



Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 0DF
Tel: (44) 1494 434600 Email: foodnettechnical@foodnet.ltd.uk

Technical Specification		
Product: Macaroni Straight Cut IQF	Last Update: 31/01/2023	Product Code: PAS006

PACK SIZE 1 x 20kg

ORIGIN: UK, France

GENERAL The product shall be prepared from fresh sound raw material that is free from all toxic residues and taints and shall comply with all current UK/EU Food Legislation. The product is intended to be used as ingredient that is further processed and heat-treated before final consumption (minimum of +75°C for 30 seconds).

INGREDIENTS Durum Wheat Semolina, Water Declare as: Macaroni Pasta

PROCESSING Extruded and fresh frozen pasta. The pasta is cooked and individually quick frozen (IQF), without addition of preservatives synthetic colours or other additives.

PACKING During packing, the Macaroni Soup Pasta is inspected before weighing and filling into blue polythene sacks. The sacks are Best Before and Production date coded, check weighed, metal detected, palletised and stretch-wrapped before being returned to store at -23°C to await despatch.

DEFECT TOLERANCES

<u>Assessed on 1000g Sample</u>	<u>Target</u>	<u>Maximum</u>
Clumps	3% w/w	5%w/w
Foreign Matter	Nil	Nil
Oversize (>55mm long)	10% w/w	15% w/w

DEFINITIONS OF DEFECTS

Clumps

These are where three or more pieces are frozen together which cannot be readily separated without causing damage to the product.

Foreign Material

This includes any material such as insects, pieces of insects, wood, glass, stones, metal, sand, grit, plastic or any other material which will render the product unacceptable.

Oversize

Pieces that are longer than 55mm.

Doc Ref: PRO-SPE	Issue date: 31.01.2023	Issue No: 4	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------



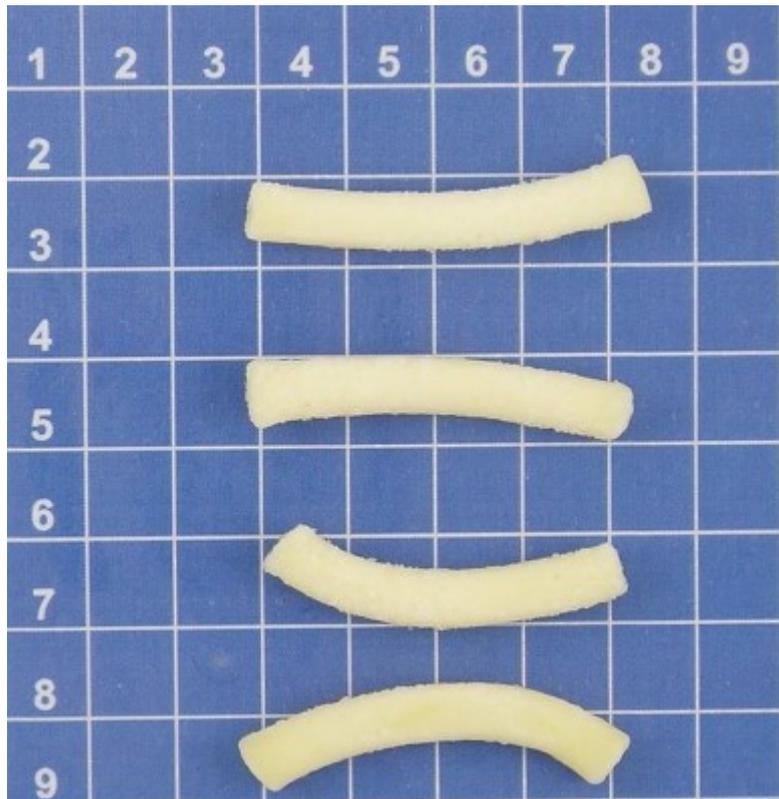
Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 0DF
Tel: (44) 1494 434600 Email: foodnettechnical@foodnet.ltd.uk

ORGANOLEPSIS (Carried out on a thawed sample.)

COLOUR Typical white to yellowish pasta colour;

FLAVOUR Typical like wheat semolina, without any foreign taste;

TEXTURE Al dente, elastic.



Average sample

Doc Ref: PRO-SPE	Issue date: 31.01.2023	Issue No: 4	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------



Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 0DF
Tel: (44) 1494 434600 Email: foodnettechnical@foodnet.ltd.uk

MICROBIOLOGICAL

Organism	Target	Maximum
<i>TVC @ 30°C</i>	1×10^4	1×10^5
<i>E. coli</i>	Nil	1×10^2
<i>Listeria mono</i>	Absent in 25g	1×10^2
<i>Salmonella</i>	Absent in 25g	Absent in 25g

ANALYTICAL N/A – Un-blanching product.

WEIGHT CONTROL The product shall be packed to minimum weight.

METAL DETECTION All cartons shall be passed through a metal detector. The system shall be tested at least every 2 hours using ferrous, non-ferrous and stainless-steel test pieces.

BEST BEFORE DATE The product shall be twenty-four months following the month of packing. Minimum BB date on delivery: 6 months.

TRACEABILITY INFO Production date or Lot number printed on the label as well as customer order number and/or delivery date.

STORAGE CONDITIONS Keep frozen at - 18°C at all times.

SACKS Blue food grade polythene sack of a minimum thickness of 110µ.m

Doc Ref: PRO-SPE	Issue date: 31.01.2023	Issue No: 4	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------



Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 0DF
 Tel: (44) 1494 434600 Email: foodnettechnical@foodnet.ltd.uk

NUTRITIONAL INFORMATION

This data conforms to the requirements of EC Council Directive 90/496/EEC

100g of boiled Macaroni typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	86	McCance & Widdowson
Energy - kJ	365	McCance & Widdowson
Moisture	78.1g	McCance & Widdowson
Carbohydrate	18.5g	McCance & Widdowson
- as sugars	0.3g	McCance & Widdowson
- as polyols	0.2g	McCance & Widdowson
- as starch	18.2g	McCance & Widdowson
Fat	0.5g	McCance & Widdowson
- as saturates	0.1g	McCance & Widdowson
- as mono unsaturates	Traces	McCance & Widdowson
- as poly unsaturates	0.2g	McCance & Widdowson
Protein	3.0g	McCance & Widdowson
Fibre	1.5g	McCance & Widdowson
Sodium	1.0mg	McCance & Widdowson
Vitamin A	0g	McCance & Widdowson
Vitamin B ₆	0.01mg	McCance & Widdowson
Vitamin B ₁₂	0mg	McCance & Widdowson
Vitamin C	0mg	McCance & Widdowson
Vitamin D	0mg	McCance & Widdowson
Vitamin E	trace	McCance & Widdowson
Thiamin	0.03mg	McCance & Widdowson
Riboflavin	Traces	McCance & Widdowson
Niacin	0.5mg	McCance & Widdowson
Folic Acid	-	McCance & Widdowson
Biotin	Traces	McCance & Widdowson
Pantothenic Acid	Traces	McCance & Widdowson
Calcium	6mg	McCance & Widdowson
Phosphorus	42mg	McCance & Widdowson
Iron	0.5mg	McCance & Widdowson
Magnesium	14mg	McCance & Widdowson
Zinc	0.5mg	McCance & Widdowson
Iodine	Traces	McCance & Widdowson
Potassium	42mg	McCance & Widdowson

Doc Ref: PRO-SPE	Issue date: 31.01.2023	Issue No: 4	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------



Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 0DF
Tel: (44) 1494 434600 Email: foodnettechnical@foodnet.ltd.uk

GMO DECLARATION

I confirm that this product is not genetically modified or produced from genetically modified organisms. No genetically modified organisms have been used as processing aids or additives. This product does not require specific GM labelling as per Regulation (EC) 1829/2003.

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31st January 2023

IRRADIATION POLICY

I confirm that the product supplied by Foodnet Limited under this specification has not undergone any irradiation treatment or process. I further confirm that no ingredient or processing aid used in conjunction with this product has undergone irradiation treatment.

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31st January 2023

COSHH Data

Treat as you would any frozen material i.e. if engaged in prolonged handling of the fruit wear gloves.

Care should be used when lifting full cases of frozen fruits.

There are no other perceived COSHH implications regarding the use of frozen fruits.

Doc Ref: PRO-SPE	Issue date: 31.01.2023	Issue No: 4	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------



Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 0DF
 Tel: (44) 1494 434600 Email: foodnettechnical@foodnet.ltd.uk

FOOD INTOLERANCE

Food Intolerance Data				
Does the material supplied contain any of the following? (NO) Absent, (YES) Present				
Allergen	NO / YES	Reason for presence if YES		
Milk & Milk Derivatives	NO			
Egg & Egg Derivatives	NO			
Animal Products (*)	NO			
Fish/Shellfish/Crustations/Molluscs	NO			
Cereals (**)	YES	Contains wheat		
Gluten	YES	Contains gluten		
Yeast/Yeast Extract	NO			
Soya/Soya Derivatives	NO	Possible traces in durum wheat semolina		
Fruit & Fruit Derivatives	NO			
Beef & Beef Products	NO			
Pork & Pork Products	NO			
Lamb & Lamb Products	NO			
Poultry & Poultry Products	NO			
Legumes	NO			
Peanuts	NO			
Sulphite >10ppm	NO			
MSG	NO			
BHA / BHT	NO			
Benzoates	NO			
Glutamates	NO			
Azo & Coal Tar Dyes	NO			
Added Colour	NO			
Added Flavour	NO			
Preservatives	NO			
Antioxidants	NO			
Added Salt	NO			
Nuts/Nut Oils	NO			
Caffeine	NO			
Sesame Products	NO			
Garlic	NO			
Poppy Seeds	NO			
Mustard	NO	Possible traces in durum wheat semolina		
Celery/Celериac	NO			
Lupins	NO			
*Including any product derived from slaughtered animals, e.g. gelatine, rennet				
**Including wheat, corn, barley, rye, oats, etc.				
Please be aware the manufacturing sites we supply this item from may handle allergens in production. Procedures are in place to prevent cross-contamination.				
Is this product Suitable for:				
Vegans	Yes (Not certified)	Vegetarians	Yes	Organic No
Halal	Yes (Not certified)	Kosher	Yes (Not certified)	

Doc Ref: PRO-SPE	Issue date: 31.01.2023	Issue No: 4	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------



Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 0DF
Tel: (44) 1494 434600 Email: foodnettechnical@foodnet.ltd.uk

FOOD ADDITIVES

E. Number	Name	In Which Ingredient	Function in Ingredient	Function in Final Product	% In Final Product

THE CONTENTS OF THIS SPECIFICATION ARE CONFIDENTIAL TO FOODNET LTD AND THE CUSTOMER, AND MAY NOT BE DISCLOSED TO ANY OTHER PARTY.

Signed on behalf of Foodnet Ltd:

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31st January 2023

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

Doc Ref: PRO-SPE	Issue date: 31.01.2023	Issue No: 4	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------



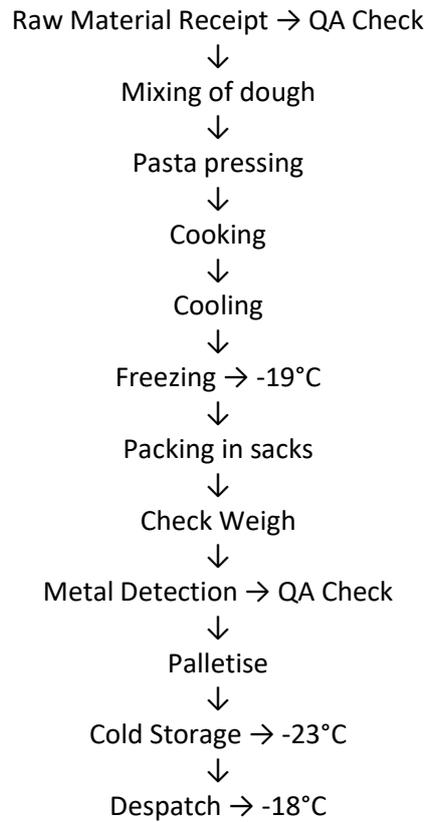
Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 0DF
Tel: (44) 1494 434600 Email: foodnettechnical@foodnet.ltd.uk

PROCESS INFORMATION

PROCESS FLOW CHART*

*Note: this is a generic flow chart which does not refer to any specific production site.

Macaroni Soup Pasta



Doc Ref: PRO-SPE	Issue date: 31.01.2023	Issue No: 4	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------



Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 0DF
 Tel: (44) 1494 434600 Email: foodnettechnical@foodnet.ltd.uk

Issues & Amendments

Issue N°	Amend. N°	Date	Amendments	Compiled by
3	1	31/01/2020	New Entry	G. Oberto
4	1	31/01/2023	3 Year update – general revision	F. Soares

Doc Ref: PRO-SPE	Issue date: 31.01.2023	Issue No: 4	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------