Pastai TANTE & TRADITION

PRODUCT SPECIFICATION

PUMPKIN AND RICOTTA RAVIOLI 350g

PS-

PRODUCT CODE	
BRAND	Sapore
PRODUCT NAME	Pumpkin and Ricotta Ravioli
PRODUCT DESCRIPTION	A savoury blend of roasted pumpkin and creamy ricotta
PACK WEIGHT	350g
CARTON WEIGHT	2.1kg
PRODUCT TEMPERATURE	0°C-4°C
PRODUCT APPEARANCE	





Fillings (50%) {Pumpkin (14%), Ricotta (12%) [Cheese Whey, Pasteurized

Milk, Salt, Acidity Regulators (260, 270), Preservative (202)], Breadcrumbs

(Wheat), Parmesan (Milk), Milk Powder, Sugar, Salt, Vegetable Fibres,

Natural Flavours, Spices, Herbs, Preservative (Sorbic Acid), Beta-carotene},

Pasta (50%) [White flour (Wheat), Durum Wheat Semolina, Water,

Preservative (Sorbic Acid)].

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NUTRITIONAL	Servings per Package: 2	Average Quantity			
INFORMATION PANEL	Serving Size: 175g	Per Serving	Per 100g		
	Energy (kJ)	1450	830		
	Protein (g)	12.8	7.3		
	Fat (g)	4.5	2.6		
	- Saturated Fat (g)	2.2	1.2		
	Carbohydrate (g)	60.5	34.6		
	- Sugar (g)	7.5	4.3		
	Sodium (mg)	1520	870		
	Method of Measurement	Theoretical			
	All values are considered averages unless otherwise indicated and relate to raw product.				
HEALTH STAR RATING	3 stars				

SQF/HACCP Manual					Records
Edition: B3	Specification Revision: 5 Date of Specification Issue: 03/06/2025 Date of Template Issue: 07/01/2025				©iPastai
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COUNTRY OF ORIGIN	Made in Australia with at least 25% Australian ingredients.						
CLAIMS	High Protein	High Protein					
ALLERGENS	Allergens		Contains	May Contain	Source Food		
	Cereal containing gluten and th products (Wheat, Oat, Barley, R		Y	N	Durum Wheat Semolina, White Flour, Breadcrumbs		
	Sulphites		N	Υ	In same facility		
	Egg & egg products		N	Υ	In same facility		
	Milk & milk products		Υ	Ν	Cheese		
	Sesame seed & sesame seed pro	oducts	N	N			
	Tree nuts & tree nuts products		N	Υ	In same facility		
	Peanut & peanut products		N	Υ	In same facility		
	Soybean & soybean products		N	Υ	In same facility		
	Lupin & lupin products		N	Ν			
	Fish & fish products (mollusc with or without shells & fish oils)		N	Y	In same facility		
	Crustacea & crustacea products		N	Υ	In same facility		
WARNING STATMENT	Contains Wheat, Gluten, Milk. May contain traces of Egg, Sulphites, Soy, Fish, Crustacean, Peanut and Tree Nuts.				ites, Soy, Fish,		
PACKAGING	Description	Prima	ry Packagin	g	Secondary Packaging		
	Net weight	350g			2.1kg		
	Packaging Type	С	lear Tray		Carton		
	Packaging Material		PET		Cardboard		
	Packaging Tare Weight		20 g		180 g		
	Dimension	200 x	145 x 60 mi	n	325 x 153 x 212 mm		
	Recyclability		ng Film – No m Web - Ye		Yes		
	Unit Per Case		6		N/A		
	Barcode	9348	68300051	3	19349801003390		
PALLET	Cases Per Layer			24			
CONFIGURATION	Layer Per Pallet	5					
	Cases Per Pallet		120				
	Pallet Net Weight			250 kg			
	Pallet Dimension	1165 x 1165 x 1200 mm			.200 mm		
	Configuration						

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TASTE & TRADITION

PRODUCT SPECIFICATION

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ORGANOLEPTIC CHARACTERISTICS	Арр	earance	Filled pasta with the typical shape of Ravioli shape. Unique pieces are always slightly different from one another.				
	C	Colour	Deep yellow pasta, inhomogeneous, light brown coloured filling.				
	Te	exture	Smooth, tender pasta envelopes a creamy, sligh fibrous pumpkin and ricotta filling.				
	1	Taste	Sweet and earthy pumpkin is balanced by the m richness of ricotta and a hint of savory Parmesan herbs.				
PHYSICAL		Unit	Weight	Percentage			
CHARACTERISTICS	Weigh	nt of Filling	7.2-7.8g	50%			
	Weigh	nt of Pasta	7.2-7.8g	50%			
	•	Total	12-15g	100%			
	Length x \	Width x Height	45 x 50 x	15 mm			
	Deform	ed units (%)	2				
	Forei	gn object	Nil				
MICROBIAL	Para	ameters	Value	es			
CHARACTERISTICS		ТРС	<300,000 cfu/g				
	E. coli		<10 cfu/g				
	Coliforms		<10 cf	u/g			
	Bacillus cereus		<100 c	fu/g			
	Salı	monella	Not Detecte	d per 25g			
	Clostridiu	m perfringens	<10 cf	u/g			
	Yeast	& Mould	<100 cfu/g				
	Coagulase +	ve Staphylococci	<100 c	fu/g			
LABELLING	Bat	ch Code	ddmmyy (prod	uction date)			
	Use	-By Date	ddmmy	уууу			
SHELF LIFE	Refriger	rated (0-5°C)	1 da	У			
		e at -6 °C	1 we				
		e at -12°C	1 month				
		e at -18°C	365 days				
COOKING INSTRUCTION	Cook	king Time					
	 Without defrosting the ravioli, Add the pasta to a pasta 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 For a perfect pasta, always use one litre of boiling water for eve of pasta. 						

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PORTIONS & YIELDS	Suggested weight per serving	175g
	Weight per serving after cook	210g
	Yield after cook	+20%

NAME &	Pasta Group Pty Ltd
MANUFACTURING	75 Callaway Street,
ADDRESS	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	Pasta Group Pty Ltd guarantees that it only uses food-grade materials for immediate
MATERIAL	packaging in compliance with the legislation in force.

Reason For Update	New format
Approved By	Deepak R
Approval Date	03/06/2025

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