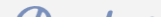
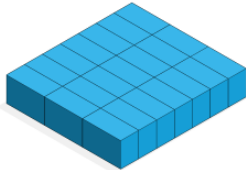


	PRODUCT SPECIFICATION	PS-
	SPINACH & RICOTTA RAVIOLI 350g	

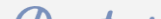
PRODUCT CODE			
BRAND	Sapore		
PRODUCT NAME	Spinach & Ricotta Ravioli		
PRODUCT DESCRIPTION	Creamy Ricotta Cheese & Baby Spinach Filling		
PACK WEIGHT	350g		
CARTON WEIGHT	2.1kg		
PRODUCT TEMPERATURE	0°C-4°C		
PRODUCT APPEARANCE	 		
INGREDIENT LIST	Filling (52%) [Cheeses [Ricotta (28%), Cheddar, Parmesan) [Cheese Whey, Pasteurised Milk , Salt, Starter Cultures, Tapioca Starch, Enzyme (Non- Animal Rennet), Food Acid (Acetic Acid, Lactic Acid), Preservative (202)], Spinach (11%), Breadcrumbs (Wheat), Milk Powder, Salt, Vegetable Fibre, Natural Flavours, Spices, Herbs, Colour (Beta-Carotene)], Pasta (48%) [White Flour (Wheat), Durum Wheat Semolina, Water], Preservative (Sorbic Acid)].		
NUTRITIONAL INFORMATION PANEL	Servings per Package: 2 Serving Size: 175g	Average Quantity	
		Per Serving	Per 100g
	Energy (kJ)	1640	936
	Protein (g)	8.5	4.8
	Fat (g)	1.7	1
	- Saturated Fat (g)	0.5	0.3
	Carbohydrate (g)	46.1	26.4
	- Sugar (g)	1.5	0.9
	Sodium (mg)	165	94
	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 45% 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

 TASTE & TRADITION HANDMADE	PRODUCT SPECIFICATION		PS-
	SPINACH & RICOTTA RAVIOLI 350g		

ALLERGENS	Allergens	Contains	May Contain	Source Food
	Cereal containing gluten and their products (Wheat, Oat, Barley, Rye, Spelt)	Y	N	Durum Wheat Semolina, White Flour, Breadcrumbs
	Sulphites	N	Y	In same facility
	Egg & egg products	Y	N	Egg
	Milk & milk products	Y	N	Cheese
	Sesame seed & sesame seed products	N	N	
	Tree nuts & tree nuts products	N	Y	In same facility
	Peanut & peanut products	N	Y	In same facility
	Soybean & soybean products	N	Y	In same facility
	Lupin & lupin products	N	N	
	Fish & fish products (mollusc with or without shells & fish oils)	N	Y	In same facility
	Crustacea & crustacea products	N	Y	In same facility
WARNING STATMENT	Contains Wheat, Gluten, Milk, Egg. May contain traces of Sulphites, Soy, Fish, Crustacean, Peanut and Tree Nuts.			
PACKAGING	Description	Primary Packaging		Secondary Packaging
	Net weight	350g		2.1kg
	Packaging Type	Clear Tray		Carton
	Packaging Material	PET		Cardboard
	Packaging Tare Weight	20 g		180 g
	Dimension	200 x 145 x 60 mm		325 x 153 x 212 mm
	Recyclability	Lidding Film – No Bottom Web - Yes		Yes
	Unit Per Case	6		N/A
	Barcode	9348683000520		19349801003406
PALLET CONFIGURATION	Cases Per Layer	24		
	Layer Per Pallet	5		
	Cases Per Pallet	120		
	Pallet Net Weight	260 kg		
	Pallet Dimension	1165 x 1165 x 1200 mm		
	Configuration			
ORGANOLEPTIC CHARACTERISTICS	Appearance	Filled pasta with the typical shape of Ravioli shape. Unique pieces are always slightly different from one another.		

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 2 of 4

 TASTE & TRADITION HANDMADE	PRODUCT SPECIFICATION		PS-
	SPINACH & RICOTTA RAVIOLI 350g		

	Colour	Deep yellow pasta, inhomogeneous, light brown coloured filling.	
	Texture	Delicate pasta cushions a smooth, creamy filling with soft spinach and a light, cheesy crumb.	
	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	52%
	Weight of Pasta	5.7-7.2g	48%
	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	- 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 For a perfect pasta, always use one litre of boiling water for every 100g of pasta.	
PORTIONS & YIELDS	Suggested weight per serving	175g	
	Weight per serving after cook	210g	
	Yield after cook	+20%	

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 3 of 4

	PRODUCT SPECIFICATION	PS-
	SPINACH & RICOTTA RAVIOLI 350g	

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 R
Approval Date	03/06/2025

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 4 of 4