

## **PRODUCT SPECIFICATION**

R-2.3.1\_2

Product Details			
Brand	Sapore		
Product Code	rest 1088		
Product Name	Pumpkin Gnocchi		
General Description	Gnocchi with pumpkin		
Declared Weight/Volume (net)/Units Per Pack	1kg		
Consumer Units per Carton	6		
Allergen Statement and any other Mandatory Advisory or Warning	Rehydrated Potato (65%) (Potato Flour, Water), Pumpkin Puree (23%), <b>Wheat Flour</b> , Potato Starch, Water, Corn Starch, <b>Wheat</b> Starch, Salt, Sugar, Natural Flavour, Natural Colour (E306) Rice Flour, Emulsifier (471), Beetroot Powder, Tomato Powder, Stabiliser (450i), Antioxidant (304), Acidity Regulator (330).  Contains Wheat, Gluten, Egg May contain Sulphites, Milk, Soy and Tree nuts		
Statements	TPC should be less than 40 williams of the		
Microorganisms of concern/ Acceptable microbiological limits	TPC should be less than 10 milions cfu/g Yeast and Mould should be less than 1000 cfu/g		
Nutritional Information	Teast and modified the least than 1000 cra/g		
(per 100g/mL)	NUTRITION INFORMATION           Servings per package: 8         Serving size:         125 g           Average Quantity per Quantity per Serving 100 g           Energy         621 kJ 497 kJ           Protein         5.9 g 4.7 g           Fat, total         4.3 g 3.4 g           - saturated         2.6 g 2.1 g           Carbohydrate         20.9 g 16.7 g           - sugars         6.5 g 5.2 g           Sodium         325 mg 260 mg		
Directions for Storage	Keep frozen below -18°C		
Directions for Use	Add to salted boiling water. Cook until gnocchi starts to float. Remove from water and add to sauce.		
EAN - unit	9349801002440		
EAN - carton	19349801002447		
Shelf Life	Frozen product: 1 year from manufacturing date.		
Characterizing Ingredients	Pumpkin		
Country of Origin	Made from 27% Australian Ingredients		
Comments	3.0 Health Star Rating  Recycling Instructions/ product:  Please recycle this sleeve and dispose of the plastic thoughtfully		

SQF/HACCP Manual		Records	
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Author: AC	Links: 2.3.1 Product Formulation and Realisation		Page 1 of 1