iPastai TASTE & TRADITION HANDMADE	PRODUCT SPECIFICATION	PS-350
	WAGYU BEEF TORTELLONI 350g	

PRODUCT CODE	350	
Sapore	Sapore	
PRODUCT NAME	Braised Wagyu Beef Tortelloni	
PRODUCT DESCRIPTION	Handmade delicious slow-cooked premium-grade wagyu beef filling	
PACK WEIGHT	350g	
CARTON WEIGHT	2.1kg	
PRODUCT TEMPERATURE	0°C-4°C	
PRODUCT APPEARANCE		
INGREDIENT LIST	Pasta (60%) [Durum Wheat Semolina (**Wheat**), White Flour (**Wheat**), Water, **Egg,** Preservative (Sorbic Acid), Natural Colour (Beta-carotene)], Filling (40%) (Wagyu Beef Mix (Australian Beef (8.0%), Australian Wagyu Beef (4.6%), Vegetables (Onion, Carrot, Celery, Potato), Spices, Herbs, Natural Flavour), Ricotta (Pasteurized **Milk**, Salt, Acidity Regulators (260, 270), Preservative (202)), Breadcrumbs (**Wheat**), Parmesan (**Milk**), Salt, Skimmed Milk Powder (**Milk**), Vegetable Fibres.	

NUTRITIONAL INFORMATION PANEL	**Servings per Package: 2** **Serving Size: 175g**	**Average Quantity**	
		Per Serving	**Per 100g**
	Energy (kJ)	1690	965
	Protein (g)	18.7	10.7
	Fat (g)	10.2	5.8
	- **Saturated Fat (g)**	4.4	2.5
	Carbohydrate (g)	55.4	31.6
	- **Sugar (g)**	3.2	1.8
	Sodium (mg)	1220	696
	Method of Measurement	Theoretical	
	All values are considered averages unless otherwise indicated and relate to raw product.		

HEALTH STAR RATING	3 stars
COUNTRY OF ORIGIN	Made in Australia with at least 40% Australian ingredients.
CLAIMS	High Protein

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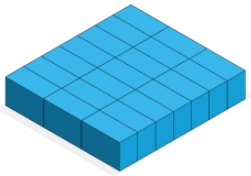
ALLERGENS	**Allergens**	**Contains**	**May Contain**	**Source Food**
	Cereal containing gluten and their products (Wheat, Oat, Barley, Rye, Spelt)	Y	N	Durum Wheat Semolina, White Flour, Breadcrumbs
	Sulphites	N	Y	In same facility
	Egg & egg products	Y	N	Egg
	Milk & milk products	Y	N	Cheese
	Sesame seed & 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, Egg, Milk. 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	9348683000490	19349801003376

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 Tortellini shape. Unique pieces are always slightly different from one another.

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	Colour	Deep yellow pasta, inhomogeneous, light brown coloured filling.	
	Texture	Silky pasta encases tender Wagyu beef with a smooth, creamy ricotta finish.	
	Taste	Rich and savory, the Wagyu beef delivers deep umami flavour balanced by sweet vegetables and Parmesan.	
PHYSICAL CHARACTERISTICS	**Unit**	**Weight**	**Percentage**
	Weight of Filling	6.7-7.8g	52%
	Weight of Pasta	6.2-7.2g	48%
	Total	13-15g	100%
	Length x Width x Height	45 x 36 x 28mm	
	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 tortellini, 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**	175g	
	Weight per serving after cook	210g	
	Yield after cook	+20%	

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