

Product Specification



Product Title ORZO PASTA 3 X 5KG / BOX
Product Code PF005DE

Legal Product Name	Pasta made of Durum wheat semolina
Product Code	PF005D5
Commodity / Tariff Code	19021910
Pack Size	5 kg X 3
Product Description	Product obtained from the dough-kneading, drawing and consequent drying of durum wheat semolina and water.
Legal Ingredient declaration	Durum WHEAT semolina
Declared Claims	none
Country of Manufacture of Finished product	Italy
Preparation Instructions for Use or Cooking	100g pasta, 1 l water, 10g salt. Add salt to boiling water, add pasta, stirring occasionally, cook for recommended time, drain pasta keeping part of the water.

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Compositional Details

Ingredient			Level 1 Compound Ingredient			Level 2 Compound Ingredient			Allergen	Allergen Type	Supplier
Ingredient	Percentage in Product	Country of Origin	Ingredient	Percentage in Ingredient	Country of Origin	Ingredient	Percentage in Ingredient	Country of Origin			
Durum wheat semolina	88.000	Italy, France, Greece, Canada, Bulgaria, Hungary, Moldova, Republic of,							Yes	Gluten	Various Approved Suppliers
Water	12.000	Italy,							No		Mains supply

Stability Controls

Salt	0.01 %
A^w	0.72
pH	6
Moisture	< 12.5 %

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Unsuitable for

Coeliacs

People with Wheat Allergies

Suitable for

Vegetarians

Ovo-Lacto Vegetarians

Lacto Vegetarians

Pescatarian

Vegans

Diabetics

Kosher Diet

Halal Diet

People with Egg Allergies

People with Milk Allergies

People with Soya Allergies

People with Peanut Allergies

People with Nut Allergies

People with Sesame Allergies

People with Fish Allergies

People with Lupin Allergies

People with Mollusc Allergies

People with Crustacean Allergies

People with Celery Allergies

People with Mustard Allergies

People with Sulphur Dioxide Allergies

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Nutritional Information

Source of Information

Calculated (Reference)	Analytical
Analytical (Date of Analysis)	2021-02-26
Laboratory Name	Merieux Nutriscience
Laboratory Accreditation and Reference	Accredia 0051A
Additional Comments	
Information expressed as	per 100g

Mandatory Nutrients

Energy		
- Kcals	366	Analytical
- Kjoules	1508 kj	Analytical
Protein	12 g	Analytical
Available Carbohydrate	72 g	Analytical
Of Which Sugars	3.0 g	Analytical
Fat	1.5 g	Analytical
Of Which Saturates	0.4 g	Analytical
Total Salt	0.05 g	Analytical
Added Salt	0 g	Analytical
Dietary Fibre	3.0 g	Analytical
Sodium	20 mg	Analytical

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Microbiological Standards

	Method	Frequency	Target	Accept	Unaccept	Laboratory
TVC / Aerobic Colony Count (cfu/ml)	UNI EN ISO 4833-1	1/year a rotation	1000	<50000	>50000	External Laboratory
Enteros (cfu/ml)	AFNOR BRD 07/8	1/year a rotation	0	<10	>10	External Laboratory
Coliforms (cfu/ml)	UNI EN ISO 6888-2	1/year a rotation	0	<10	>10	External Laboratory
Ecoli (cfu/ml)	UNI EN ISO 7937:2005	1/year a rotation	0	<10	>10	External Laboratory
Staph. Aureus (cfu/ml)	ISO 21527-2	1/year a rotation	0	<10	>10	External Laboratory
Salmonella (per 25g)	AFNOR BIO 12/16-09/	1/year a rotation	Absent	Absent	Present	External Laboratory
Cl. Perfringens (cfu/ml)	UNI EN ISO 7937:2005	1/year a rotation	0	<10	>10	External Laboratory
Bacillus Cereus (cfu/ml)	NF EN ISO 7932:2005	1/year a rotation	0	<10	>10	External Laboratory
Yeasts (cfu/ml)	ISO 21527-2	1/year a rotation	0	<1000	>1000	External Laboratory
Moulds (cfu/ml)	ISO 21527-2	1/year a rotation	0	<1000	>1000	External Laboratory
L. Monocytogenes (per 25g)	AFNOR BIO 12/16-09/05	1/year a rotation	Absent	Absent	Present	External Laboratory

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Allergen and Intolerance Data

Allergen Data

	Within Product	Within Manufacturing Environment	Handled on same line or equipment	Controls in place to prevent cross-contamination
Cereals containing gluten and products thereof	✓	✓	✓	N
Shellfish or Crustaceans and products thereof	X	X	X	N
Egg and products thereof	X	X	X	N
Fish / Seafood and products thereof	X	X	X	N
Peanuts and products thereof	X	X	X	N
Soybeans and products thereof	X	X	X	Possible cross contamination upstream the supply chain
Milk and products thereof	X	X	X	N
Nuts and products thereof	X	X	X	N
Celery and products thereof	X	X	X	N
Mustard and products thereof	X	X	X	Possible cross contamination upstream the supply chain
Sesame and products thereof	X	X	X	N
Sulphur Dioxide & Sulphites	X	X	X	N
Lupin and products thereof	X	X	X	N
Molluscs and products thereof	X	X	X	N

Animal and Animal Products

Beef/ Derivatives	X
Chicken/ Derivatives	X
Lamb/ Mutton/ Derivatives	X
Pork/ Derivatives	X
Other Animal Products/ Derivatives	X

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Other Nuts/Seeds

Nut oils/ Derivatives	X
Seeds and Seed Products	X
Seed Derivatives	X
Seed oil/ other Vegetable oils (excl sesame)	X
Coconuts/ derivatives	X
Poppy Seeds	X
Cotton Seeds	X

Botanicals

Garlic/ Derivatives	X
Onion/ Derivatives	X
Cinnamon/ Extract	X
Umbelliferae/Derivatives	X
Vegetables/ Derivatives	X
Fruit/ Derivatives	X
Cocoa/ Derivatives	X
Potato/ Derivatives	X
Maize/ Derivatives	X
Leguminous Plants / pulses e.g. pea	X
Coriander	X
Vanilla	X
Mushroom	X

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Flavourings

Natural flavouring Substances	
Nature Identical Flavouring Substances	X
Artificial Flavouring Substances	X
Flavouring Preparations	X
Smoke Flavourings	X
Process Flavourings	X
Di-Acetyl	X
MSG (Monosodium glutamate) and other glutamates	X
Biologically Active Principals	X
Naturally occurring glutamates	X
Nucleotides E627, E631, E635	X
Yeast/Extract	X
HVP (Hydrolysed vegetable protein)	X
TVP (Texturised vegetable protein)	X
Other added Flavour Enhancers (inc. guanylate, etc.)	X
Alcohols	X
Organic Acids	X
Caffeine	X
Quinine	X
Malt Extract	X
Added salt	X
Emulsifiers	X
Maltodextrin	X

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Colours

Natural colours

Artificial colours	X
Artificial Colour from Azo Dyes	X
Caramel	X

Preservatives and Antioxidants

Sulphites	X
Sulphur Dioxide	X
Ethylene Oxide	X
Benzoates	X
Nitrites and Nitrates	X
Sorbates	X
Other Artificial Preservatives	X
BHA (Butylated hydroxytoluene)	X
BHT (Butylated hydroxyanisole)	X
Other Antioxidants	X
Additives (All)	X

Sugars and Sweeteners

Added Sugar

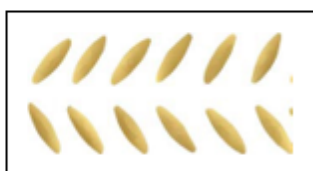
Aspartame	X
Other Artificial Sweeteners	X
Dextrose	X
Fructose	X
Glucose	X
Polyols	X
Sucrose	X

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Quality Standards

Test	Description of Acceptable	Description of Unacceptable	Method / Standard	Frequency of Checks	N/A
Appearance	Homogeneous	Not homogeneous	Visual	Lot	-
Colour	Straw Yellow	Not Straw Yellow	Visual	Lot	-
Flavour	Palatable, farinaceous	Not palatable	Visual	Lot	-
Odour	Palatable, farinaceous	Not palatable	Visual	Lot	-
Texture	Vitreous	Not vitreous	Visual	Lot	-
Particulate	-	-	-	-	✓
Cut Size	-	-	-	-	✓
Thickness	-	-	-	-	✓
Defects	< 3% of the total weight	> 3% of the total weight	Visual	Lot	-
Other- Broken pieces	≤ 3% of the total weight	> 3% of the total weight	Visual	Lot	-
Other- Foreign pasta shapes	≤ 0.1 % of the total weight	> 0.1% of the total weight	Visual	Lot	-
Other- Misshapen pasta pieces	≤ 3% of the total weight	> 3% of the total weight	Visual	Lot	-



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Chemical and Physical Standards

Standards Table

Standard Type	Test	Method	Unit of Measurement	Target Level / Range	Frequency	Laboratory Name	Laboratory Accreditation and Reference
Chemical	Moisture	Gravimetric	%	< 12.5	Lot	.	.
Physical	Width	Measurement	Mm	2.30 ± 0.1	lot	.	.
Physical	Length	Measurement	Mm	1.85 ± 0.2	lot	.	.

Heavy Metal Information

	Acceptable	Unacceptable	Frequency	Laboratory Name	Laboratory Accreditation and Reference
Lead (mg/kg)	0.1	>0.1	4/year a rotation	merieux nutriscience/Neutron	Accredia 0051A/0026L
Cadmium (mg/kg)	0.1	>0.18	4/year a rotation	merieux nutriscience/Neutron	Accredia 0051A/0026L

Residue Information

	Veterinary Residues	Pesticide Residues
Scope of Test	NA	Under the limits stated by Reg. 396/2005/UE
Frequency	NA	4/year a rotation
Laboratory Name	Water and Life	

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Shelf Life Details

Product Life from Packaging	1095 days
Shelf Life from Manufacture	1095 days
Minimum Shelf Life on Delivery	730 days
Minimum Shelf Life to Customer	365 days
Shelf Life after Opening	1095
Shelf Life upon Defrost	1095
Shelf Life Verification Method	Microbiological & Organoleptic
Packed in a Modified Atmosphere?	No

Storage Conditions

Storage Temperature during Distribution	Ambient
Storage Temperature on Delivery	Ambient
Storage Temperature when Opened	Ambient
Suitable for Freezing?	no

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Genetic Modification

Are Genetically Modified Materials used on Site?	No
Can you adequately demonstrate that you have assessed the risk of potential Genetically Modified Material contamination at your suppliers?	Yes
Do any of the components contain or are derived from Genetically Modified Material?	No
Is the product or any of its ingredients produced from, but not containing any Genetically Modified Material?	No
Has Genetically Modified Material been used as processing aids or additives in connection of production of this product or any of the ingredients?	No
Has Genetically Modified Material been used to produce processing aids or additives but where such genetically modified material are not present in processing aids as used in connection with the production of the product or any of its ingredients?	No

Quantity Declaration

Quantity Control System	average
Frequency	bag
Unit of Measure	g
Declared Quantity	5000
Target Quantity	5000
T1	4926
T2	4850
Net Weight (Kg)	5.000
Net Drained Weight	
Unit Gross Weight	5.020
Catch Weight	
Specific Gravity	

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Safety Control Details

Is the product positive released? No
Is this product Ready To Eat ? No

Heat Treatment

Heat Treatment 80°C for 6 seconds

Metal Detection

Stage of Process	Type of Detector	Frequency	Rejection Method	Level of Sensitivity (mm)		
				FE	NON-FE	STAINLESS
Packaging	Ceia	2 hours	Automatic	4	4	4

Foreign Body Detection

Sieve

Stage of Process	Screen Size (mm)	Frequency of Check
Before Packaging	80	Every production

Customer Approval of Specification	
Please sign and return this specification to technical@scobie-junor.co.uk to confirm formal acceptance of this specification. All specifications issued will be deemed to be accepted if no communication to the contrary is received after 10 working days.	
Signature:	
Print name:	
Position:	
Date:	

Issued by Scobie & Junor (Estd. 1919) Ltd. Certified accurate on 20/03/2025 14:39:58

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