

# QUA005C Finished Product Specification



Product name	Dell'Ugo Vegan Fresh Potato Gnocchi	
Product code	20180	Issue Date: 18.03.2022-V2

## 1.0 General

Legal declaration	<p>Ingredients:</p> <p>Fresh potato (74%), <b>wheat</b> flour, salt, sunflower oil</p> <p>Allergen advice: For allergens including cereals containing gluten, see ingredients in bold.</p>
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><b>Hob cooking:</b> 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><b>Microwave cooking:</b> 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><b>Pan Fry (2½ mins):</b> Place gnocchi in a shallow pan with a tablespoon of oil and 10g of butter (optional). Gently fry until golden.</p> <p><b>Deep Fry (1½ mins):</b> 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>
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## 4.0 Microbiological

Test	TARGET
Total viable count	<500000 cfu/g
Yeasts & Moulds	<10 cfu/g
Enterobacteriaceae	<100 cfu/g
E. Coli	Not tested
Coagulase positive staphylococci	<100cfu/g
Salmonella	ND/25g
Bacillus cereus	<50cfu/g
Listeria spp	ND/25g

## 5.0 Nutritional

Doc ref: QUA005C  
Issued by: K Unadkat

Issue No: 3  
Reason for Issue: iss3 contact details updated, iss2 full review

Issued on: 09/02/16

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Typical values as sold	Per 100g	per 225g serving
Energy (kJ)	564	1269
Energy (kcal)	133	299
Fat (g)	0.8	1.8
of which saturates (g)	0.1	0.2
Carbohydrate (g)	25.0	56.3
of which sugars (g)	3.5	7.9
Fibre (g)	2.8	6.3
Protein (g)	4.7	10.6
Salt (g)	0.89	2.00

## 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 2.4mm SS 2.0mm	n/a	n/a	Test sticks

## 8.0 Allergens

Allergens As listed in directive 2003/89/EC, as amended.	Product 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)
Cereals containing gluten and products thereof *	No	Wheat flour	n/a	n/a	n/a
Shellfish or crustaceans and products thereof	Yes		yes	no	no
Egg and products thereof	Yes		yes	yes	no
Fish / seafood and products thereof	Yes		yes	no	no
Peanuts and products thereof	Yes		no	no	no
Soybeans and products thereof	Yes		no	no	no
Milk and products thereof	Yes		yes	no	no
Nuts and products thereof **	Yes		no	no	no

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Celery and products thereof	Yes		yes	no	no
Mustard and products thereof	Yes		no	no	no
Sesame and products thereof	Yes		no	no	no
Sulphur dioxide & sulphites at concentrations more than 10ppm expressed as so2	Yes		yes	no	no
Lupin and products thereof	Yes		no	no	no
Molluscs and products thereof	Yes		no	no	no

\* 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

## 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
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Packaged in a protective atmosphere?	Yes	
If yes, gases used & ratio: Nitrogen: 70%, CO <sub>2</sub> : 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	printed bag	Cardboard box	pallet
Packaging material	OPA 15 + OPA 15 + PE 60 COLOR:9	KSK* 363 C	wood
Dimensions	length 220 mm x width 150 mm x height 30mm, 8g	length 195mm x width 155mm x 210mm height 124g	n/a
Recyclable	No	Yes	Yes
Number of packs per outer box/pack		8	
Boxes/packs per layer			30
Layers per pallet			8
Maximum pallet height (inc pallet)			1.5m

## 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

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