delivery:	12 months
Storage once opened:	Ambient, cool and dry place
Units per case:	3
Cases per layer:	8
Layers per pallet:	6

1. Ingredient Listing (for allergens, please see ingredients in **bold**):

Ingredients: Durum **Wheat** Semolina

May contain: N/A

2. Allergens handled on site

Manufacturing site: Gluten

3. Physical Standards:

Key Parameters	Specification	Tolerance
Length	9 mm	+/- 0.5 mm
Thickness	1.6 mm	+/- 0.3 mm

4. Chemical Standards:

Key Parameters	Specification	Frequency of Testing
Moisture	11-12%	Every batch

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5. Defect Limits:

Defects	Definition	Tolerance
Foreign pasta	< 0.1 %	Nil
Broken pasta	< 5 %	Nil

6. Microbiological Standards:

Test	Target (cfu/g)	Reject (cfu/g)	Frequency
TVC	< 5000 cfu/g	>50000 cfu/g	Yearly
Yeast and mould	< 100 cfu/g	> 1000 cfu/g	Yearly
Total coliforms	< 10 cfu/g	> 100 cfu/g	Yearly
E. coli	< 10 cfu/g	> 100 cfu/g	Yearly
Staphylococcus aureus	< 10 cfu/g	> 100 cfu/g	Yearly
Salmonella	Absent /25 g	Present/25 g	Yearly
Bacillus cereus	< 10 cfu/g	> 100 cfu/g	Yearly

7. Nutritional Information:

Typical values per 100g:

Energy or nutrient	g/100g	Source of information
Energy kJ	1508	Analytical
kcal	356	
Total fat	1.5	
Saturates	0.4	
Carbohydrate	72	
Sugars	3.0	
Fibre	3.0	
Protein	12	
Salt	<0.01	

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8. Suitability Data

Suitable for	Yes/No	Certified
Ovo-lacto vegetarians	Yes	
Vegans	Yes	
Coeliacs	No	
Organic	No	
Halal	Suitable	No
Kosher	Yes	Yes
Other e.g. Nut free, health claims, etc.	N/A	

9. Meat products

Confirm antibiotic testing is carried out in accordance with legislative requirements	N/A
Meat content in finished product:	
Source information:	Born in: Reared in: Slaughter plant number: Cutting plant number:

10. Fish products

Site Health Code:	N/A
Species:	
Catch area:	

Customer Approval of Specification

Please sign and return this specification to **technical@scobie-junor.co.uk** to confirm formal acceptance of this specification. All specifications issued will be deemed to be accepted if no communication to the contrary is received after 10 working days.

Signature:	
Print name:	
Position:	
Date:	

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