



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

### Technical Specification

<b>Product:</b> Penne Wholewheat IQF	<b>Last Update:</b> 11/01/2026	<b>Product Code:</b> PAS007
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**PACK SIZE** 1 x 15kg

**ORIGIN:** Italy, Germany, Denmark

**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** Water (51.4%), Durum wholewheat semolina ( 48.6%)  
Declare as: Wholewheat Penne

**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 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**

<b><u>Assessed on 1000g Sample</u></b>	<b><u>Target</u></b>	<b><u>Maximum</u></b>
Clumps	3% w/w	5%w/w
Foreign Matter	Nil	Nil
Length	50mm	+/- 8mm
Diameter	11mm	+/-1mm

#### **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.

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**ORGANOLEPSIS** (Carried out on a thawed sample.)

**COLOUR** Typical wholewheat pasta colour;

**FLAVOUR** Typical fresh, without any off odour.

**TEXTURE** Al dente, elastic.



Average sample

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### **MICROBIOLOGICAL**

<b>Organism</b>	<b>Target</b>	<b>Maximum</b>
<i>TVC @ 30°C</i>	$1 \times 10^4$	$1 \times 10^5$
<i>Enterobacteriaceae</i>	$1 \times 10^2$	$1 \times 10^3$
<i>E. coli</i>	Nil	$1 \times 10^2$
<i>Listeria mono</i>	Absent in 25g	$1 \times 10^2$
<i>Salmonella</i>	Absent in 25g	Absent in 25g

**ANALYTICAL** N/A

**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

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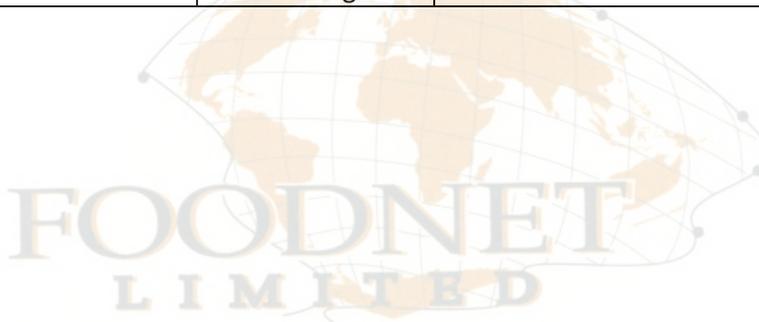
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### **NUTRITIONAL INFORMATION**

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

100g of wholewheat pasta typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	160	Calculated
Energy - kJ	677	Calculated
Moisture	58g	Calculated
Carbohydrate	28.8g	Calculated
- as sugars	0.8g	Calculated
Fat	1.2g	Calculated
- as saturates	0.2g	Calculated
Protein	5.7g	Calculated
Fibre	5.7g	Calculated
Salt	<0.05g	Calculated



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### **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: 11<sup>st</sup> January 2026

### **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: 11<sup>st</sup> January 2026

### **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.

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## **FOOD INTOLERANCE**

<b>Food Intolerance Data</b>					
Does the material supplied contain any of the following? (NO) Absent, (YES) Present					
<b>Allergen</b>	<b>NO / YES</b>		<b>Reason for presence if YES</b>		
Milk & Milk Derivatives	NO				
Egg & Egg Derivatives	NO		Possible traces in durum wholewheat semolina		
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.					
<b><u>Please be aware the manufacturing sites we supply this item from may handle allergens in production. Procedures are in place to prevent cross-contamination.</u></b>					
<b>Is this product Suitable for:</b>					
<b>Vegans</b>	No (Not certified)	<b>Vegetarians</b>	Yes	<b>Organic</b>	No
<b>Halal</b>	Yes (Not certified)	<b>Kosher</b>	Yes (Not certified)		

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**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: 11<sup>st</sup> January 2026

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

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## PROCESS INFORMATION

### PROCESS FLOW CHART\*

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

#### Wholewheat Penne

Raw Material Receipt → QA Check



Mixing of dough



Pasta pressing



Cooking



Cooling



Freezing → -19°C



Packing in sacks



Check Weigh



Metal Detection → QA Check



Palletise



Cold Storage → -23°C



Despatch → -18°C

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**Issues & Amendments**

Issue N°	Amend. N°	Date	Amendments	Compiled by
4	1	31/01/2023	New Entry	F. Soares
5	1	31/01/2026	3 Year update – general revision	F. Soares

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