



PRODUCT SPECIFICATION

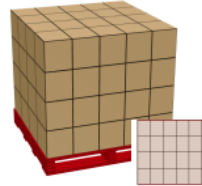
GRAN RAVIOLI MUSHROOM & TRUFFLE 1KG

PS-Rest 1079


PRODUCT CODE	Rest 1079		
BRAND	Sapore		
PRODUCT NAME	Gran Ravioli Mushroom & Truffle		
PRODUCT DESCRIPTION	Mushroom & Truffle filling in Gran Ravioli		
PACK WEIGHT	1 kg		
CARTON WEIGHT	5 kg		
PRODUCT TEMPERATURE	-18°C		
PRODUCT APPEARANCE	 		
INGREDIENT LIST	<p>Pasta (50%): Wheat Flour, Water, Durum Wheat Semolina, Egg, Natural Colour (160a).</p> <p>Filling (50%): Ricotta [Cheese Whey, Pasteurised Milk, Salt, Food Acid (260, 270), Preservative (202)], Mushroom Puree [Mushroom (8%), Onion, Sugar, Vegetable Oil], Breadcrumbs (Wheat Flour, Yeast, Salt), Full Cream Milk Powder, Parmesan [Pasteurised Milk, Salt, Starter Cultures, Enzymes (Non-Animal Rennet), Tapioca Starch, Preservative (200)], Salt, Vegetable Fibre, Natural Flavours, Truffle Powder (0.1%), Spices.</p>		
NUTRITIONAL INFORMATION PANEL	Servings per Package: 8	Average Quantity	
	Serving Size: 125g	Per Serving	Per 100g
	Energy (kJ)	1040	832
	Protein (g)	10.8	8.7
	Fat (g)	4.2	3.4
	- Saturated Fat (g)	2.2	1.8
	Carbohydrate (g)	40	32
	- Sugar (g)	3.2	2.6
	Sodium (mg)	603	483
	Method of Measurement	Theoretical	
<i>All values are considered averages unless otherwise indicated and relate to raw product.</i>			
HEALTH STAR RATING	3 stars		

SQF/HACCP Manual				Records
Edition: B3	Specification Revision: 3	Date of Specification Issue: 03/04/2025	Date of Template Issue: 07/01/2025	©iPastai
Author: AW	Links: 2.3.1 Product Formulation and Realisation		Record number: R-2.3.1_2	Page 1 of 4

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PS-Rest 1079

COUNTRY OF ORIGIN	Made in Australia with at least 45% Australian ingredients			
CLAIMS	N/A			
ALLERGENS	Allergens	Contains	May Contain	Source Food
	Cereal containing gluten and their products (Wheat, Oat, Barley, Rye, Spelt)	Y	N	Wheat
	Sulphites	N	Y	In the same facility
	Egg & egg products	Y	N	Egg
	Milk & milk products	N	Y	In the same line
	Sesame seed & sesame seed products	N	N	
	Tree nuts & tree nuts products	N	Y	In the same facility
	Peanut & peanut products	N	Y	In the same facility
	Soybean & soybean products	N	Y	In the same line
	Lupin & lupin products	N	N	
	Fish & fish products (mollusc with or without shells & fish oils)	N	Y	In the same line
	Crustacea & crustacea products	N	Y	In the same line
WARNING STATMENT	Contains Wheat, Gluten, Egg. May contain Sulphites, Milk, Tree Nuts, Peanuts, Soy, Fish & Crustacean.			
PACKAGING	Description	Primary Packaging	Secondary Packaging	
	Net weight	1 kg	5 kg	
	Packaging Type	Bag	Carton	
	Packaging Material	BOPP	Cardboard	
	Packaging Tare Weight	14 g	218g	
	Dimension	W205 x H295 x D50 mm	W279 x D234 x H247mm	
	Recyclability	No	Yes	
	Unit Per Case	N/A	5	
	Barcode	9349801002327	19349801002324	
PALLET CONFIGURATION	Cases Per Layer	20		
	Layer Per Pallet	4		
	Cases Per Pallet	80		
	Pallet Net Weight	400kg		
	Pallet Dimension	1165 x 1165 x 1200 mm		
	Configuration			
ORGANOLEPTIC CHARACTERISTICS	Appearance	Filled pasta with the typical rectangular shape of Ravioli shape. Unique pieces are always slightly different from one another.		

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	Colour	Deep yellow pasta, inhomogeneous, light brown coloured filling.	
	Texture	smooth and slightly firm, while the filling is creamy and velvety	
	Taste	a rich, earthy flavour with deep umami from the mushrooms and an aromatic truffle essence	
PHYSICAL CHARACTERISTICS	Unit	Weight	Percentage
	Weight of Filling	5.75 g – 6.75 g	50%
	Weight of Pasta	5.75 g – 6.75 g	50%
	Total	11.5 g – 13.5 g	100%
	Length x Width x Height	45 L x 40 W x 13 H mm	
	Deformed units (%)	2	
	Foreign object	Nil	
MICROBIAL CHARACTERISTICS	Parameters	Values	
	TPC	<300,000 cfu/g	
	E. coli	<10 cfu/g	
	Coliforms	<10 cfu/g	
	Bacillus cereus	<100 cfu/g	
	Salmonella	Not Detected per 25g	
	Clostridium perfringens	<10 cfu/g	
	Yeast & Mould	<100 cfu/g	
	Coagulase +ve Staphylococci	<100 cfu/g	
LABELLING	Batch Code	ddmmyy (production date)	
	Use-By Date	ddmmyyyy	
SHELF LIFE	Refrigerated (0-5°C)	1 day	
	Store at -6 °C	1 week	
	Store at -12°C	1 month	
	Store at -18°C	365 days	
COOKING INSTRUCTION	Cooking Time	4-5 minutes	
	 Boiling	<ol style="list-style-type: none"> Without defrosting the Ravioli, add the pasta to a pasta cooker full of boiling salted water. Once water starts to boil, cook pasta according to the recommended cooking time. Stir occasionally. Drain the pasta Season to taste <p>For a perfect pasta, always use one litre of boiling water for every 100g of pasta.</p>	
PORTIONS & YIELDS	Suggested weight per serving	125 g	
	Weight per serving after cook	150 g	
	Yield after cook	+20%	

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NAME & MANUFACTURING ADDRESS	Pasta Group Pty Ltd 75 Callaway Street, Wangara, WA 6065
CERTIFICATION	SQF Food Safety Code: Food Manufacturing Edition 9 Certified HACCP Based Food Safety Plans
G.M.O.	Pasta Group Pty Ltd declares that all its products are processed in compliance with Australian law on the labelling and traceability requirements of genetically modified food.
TRACEABILITY	Pasta Group Pty Ltd ensures full traceability of all raw materials and packaging products, in compliance with Australian law.
PACKAGING MATERIAL	Pasta Group Pty Ltd guarantees that it only uses food-grade materials for immediate packaging in compliance with the legislation in force.

Reason For Update	New template format
Approved By	Deepak R
Approval Date	03/04/2025

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