

Product name	Dell'Ugo Vegan Fresh Spinach Gnocchi	
Product code	20181	Issue Date: 18.03.2022-V2

1.0 General

Legal declaration	Ingredients: Fresh potato (58%), wheat flour, spinach (14%), salt, sunflower oil Allergen advice: For allergens including cereals containing gluten, see ingredients in bold .
Address	UGO Foods, Hertsmere Park, Warwick Road, Borehamwood, Hertfordshire, WD6 1GT
Commercial contact name	Beverley Singer
Commercial phone number	0208 2070100 / 07967 177720
Commercial email	beverley.singer@ugogroup.co.uk
Technical contact name	Kalpana Unadkat
Technical phone number	0208 2070100
Technical email	Kalpana.unadkat@ugogroup.co.uk
Emergency contact name	Liz Howard (Head of Technical)
Emergency contact phone number	07887 982134

2.0 Organoleptic

Preparation guidelines	<p>Hob cooking: Add the gnocchi to salted, boiling water. When they rise to the surface (approx. 1 minute), strain and serve on pre-heated plates or bowls.</p> <p>Microwave cooking: Place gnocchi in a microwavable dish and cover. Microwave for 3 minutes on high power (800W). Serve on preheated plates or bowls simply butter and Parmesan or stir through a delicious pesto sauce.</p> <p>Pan Fry (2½ mins): Place gnocchi in a shallow pan with a tablespoon of oil and 10g of butter (optional). Gently fry until golden.</p> <p>Deep Fry (1½ mins): Place gnocchi in a deep fat fryer set at 180°C.</p> <p>Serve on pre-heated plates or bowls simply with a drizzle of olive oil or your favourite sauce.</p>
------------------------	---

4.0 Microbiological

Test	Target	Maximum	Frequency	Method
TVC/coliforms	< 500.000			UNI EN ISO 4833-1:2013
Enterobacteriaceae	<100			ISO 21528-2:2017
E. Coli	/			
Coagulase positive staphylococci	<100			UNI EN ISO 6888-1:2018
Yeasts	<10			ISO 21527-1:2008
Moulds	<10			ISO 21527-1:2008
Salmonella	Absent in 25 g			ISO 6579-1:2017
Listeria spp	/			
L monocytogenes	Absent in 25 g			ISO 11290-1:2017
Bacillus cereus	<50			ISO 7932:2005

Product name	Dell'Ugo Vegan Fresh Spinach Gnocchi		
Product code	20181	Issue Date: 18.03.2022-V2	

Clostridium botulinum	/			
Other:				

5.0 Nutritional

Typical values as sold	Per 100g	per 225g serving
Energy (kJ)	569	1280
Energy (kcal)	134	302
Fat (g)	0.6	1.4
of which saturates (g)	0.1	0.2
Carbohydrate (g)	26.0	58.5
of which sugars (g)	3.9	8.6
Fibre (g)	3.2	7.2
Protein (g)	5.0	11.3
Salt (g)	0.45	1.01

6.0 Analytical Tests such as pH, aW, moisture content, mycotoxins, pesticide testing

Test	Frequency	Unit	Target	Min	Max	Method
Water activity (Aw)	Per batch	n/a	<0.983	n/a	0.987	Aw meter

7.0 Quantitative For example weight, dimensions, stalk/stone/bone/gristle tolerance, washing controls

Test	Frequency	Unit	Target	Min	Max	Method
Metal detection	Start new production, Every hour, End production	n/a	Fe 1.2 mm NFe 2.0mm SS 2.0mm	n/a	n/a	Test sticks

8.0 Allergens

Allergens As listed in directive 2003/89/EC, as amended.	Ingredient free from Yes / No	Details	Handled on same site? (Yes/No)	Handled on same line? (Yes/No)	Is there a risk of cross contamination? (Yes/No) If yes, how is risk controlled?
Cereals containing gluten and products thereof *	No	It is an ingredient of the product	Yes	Yes	/
Shellfish or crustaceans and products thereof	Yes		/	/	/
Egg and products thereof	Yes		Yes	Yes	No, The vegan productions take place at clean

Product name	Dell'Ugo Vegan Fresh Spinach Gnocchi		
Product code	20181	Issue Date: 18.03.2022-V2	

					lines as a first production
Fish and products thereof	Yes		/	/	/
Peanuts and products thereof	Yes		/	/	/
Soybeans and products thereof	No	Possible cross-contamination in the collection field	/	/	/
Milk and products thereof	Yes		Yes	Yes	No, The vegan productions take place at clean lines as a first production
Nuts and products thereof **	Yes		/	/	/
Celery and products thereof	Yes		/	/	/
Mustard and products thereof	No	Possible cross-contamination in the collection field	/	/	/
Sesame and products thereof	Yes		/	/	/
Sulphur dioxide/sulphites at concentrations more than 10ppm expressed as SO2	Yes		/	/	/
Lupin and products thereof	Yes		/	/	/
Molluscs and products thereof	Yes		/	/	/

* cereal allergens: wheat, rye, barley, oats, spelt, kamut (or their hybridized strains) and products thereof

** nut allergens: almond (amygdalus communis l.), hazelnut (corylus avellana), walnut (juglans regia), cashew (anacardium occidentale), pecan nut (carya illinoensis (wangenh.) K. Koch), brazil nut (bertholletia excelsa), Pistachio nut (pistacia vera), macadamia nut and queensland nut (macadamia ternifolia) and products thereof.

9.0 Genetic Modification

	Yes	No
Does the material contain or been produced using genetically modified material whether active or not.		No
Does the product require labelling as genetically modified as required by regulation (EC) no. 1829/2003 & regulation no.1830/2003		No

10.0 Suitability

Suitable for	Yes/ No		Yes/ No
Ovo-lacto vegetarians	Yes	Kosher diet	Yes
Vegans	Yes	Kosher certified	No
Coeliacs	No	Halal diet	Yes
Organic products	No	Halal certified	No

Product name	Dell'Ugo Vegan Fresh Spinach Gnocchi	
Product code	20181	Issue Date: 18.03.2022-V2

11.0 Shelf Life

	Details
Total shelf life	75 days
Minimum shelf life into depot	30 days
Shelf life upon opening	48 hours
Suitability for freezing	No
Recommended storage conditions	Chilled <5°C

12.0 Protective Atmosphere

	Yes	No
Packaged in a protective atmosphere?	Yes	
If yes, gases used & ratio: Nitrogen: 70%, CO ₂ : 30%		

13.0 Weight

Net weight of product	450g
Gross weight (pack and product)	450g e + 8 g
Filled to average or minimum weight?	Average

14.0 Packaging

	Primary packaging	Secondary packaging	Tertiary packaging/ palletisation
Description	Bag	Box	Pallet Strech film
Packaging material & colour	Printed film, Plastic (LDPE 4)	Kraft	Pallet: Wood Strech film: LLDPE, transparent
Gauge			
Dimensions	length 220 mm-width 150 mm-height 30 mm	length 235 mm-width 155 mm-height 210 mm	Pallet: length 80 cm width 120 cm height 16 cm
Weight	8 g	140 g	24110 g
Unit coding/labeling (attach pack and box labels)			

QUA005C Finished Product Specification



Product name	Dell'Ugo Vegan Fresh Spinach Gnocchi	
Product code	20181	Issue Date: 18.03.2022-V2

Recyclable/Recycled content	0%	43%	25% (Pallet) 100% (stretch film)
Packs per box / pallet	8		
Boxes/packs per layer	25		
Layers per pallet	8		
Maximum pallet height (inc pallet)	183 cm		

15.0

On behalf of UGO Foods		Specification accepted on behalf of customer	
Completed by	Kalpana Unadkat	Name (print)	
Sign		Sign	
Position	Technical Accounts Manager	Position	
Date of signing	18/03/2022	Company Name	
Date returned		Date	

Please return this signed document to: kalpana.unadkat@ugogroup.co.uk

If you have any questions, please contact Kalpana Unadkat, Technical Accounts Manager, 0208 2070100