






DOCUMENT CODE: 710075 v1.0 CDP Ricotta & Spinach Gran Ravioli - Specification

EFFECTIVE DATE: 19 October 2020

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DOCUMENT TITLE: **Ricotta & Spinach Gran Ravioli (50x50) 4 x 1 kg**

		Product Dimensions	Image
Product Description	Unit	Frozen spinach and ricotta filled large sized ravioli. Pasteurised Product. Piece weight: 14g W: 50mm L: 45mm H: 15mm	
Pack Description	Pack	Flexible, food grade clear packaging with label adhered to surface. Weight: 1kg L: 260mm W: 200mm H: 60mm	
Carton Description	Carton	Corrugated cardboard outer carton Format: 4 x 1 kg per box L: 320mm W: 220mm H: 210mm	
Ingredients	Durum Wheat Semolina, Water, Ricotta Cheese (41%) [Whey , Pasteurised Milk , Salt, Food Acid (260, 270)], Egg , Spinach (5%), Parmesan Cheese (Milk , Salt, Starter Culture, Non Animal Rennet), Dehydrated Potato, Pepper, Salt.		
Allergen Statement	Contains:	Wheat (Gluten), Milk, Egg	
	May contain:	Soybean	
Claims	Non-GMO, Non-irradiated product, Non-chemically treated.		
Country of Origin	Made in Australia from 93% Australian ingredients.		
Barcodes	EAN/GTIN-13:	9336088003635	
	TUN/GTIN-14:	19336088003632	



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Nutrition Information*	
Serving size: 200g	
Nutrient	Quantity (100g)
Energy(kJ)	871 kJ (208 Cal)
Protein (g)	10.9 g
Fat – Total (g)	4.9 g
Saturated (g)	2.9 g
Carbohydrates - Total (g)	28.8 g
Sugars (g)	1.6 g
Sodium (mg)	183 mg

Microbiological Information	
Parameter	Limit
Staphylococcus aureus	<100 cfu/g
Escherichia coli	<10 cfu/g
Bacillus cereus	<1000 cfu/g
Salmonella	ND /25g
Listeria monocytogenes	ND /25g
Clostridium perfringens (meat only)	<1000 cfu/g

*NIPs based on calculations to be within 0% to 20% of claimed amount.

Organoleptic Criteria	Appearance	Off-white pasta colour with cleanly sealed pockets of green and white fillings and traces of spinach flecks throughout.
	Aroma	Slight egg aroma and equivalent to a non-yeast dough. No offensive aromas.
	Flavour	Clean egg pasta flavour with a combination of creamy, green fillings. No hints of yeast, sour or bitter notes.
	Texture	Firm, flexible al-dente pasta with a soft filling (after cooking)

Cooking Instructions and Intended Use	Product must be cooked before consumption.
	<ol style="list-style-type: none">1. Cook from frozen, place in boiling salted water for approx. 6-8 mins, or until al-dente.2. If thawing frozen product, place in refrigerator or chiller at not more than 5°C. Place thawed product in boiling salted water for approx. 3-4 minutes, or until al-dente. Drain and serve with your desired sauce.

Storage and Shelf Life	Food service frozen products are to be stored frozen and unthawed at $\leq -15^{\circ}\text{C}$ before use.
	Shelf life 12 months from packed date. Use within 3 days from opening if thawed, keep open pack in refrigerator or freezer.

Quality Assurance	Strict quality control procedures are enforced during manufacture. The manufacturing environment is also subject to strict monitoring and control.
	During storage and shipment, precautions are taken to ensure that product quality is maintained. Each package is identified, enabling traceback.
	This product complies with the requirements of the relevant sections of the FSANZ Food Standards Code.

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