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PRODUCT SPECIFICATION SHEET

| | |
|-------------------------------|----------------------------------|
| PRODUCT | Pasta Linguine Triple Lion Brand |
| PACK SIZE | 4x3kg |
| SPL FOODS PRODUCT CODE | 419009 |
| SPECIFICATION STATUS | Uncontrolled Copy |
| ISSUE NUMBER | 4 |
| ISSUE DATE | 05/07/2023 |

| 1. DESCRIPTION | |
|-------------------------------|---|
| DESCRIPTION | Dried pasta shapes made from Durum Wheat Semolina |
| INGREDIENTS LIST | Durum Wheat Semolina, Water. |
| COUNTRY of ORIGIN | Greece |
| COUNTRY of MANUFACTURE | Greece |

| 2. ORGANOLEPTIC | |
|-------------------|---|
| APPEARANCE | Typical dried pasta, off white to light yellow. |
| AROMA | Neutral, free from off aromas or taints |
| TASTE | Characteristic, free from off flavours |
| TEXTURE | Dry, brittle. |

| 3. STORAGE & USAGE | |
|---|---|
| SHELF LIFE (from manufacture) | 36 Months |
| SHELF LIFE (minimum on delivery) | 12 Months |
| STORAGE CONDITIONS (unopened) | Ambient. Store on pallets in a cool dry place. Do not expose to strong odours or direct sunlight. |
| USAGE GUIDELINES (if applicable) | Once opened transfer to a suitable container and observe the conditions above. |
| PREPARATION INSTRUCTIONS (if applicable) | Allow 75g of dry pasta per serving. Add the pasta to a large pan of boiling water, adding salt if desired. Stir, return to the boil and cook for 8 - 10 minutes. Drain and serve immediately. |

| 4. PHYSICAL | | | | |
|-----------------|------|--------|----------|---------|
| PARAMETER | UNIT | TARGET | LIMITS | COMMENT |
| Length | mm | 255 | +/- 5 | |
| Thickness | mm | 1.35 | +/- 0.03 | |
| Width | mm | 3.2 | +/-0.05 | |
| Foreign Matter | % | Absent | max. | |
| Broken Units | % | <3.0 | max. | |
| Other Shapes | % | <0.5 | max. | |
| Cracked Units | % | <3.0 | max. | |
| Misshapen Units | % | <3.0 | max. | |
| | | | | |

| 5. CHEMICAL | | | | |
|----------------------|-------|------------------|--------|---------|
| PARAMETER | UNIT | TARGET | LIMITS | COMMENT |
| Moisture | % | <12.5 | max. | |
| Pesticide Residues | mg/g | Within EU limits | | |
| Heavy Metals | µg/kg | <0.2 | max. | |
| Ash | % | <0.9 | max. | |
| Dry Gluten | - | 12.0 | max. | |
| Deoxynivalenol (DON) | µg/kg | <750 | max. | |
| Zearalenone (ZON) | µg/kg | <75 | max. | |
| Aflatoxin B1 | µg/kg | <2.0 | max. | |
| Total Aflatoxin | µg/kg | <4.0 | max. | |
| Ochratoxin A | µg/kg | <3.0 | max. | |

| 6. MICROBIOLOGY | | | | |
|-----------------|-------|---------------|---------|---------|
| PARAMETER | UNIT | TARGET | LIMITS | COMMENT |
| TVC | cfu/g | <10 000 | 100 000 | |
| E Coli | cfu/g | <10 | 100 | |
| Salmonella | cfu/g | Absent in 25g | | |
| Bacillus Cereus | cfu/g | <1 000 | 10 000 | |
| S Aureus | cfu/g | <10 | 100 | |
| Enterobacteria | cfu/g | <10 | 100 | |
| Yeasts | cfu/g | <10 | 100 | |
| Moulds | cfu/g | <10 | 1000 | |

| 7. NUTRITION | | | | |
|------------------------|---------|--------------------------------|---------|--|
| SOURCE | | Manufacturers analytical data. | | |
| AS SOLD/PREPARED | | AS SOLD | | |
| PARAMETER | UNIT | VALUE | COMMENT | |
| ENERGY | Kj/kcal | 1507/360 | | |
| FAT | g/100g | 1.5 | | |
| OF WHICH SATURATES | g/100g | 0.3 | | |
| AVAILABLE CARBOHYDRATE | g/100g | 73.6 | | |
| OF WHICH SUGARS | g/100g | 3.5 | | |
| FIBRE | g/100g | 3.0 | | |
| PROTEIN | g/100g | 11.5 | | |
| SALT | g/100g | 0.03 | | |

| 8. ALLERGEN and INTOLERANCE | | | |
|------------------------------|----------|-------------|-----------------------------------|
| ALLERGEN | CONTAINS | MAY CONTAIN | COMMENT |
| CEREALS CONTAINING GLUTEN | YES | - | Contain cereals containing GLUTEN |
| WHEAT or WHEAT DERIVATIVES | YES | - | Contains WHEAT |
| RYE or RYE DERIVATIVES | NO | NO | |
| BARLEY or BARLEY DERIVATIVES | NO | NO | |
| OATS or OATS DERIVATIVES | NO | NO | |
| SPELT or SPELT DERIVATIVES | NO | NO | |
| KAMUT or KAMUT DERIVATIVES | NO | NO | |
| NUTS | NO | NO | |
| NUTS-ALMONDS | NO | NO | |
| NUTS-HAZELNUTS | NO | NO | |
| NUTS-WALNUTS | NO | NO | |
| NUTS-CASHEW NUTS | NO | NO | |
| NUTS-PECAN NUTS | NO | NO | |
| NUTS-BRAZIL NUTS | NO | NO | |
| NUTS-PISTACHIO NUTS | NO | NO | |
| NUTS-MACADAMIA NUTS | NO | NO | |
| NUTS-QUEENSLAND NUTS | NO | NO | |

8. ALLERGEN and INTOLERANCE (continued)

| ALLERGEN | CONTAINS | MAY CONTAIN | COMMENT |
|--------------------------------------|----------|-------------|---------|
| PEANUTS/GROUNDNUTS | NO | NO | |
| MILK or MILK DERIVATIVES | NO | NO | |
| EGG or EGG DERIVATIVES | NO | NO | |
| FISH or FISH PRODUCTS | NO | NO | |
| CRUSTACEANS or CRUSTACEAN PRODUCTS | NO | NO | |
| MOLLUSCS or MOLLUSC PRODUCTS | NO | NO | |
| SHELLFISH or SHELLFISH PRODUCTS | NO | NO | |
| SOYA or SOYA DERIVATIVES | NO | NO | |
| SESAME SEEDS or SESAME PRODUCTS | NO | NO | |
| SULPHITES (in concentrations >10ppm) | NO | NO | |
| CELERY/CELERIAC or PRODUCTS THEREOF | NO | NO | |
| MUSTARD or MUSTARD PRODUCTS | NO | NO | |
| LUPIN or LUPIN DERIVATIVES | NO | NO | |

9. OTHER DIETARY

| INGREDIENT | CONTAINS | COMMENT |
|-------------------------------|----------|---------|
| MAIZE / CORN or derivatives | NO | |
| GARLIC / ONION or derivatives | NO | |
| VEGETABLE derivatives | NO | |
| BHA/BHT | NO | |
| AZO dyes | NO | |
| HVP | NO | |
| HVO | NO | |
| YEAST | NO | |
| FLAVOUR ENHANCERS | NO | |
| BENZOATES | NO | |
| PRESERVATIVES | NO | |
| FLAVOURINGS | NO | |
| COLOURANTS | NO | |
| OTHER ADDITIVES | NO | |
| PALM OIL | NO | |
| CHILLI, CAYENNE, PAPRIKA | NO | |
| TURMERIC | NO | |
| UMBELLIFERAE | NO | |
| IRRADIATED MATERIAL | NO | |
| GENETICALLY MODIFIED MATERIAL | NO | |
| ANIMAL DERIVATIVES | NO | |
| ALCOHOL | NO | |

10. SUITABILITY

| SUITABLE FOR | YES/NO | CERTIFIED (YES/NO) | COMMENT |
|---------------------------|--------|--------------------|---------|
| VEGETARIAN DIET | YES | N/A | |
| OVO-LACTO VEGETARIAN DIET | YES | N/A | |
| VEGAN DIET | YES | N/A | |
| KOSHER DIET | YES | NO | |
| HALAL DIET | YES | NO | |
| CEOLIAN DIET | NO | - | |
| ORGANIC | NO | - | |

| 11. PACKAGING | |
|--------------------------|---------------------------------|
| INNER BARCODE | 5021339582222 |
| OUTER BARCODE | 05021339582932 |
| INNER PACKAGING 1 | |
| DESCRIPTION | Film |
| MATERIAL | PET/PE |
| WEIGHT (g) | 22g |
| DIMENSION L x W x H (mm) | 400 x 300 x 65 |
| INNER PACKAGING 2 | |
| DESCRIPTION | N/A |
| MATERIAL | N/A |
| WEIGHT (g) | N/A |
| DIMENSION L x W x H (mm) | N/A |
| OUTER PACKAGING | |
| DESCRIPTION | Carton |
| MATERIAL | Cardboard |
| WEIGHT (g) | 450g approx. |
| DIMENSION L x W x H (mm) | 400x 300 x 255 |
| TERTIARY PACKAGING 1 | |
| DESCRIPTION | Pallet Wrap |
| MATERIAL | PE |
| WEIGHT (g) | 200g approx. |
| DIMENSION L x W x H (mm) | N/A |
| TERTIARY PACKAGING 2 | |
| DESCRIPTION | Layer Pad |
| MATERIAL | Paper |
| WEIGHT (g) | 300g approx. |
| DIMENSION L x W x H (mm) | 1200 x 1000 x 5 |
| PALLETISATION | |
| PALLET TYPE | Standard 4-way. 1200x1000 |
| MATERIAL | Wood |
| WEIGHT (Kg) | 23kg |
| CONFIGURATION L X H | 50 cases. 10 per layer x 5 high |

| 12. REVISIONS |
|-----------------------------|
| 3. Re-issued in new format. |
| 4. Scheduled review |