

PRODUCT SPECIFICATION: 49

PRODUCT NAME:	Lasagne				
PRODUCT DESCRIPTION:	Lasagne with Beef Mince				
INGREDIENT ORIGIN: (QUID)	Ingredient	Quantity %	Weight Kg	Supplier	Origin
	Pasta Meat Sauce	51.5%	120g	Valleymount	Ireland
	Milk	19.3%	45g	Avonomore	Ireland
	Lasagne Sheets	12.9%	30g	Musgraves	Italy
	Chopped Tomatoes	11.2%	26g	Musgraves	Italy
	Cheese	4.3%	10g	Valleymount	Netherlands
	Garlic Purée	0.8%	2g	Musgraves	UK
	Gluten Free Flour	Trace	<u>Trace</u>	Musgraves	Milled in the UK with EU & Non-EU Rice
			233g		
INGREDIENT LIST AS PER LABEL	<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. Milk- Pasteurised and Homogenised, 1% Fat Milk. Lasagne Sheets-Durum Wheat. Chopped Tomatoes- Tomatoes (60%), Tomato Juice, Acidity Regulator (Citric Acid). Cheese- Milk, salt, starter cultures, rennet, colour (annatto). Gluten Free Flour- Flour blend (rice, potato, tapioca, maize, buckwheat).</p> <p>Contains (Gluten (Wheat) and Milk)</p>				
ADDITIVES/PROCESSING AIDS	Ingredient	Name	E-Number	Function	
	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	
	Cheese	Annatto	E160b	Colour	
	Chopped Tomatoes	Citric Acid	E330	Preservative, acid regulator	
	Garlic Purée	Citric Acid	E330	Preservative, acid regulator	
	Garlic Purée	Potassium Sorbate	E202	Preservative	
	Gluten Free Flour	Tapioca	E1400-E1414	Modify Texture and stability.	
	Gluten Free Flour	Maize	E1400-E1414	Modify Texture and Stability	

	Test	Acceptable	Unit of Measurement
MICRO : END OF SHELF LIFE:	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
STORAGE CONDITIONS:	Store in heat sealed boxes, hot holding before serving. Keep temperature above 63°C.		
COOKING/SERVING INSTRUCTIONS	Cooked on site to a temperature $\geq 75^{\circ}\text{C}$. Served hot at $\geq 63^{\circ}\text{C}$.		
PRODUCT SHELF LIFE:	Day of production +1. Only if product is adequately cooled to 0-5°C and then Reheated to $\geq 70^{\circ}\text{C}$.		
TRANSPORT REQUIREMENTS:	Stored in heat sealed boxes/containers when transported. Must maintain temperature of $\geq 63^{\circ}\text{C}$. Food discarded or replenished if temperatures are inadequate.		
TYPE OF PACKAGING:	Compostable Box: Food grade material. Made from sugarcane pulp. . Box weight = 14g Heat sealed container (Transport): Cambro insulated boxes		
BOX CODING	Label: FIR (Compliant)		
WEIGHT	Min weight product : 247g		
ALLERGEN INFORMATION	ALLERGEN	CONTAINS	USED ON THE SAME LINE (MAY CONTAIN)
	Cereals containing gluten	YES (Wheat)	
	Milk and derivatives	YES	
	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		
DIERTY INFORMATION	IS THE PRODUCT SUITABLE FOR:		
	Coeliacs	Yes	No
	Vegans		No
	Vegetarians		No
	Organic		No
	Halal		No
	Kosher		No

NUTRITIONAL INFORMATION	ANALYSIS	TARGET PER 100g	PER 233g SERVING
	Energy	565 KJ 134 KCAL	1316 KJ 313 KCAL
	Fat	5.1g	12g
	of which saturates	2.2g	5g
	Carbohydrates	13g	31g
	of which sugars	3.9g	9g
	Fibre	0.5g	1g
	Protein	8.3g	19g
	Salt	0.64g	1.5g

GMO	Genetically modified soya used.
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Approved by: Kelly-Anne Scully

Position: Food Safety Officer

Date: 1/8/21