

**PRODUCT SPECIFICATION: 32**

<b>PRODUCT NAME:</b>	<b>Pasta Bolognese</b>				
<b>PRODUCT DESCRIPTION:</b>	Penne Pasta with Mince meat and a Bolognese Sauce				
<b>INGREDIENT ORIGIN: (QUID)</b>	<b>Ingredient</b>	<b>Quantity %</b>	<b>Weight Kg</b>	<b>Supplier</b>	<b>Origin</b>
	Pasta Meat Sauce	46.61%	110g	Valleymount Foods	Ireland
	Pasta	42.37%	100g	Valleymount	UK
	Chopped Tomato	11.02%	<u>26g</u>	Musgraves	Italy
			236g		
<b>INGREDIENT LIST AS PER LABEL</b>	<p>Ingredients: Pasta Meat Sauce- Water, Minced Beef (26.6%), Tomato Purée (19.7%), Vegetable Stock: Sugar, salt, garlic powder, basil, potato starch, maltodextrin, dried yeast extract, dried vegetables 8% (Carrot, Onion, Parsnips, Parsley root, Leek, Parsley leaf), Flavourings, Uncured Vegetable Fat (palm oil), Flavour Enhancer: Disodium 5-ribonucleotides, Black Pepper, Colour: Ammonia Caramel, Turmeric, Acidity Regulator: Citric Acid, Anticaking agent (Silicon Dioxide), Vegetable Oil (Rapeseed), Sugar, Modified Starch. Pasta- Durum <b>Wheat</b> Semolina, Water. Chopped Tomatoes- Tomatoes (60%), Tomato Juice, Acidity Regulator (Citric Acid). <b>Contains (Gluten (Wheat))</b></p>				
<b>ADDITIVES/PROCESSING AIDS</b>	<b>Ingredient</b>	<b>Name</b>	<b>E-Number</b>	<b>Function</b>	
	Chopped Tomatoes	Citric Acid	E330	Preservative, acid regulator.	
	Pasta Meat Sauce	Potato Starch	E1400-1452	Modify Texture and Stability	
	Pasta Meat Sauce	Maltodextrin	E1400	Modify Texture and Stability	
	Pasta Meat Sauce	Yeast	E620-E640	Flavour Enhancer	
	Pasta Meat Sauce	Disodium 5-ribonucleotides	E635	Flavour Enhancer	
	Pasta Meat Sauce	Ammonia Caramel	E150c	Colouring	
	Pasta Meat Sauce	Turmeric	E100	Colour	
	Pasta Meat Sauce	Citric Acid	E330	Acidity Regulator	
	Pasta Meat Sauce	Silicon Dioxide	E551	Anticaking agent	
	Pasta Meat Sauce	Modified Starch	E1410	Modify Texture and Stability	
	<b>MICRO : END OF SHELF LIFE:</b>	<b>Test</b>	<b>Acceptable</b>	<b>Unit of Measurement</b>	
E-Coli		<10	cfu/gram		
Staphlacocous Aureus		<20	cfu/gram		
TVC		<1,000	cfu/gram		
Listeria		Not Detected	cfu/gram		
Salmonella		Not Detected	cfu/gram		
Enterobacteriaceae		10-100	cfu/gram		
<b>STORAGE CONDITIONS</b>	Store in heat sealed boxes, hot holding before serving. Keep temperature above 63°C.				
<b>COOKING/SERVING INSTRUCTIONS</b>	Cooked on site to a temperature ≥ 75°C. Served hot at ≥ 63°C.				
<b>PRODUCT SHELF LIFE:</b>	Day of production +1. Only if product is adequately cooled to 0-5°C and then Reheated to ≥70°C.				
<b>TRANSPORT REQUIREMENTS:</b>	Stored in heat sealed boxes/containers when transported. Must maintain temperature of ≥ 63°C. Food discarded or replenished if temperatures are inadequate.				

<b>TYPE OF PACKAGING:</b>	Compostable Box: Food grade material. Made from sugarcane pulp. . Box weight = 14g Heat sealed container (Transport): Cambro insulated boxes		
<b>BOX CODING</b>	Label: FIR (Compliant)		
<b>WEIGHT</b>	Min weight product : 247g		
<b>ALLERGEN INFORMATION</b>	<b>ALLERGEN</b>	<b>CONTAINS</b>	<b>USED ON THE SAME LINE (MAY CONTAIN)</b>
	Cereals containing gluten	<b>YES (Wheat)</b>	
	Milk and derivatives	NO	
	Egg and derivatives	NO	
	Soya and derivatives	NO	
	Sesame and derivatives	NO	
	Fish and derivatives	NO	
	Shellfish/ crustaceans and derivatives	NO	
	Molluscs and derivatives	NO	
	Lupin and derivatives	NO	
	Sulphur dioxide $\geq 10\text{mg/Kg}$	NO	
	Peanuts and derivatives	NO	
	Nuts and derivatives	NO	
	Mustard and derivatives	NO	
Celery and derivatives	NO		
<b>DIERTY INFORMATION</b>	<b>IS THE PRODUCT SUITABLE FOR:</b>	<b>Yes</b>	<b>NO</b>
	Coeliacs		No
	Vegans		No
	Vegetarians		No
	Organic		No
	Halal		No
	Kosher		No
<b>NUTRITIONAL INFORMATION</b>	<b>ANALYSIS</b>	<b>TARGET Per 100g</b>	<b>PER 236g SERVING</b>
	Energy	887 KJ 210 KCAL	2093KJ 495 KCAL
	Fat	3.6g	8.5g
	of which saturates	1.1g	2.6g
	Carbohydrates	34g	80g
	of which sugars	3.7g	8.7g
	Fibre	1.4g	3.3g
	Protein	9.5	23g
Salt	0.43g	1g	
<b>GMO</b>	Modified Starch		

Approved by: Kelly-Anne Scully

Position: Food Safety Officer

Date: 27/5/21