

Supplier's Product Code :  
Product Added :  
Last Updated by Supplier :  
erudus id :

PL186048  
18 May 2021  
12 April 2022  
c47a204b7e1846f0b099143fd761aa92



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## Pasta Liguori Orecchiette LE SPECIALI #121 12x500 g

Short Product Name:  
Liguori Orecchiette #121 500g

Product Description:  
Pasta made with 100% Italian durum wheat (according to Presidential Decree 187/2001)

### General Information

Food/Drink :	Food
Product Category :	Ambient
Generic Product Type :	Pasta & Rice

Supplier's Product Code :  
PL186048  
Supplier: Bonta Italia Ltd  
Riverside House, The Maltings  
Station Road  
Sawbridgeworth  
Herts  
CM21 9JX  
England  
P: 020 8905 2818

## OUTER PRODUCT

### Outer case Information

Outer Case GTIN :	18008912013162
Packaging Type Description :	Case
Total Quantity of Inner Units in Outer Case :	12 Units
Is Trade Item Splittable? :	Yes

Outer Case Length :	445 mm
Outer Case Width :	265 mm
Outer Case Height :	260 mm
Product Gross Weight :	6.79 kg
Product Net Weight :	6.00 kg

### Pallet Information

Quantity of Cases Per Pallet Layer :	9 Cases
Quantity of Layers Per Pallet :	6 Layers
Quantity of Cases Per Pallet :	54 Cases

Pallet Height :	1.74 MTR
Pallet Gross Weight :	Not specified.

### Logistical Information

Shelf Life from Time of Production :	1,080 Days
Guaranteed Shelf Life on Delivery :	486 Days

Minimum Order Quantity :	9 Cases
Delivery Lead Time :	3 Days

### Waste Packaging Weight - Outer Case

Glass :	0.00 g
Plastic :	0.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	603.00 g

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g
Wood :	Not specified.
Fibre Based Composite :	Not specified.

### Waste Packaging Weight - Transport Packaging

Plastic :	300.00 g
Paper/Board :	Not specified.
Percentage Recycled Plastic :	Not specified.

Wood Total :	20,000.00 g
Is Pallet Returnable? :	Yes

### Other Information

#### Supplier Comments :

Important update - recent risk assessment in Italy has highlighted potential contamination of wheat products with MUSTARD. Sites are in the process of redesigning packaging and updating specs. From batch 21310 (production date all 500g from Pasta Liguori will have a statement "May contain traces of mustard" in Italian printed underneath batch code and best before date. Site does not handle any mustard.

Primary packaging: Paper / cellophane (PP) laminated. PP is 30 micron

## INNER PRODUCT

### Origin Information

Product Country of Origin/Place of Provenance : Italy

#### Additional Origin Details :

Pasta processed in Italy.  
Country of origin for the Durum wheat is Italy

### Inner Pack Information

Internal GTIN : 8008912013165

Packaging Type Description : PE Laminated Paper Bag

Variable Weight Consumer Item : No

Net Drained Weight : Not specified.

Inner Unit Length : 120 mm

Inner Unit Height : 240 mm

Inner Unit Width : 60 mm

Inner Product Weight : 500.00 g

Inner Product Weight Units : g

#### Weight/Volume :

12 x 500g

### Handling Information

#### Directions For Use :

Put about 80 g of pasta for each 1 L of boiling water. Wait for the right cooking time. Drain well. Serve still hot.

#### Storage Instructions :

store in a clean and fresh place far away from any sources of hot and light in its own well closed packet.

## Dietary Information

### Ingredients :

Durum **WHEAT** semolina, Water

### Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	No
Fish (and products thereof) :	No
Soybeans (and products thereof) :	No
Milk (and products thereof) :	No
Mustard (and products thereof) :	May Contain
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	No
Almond nuts :	No
Hazelnuts :	No
Walnuts :	No
Cashew nuts :	No
Pecan nuts :	No
Brazil nuts :	No
Pistachio nuts :	No
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	Yes
Wheat (and products thereof) :	Yes
Rye (and products thereof) :	No
Barley (and products thereof) :	No
Oats (and products thereof) :	No
Spelt (and products thereof) :	No
Kamut (and products thereof) :	No
Gluten content <20ppm :	No
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	No
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

### Product contains :

Artificial Antioxidants :	No
Artificial Colours :	No
Artificial Flavourings :	No
Artificial Flavour Enhancers :	No
Artificial Preservatives :	No
Artificial Sweeteners :	No

### Product suitability:

Suitable for a Vegetarian Diet :	Yes
Suitable for a Vegan Diet :	Yes
Suitable for Sufferers of Lactose Intolerance :	Yes
Suitable for Coeliacs :	No
Approved for a Halal Diet :	Yes
Approved for a Kosher Diet :	Yes
HFSS (High in Fat, Salt and Sugar) :	No

### Allergen Statement :

May also contain **MUSTARD**.

## Nutritional Information

Average Serving :	100.00 g or ml
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,488.00 kJ
Energy per 100 G/ML :	351.00 kcal
Fat per 100 G/ML :	1.2 g
- of which Saturates per 100 G/ML :	0.3 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML :	Not specified.
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	69 g
- of which Sugars per 100 G/ML :	3.1 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	3 g
Protein per 100 G/ML :	14.5 g
Salt per 100 G/ML :	<0.01 g
Sodium per 100 G\ML :	<0.01 g

## Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	0.00 g
Percentage Recycled Plastic :	0.00 %
Paper/Board :	15.60 g

## Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	Yes
Red Tractor :	No
Fairtrade :	No
Marine Stewardship Council Certified (MSC) :	No
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming) :	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	Yes
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	No
Roundtable of Sustainable Palm Oil (RSPO) :	No
School Approved (The Requirement for School Food Regulation 2014) :	Yes
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	No
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No

Vitamin A per 100g :	Not specified.
Vitamin C per 100g :	Not specified.
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g :	Not specified.
Zinc per 100g :	Not specified.
Cholesterol per 100 G/ML (UK/FR) :	Not specified.
Non Milk Extrinsic Sugars per 100gm :	Not specified.
Alcoholic Strength %Vol :	Not specified.
Fat Percentage in Dry Matter per 100g :	Not specified.

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g
Wood :	Not specified.
Fibre Based Composite :	Not specified.

<b>Other Accreditation :</b> Not specified.	
Intra Stat/Taric Code :	19021910
Commodity Code :	Not specified.
Identification/Health Marks :	Not specified.

## Standards Testing

Do you undertake trend analysis of microbiological results?: No

Is shelf life testing undertaken?: No

## Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Bacillus Cereus (cfu/g or ml)	Occasionally	<50	50	1g	
E. Coli (cfu/g or ml)	Occasionally	<3	3	1g	
Enterobacteriaceae (cfu/g or ml)	Occasionally	<10	10	1g	
Moulds (cfu/g or ml)	Occasionally	<100	100	1g	
Salmonella	Occasionally	<0	0	25g	
Staphylococcus Aureus (cfu/g or ml)	Occasionally	<100	100	1g	
Total Viable Count (TVC) (cfu/g or ml)	Occasionally	<100000	100000	1g	
Yeast (cfu/g or ml)	Occasionally	<100	100	1g	

## Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml)	Note
Dimensions Length (mm)	Occasionally	=21.5	0 to 21.5	1g	
Dimensions Thickness (mm)	Occasionally	<1.3	1.1 to 1.3	1g	
Dimensions Width (mm)	Occasionally	=20.49	0 to 20.49	1g	
Moisture (%)	Every Batch	<12.5	12 to 12.5	100g	