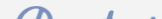
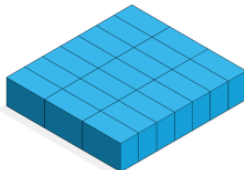
 <i>iPastai</i> TASTE & TRADITION HANDMADE	PRODUCT SPECIFICATION		PS-
	SPINACH & RICOTTA RAVIOLI 1.0 Kg		

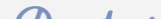
PRODUCT CODE	1063		
BRAND	Sapore		
PRODUCT NAME	Braised Beef Ravioli		
PRODUCT DESCRIPTION	Braised Beef filling in pasta		
PACK WEIGHT	1.0		
CARTON WEIGHT	5.0 kg		
PRODUCT TEMPERATURE	-18°C		
PRODUCT APPEARANCE	 RAVIOLI 40x37mm 7g each 		
INGREDIENT LIST	Pasta (50%): Durum Wheat Semolina (Wheat), White Flour (Wheat), Water, Egg , Filling (50%): Vegetables (Onion, Carrot, Celery, Vegetable Oil, Spices), Beef (28%) (Beef, Onion, Carrot, Celery, Tomato paste, Vegetable oil, Spices), Water, Ricotta (Milk) (Whey, Acidity Regulators (260,270), Salt), Breadcrumbs(Wheat Flour, Yeast, Salt), Parmesan (Pasteurised Milk , Salt, Starter Cultures, Enzymes (Non – Animal Rennet), Tapioca Starch]), Salt, Herbs and Spices, Natural Colour (Beta -Carotene).		
NUTRITIONAL INFORMATION PANEL	Servings per Package: 8	Average Quantity	
	Serving Size: 125g	Per Serving	Per 100g
	Energy (kJ)	1120	899
	Protein (g)	11.9	9.6
	Fat (g)	5.5	4.4
	- Saturated Fat (g)	2.2	1.8
	Carbohydrate (g)	39.8	31.8
	- Sugar (g)	2.3	1.8
	Sodium (mg)	259	207
	Method of Measurement	Theoretical	
All values are considered averages unless otherwise indicated and relate to raw product.			
HEALTH STAR RATING	3.5 stars		
COUNTRY OF ORIGIN	Made in Australia with at least 71% Australian ingredients.		
CLAIMS	N/A		

SQF/HACCP Manual				Records
Edition: B3	Specification Revision: 4	Date of Specification Issue: 05/06/2025	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

 <i>iPastai</i> TASTE & TRADITION HANDMADE	PRODUCT SPECIFICATION		PS-
	SPINACH & RICOTTA RAVIOLI 1.0 Kg		

ALLERGENS	Allergens	Contains	May Contain	Source Food
	Cereal containing gluten and their products (Wheat, Oat, Barley, Rye, Spelt)	Yes	No	Durum Wheat Semolina, White Flour, Breadcrumbs
	Sulphites	No	Yes	In same facility
	Egg & egg products	Yes	No	Egg
	Milk & milk products	Yes	No	Cheese
	Sesame seed & sesame seed products	No	No	
	Tree nuts & tree nuts products	No	Yes	In same facility
	Peanut & peanut products	No	Yes	In same facility
	Soybean & soybean products	No	Yes	In same facility
	Lupin & lupin products	No	No	
	Fish & fish products (mollusc with or without shells & fish oils)	No	Yes	In same facility
	Crustacea & crustacea products	No	Yes	In same facility
WARNING STATMENT	Contains Wheat, Gluten, Milk, Egg. May contain Sulphites, Soy, Fish, Crustacean, Peanut, and Tree Nuts.			
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	EAN: 9349801001603		TUN: 19349801001600
PALLET CONFIGURATION	Cases Per Layer	20		
	Layer Per Pallet	4		
	Cases Per Pallet	80		
	Pallet Net Weight	400 kg		
	Pallet Dimension	1165 x 1165 x 1200 mm		
	Configuration			

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 <i>iPastai</i> TASTE & TRADITION HANDMADE	PRODUCT SPECIFICATION		PS-
	SPINACH & RICOTTA RAVIOLI 1.0 Kg		

ORGANOLEPTIC CHARACTERISTICS	Appearance	Filled pasta with the typical shape of Ravioli shape. Unique pieces are always slightly different from one another.	
	Colour	Deep yellow pasta, inhomogeneous, light brown coloured filling.	
	Texture	Tender pasta with a soft bite, filled with rich, shredded beef that's moist and melt-in-your-mouth.	
	Taste	Mild and savoury with a rich blend of cheeses, balanced by earthy spinach and subtle seasoning.	
PHYSICAL CHARACTERISTICS	Unit	Weight	Percentage
	Weight of Filling	6.2-7.8g	50%
	Weight of Pasta	6.2-7.8g	50%
	Total	12-15g	100%
	Length x Width x Height	Diameter: 50-60 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	1. Without defrosting the ravioli, Add the pasta to a pasta cooker full of boiling salted water. 2. Once water starts to boil, cook pasta according to the recommended cooking time. Stir occasionally. 3. Drain the pasta 4. Season to taste For a perfect pasta, always use one litre of boiling water for every 100g of pasta.	
PORTIONS & YIELDS	Suggested weight per serving	125g	
	Weight per serving after cook	150g	

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	PRODUCT SPECIFICATION		PS-
	SPINACH & RICOTTA RAVIOLI 1.0 Kg		

	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.
PACKAGINING 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 format
Approved By	Deepak
Approval Date	03/06/2025

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