



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: Penne Wholewheat IQF	Last Update: 11/01/2023	Product Code: 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

<u>Assessed on 1000g Sample</u>	<u>Target</u>	<u>Maximum</u>
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

Organism	Target	Maximum
<i>TVC @ 30°C</i>	1×10^4	1×10^5
<i>Enterobacteriaceae</i>	1×10^2	1×10^3
<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

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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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: 11st 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: 11st 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.

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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	Possible traces in durum wholewheat semolina			
Animal Products (*)	NO				
Fish/Shellfish/Crustaceans/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/Celeryiac	NO				
Lupins	NO				
*Including any product derived from slaughtered animals, e.g. gelatine, rennet					
**Including wheat, corn, barley, rye, oats, etc.					
<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>					
Is this product Suitable for:					
Vegans	No (Not certified)	Vegetarians	Yes	Organic	No
Halal	Yes (Not certified)	Kosher	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: 11st January 2023

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

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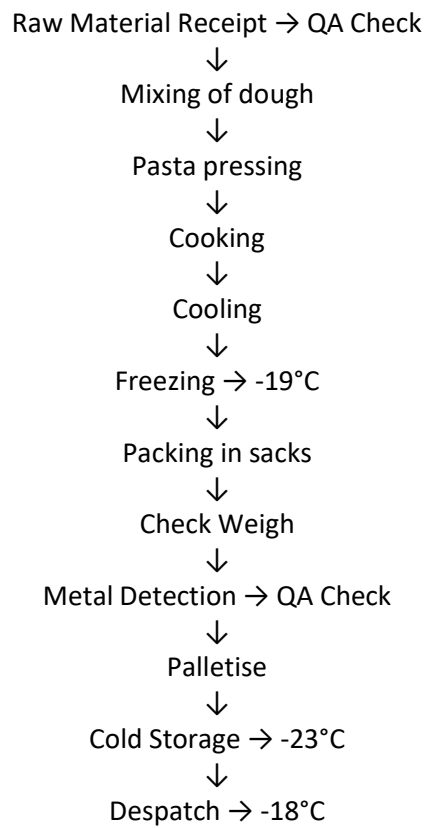
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PROCESS INFORMATION

PROCESS FLOW CHART*

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

Wholewheat Penne



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Issues & Amendments

Issue N°	Amend. N°	Date	Amendments	Compiled by
4	1	31/01/2023	New Entry	F. Soares

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