



Government
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Canada

**FOOD QUALITY SPECIFICATIONS -
FOOD PURCHASED BY FEDERAL GOVERNMENT
DEPARTMENTS**

Pasta

April 1, 2018

The following specifications are used by federal government departments purchasing the items listed below for their departmental food requirements

FQS-21 – Pasta and Noodles

Any items listed in all Food Quality Specification that are **bolded and in brown** are part of the current National Standard Cycle Menu (NSCM) Standing Offer. Other items that are not on the NSCM but are on the Standing Offer may not be listed in **brown**.

[Applicable Regulations and Resources for Pasta and Noodles](#)

Description

1. Pasta is a generic term for products made from wheat or a combination of semolina, farina and flour of durum or of spring wheat. Other ingredients such as eggs and vegetable extracts may be added. Whole wheat pasta is made with a mixture of whole grain and regular grain ingredients. There are two basic styles of pasta, dried and fresh. Refrigerated fresh pasta such as tortellini often has a shelf-life of seven weeks. Some fresh pasta products are available frozen. Dried pasta has a shelf life of up to 2 years. Pastas include noodles in various lengths, widths and shapes.
2. Whole wheat refers to the whole wheat grain. To be considered whole wheat, a grain must still contain the endosperm, bran and germ. Many processed or refined version of wheat contain only the endosperm. **Whole grain pasta** must have a minimum of 7 grams of fibre per 85 grams of dry weight.
3. Multigrain refers to a pasta that contains more than one type of grain. Common grains included in multigrain foods include oats, buckwheat, cracked wheat, flax and millet. While some multigrain foods may include whole grain ingredients, the term multigrain does not necessarily ensure that the food contains whole grain ingredients. Unless specifically stated as having whole grains, ingredients could be either whole grain or refined grains. Multigrain foods often have between three to five different types of grains but can have up to 12 different types of grains.
4. Pasta sold as an egg noodle type must contain not less than four per cent, egg-yolk solids derived from whole egg, dried egg, frozen egg or frozen egg-yolk.
5. Pasta is also available made from both brown and white rice flours and is sold as “rice noodle”.
6. Pasta supplied must be in compliance with:
 - a. food packaging and labelling requirements as per the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#), [Food and Drug Regulations \(C.R.C., c. 870\)](#), the [Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)](#), and the [Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#).
7. All pasta supplied must:
 - a. be an enriched or made from enriched or whole grain flours as per [Food and Drug Regulations \(C.R.C., c. 870\)](#), [Division 13, Grain and Bakery Products](#);
 - b. be made with products in full compliance with all product requirements outlined in the [Food and Drug Regulations \(C.R.C., c. 870\)](#), [Division 13, Grain and Bakery Products](#);
 - c. be made with grain products in full compliance with the [Canada Grain Act \(R.S.C., 1985, c. G-10\)](#) and [Canada Grain Regulations \(C.R.C., c. 889\)](#);
 - d. be made with grain products in full compliance with all the requirements of the [Plant Protection Act \(S.C. 1990, c. 22\)](#) and the [Plant Protection Regulations \(SOR/95-212\)](#) made under that act;
 - e. meet all the requirements as outlined in [Codex Alimentarius - General Principles of Food Hygiene](#);

- f. come from a facility that meets HACCP criteria as outlined in the Annex to [Codex Alimentarius - General Principles of Food Hygiene](#);
- g. be properly packed in commercially acceptable containers;
- h. be uniform in size;
- i. be the size specified;
- j. be of the type specified (dry or fresh); and
- k. conform with the variety specified in accordance with [Table 1](#).

FQS-21-01 – Table 1: Types of Pasta

Type of Pasta	Description/Specification
Macaroni	
Elbow Form	Shall be elbow-shaped and reasonably uniform in diameter.
Rigatoni Form	Shall be tubular-shaped with ribbed surface and reasonably uniform in diameter.
Shell Form	The unit of shell macaroni shall be seashell-shaped. Small; Medium; and Large.
Mostaccioli Form	Italian for “moustaches”, named for their shape and size. They are small, tube-shaped pasta, similar to penne with the ends French cut on a slant, usually a little under 2 inches long.
Rotini Form	Short, flattened, 2-edged spiral or twist-shape, tightly wound.
Spaghetti, Long Form	Very long, thin, cylindrical extruded pasta. 25-30 cm in length.
Vermicelli, Long Form	Solid cylindrical shaped, slightly thinner than spaghetti.
Lasagna Noodles	Long flat broad noodles either, curled or flat form. Curled lasagna noodles have the two long edges ruffled throughout the length of the noodle. Flat lasagna noodles have the edges cut straight.
Fettucini	Thick ribbons of pasta, robust enough to hold light to medium sauces. Dried fettuccine pasta is usually made from durum wheat. Fresh fettuccine pasta has a much lighter colour, with a more prominent egg flavour. Ingredients such as dried spinach may be added to the pasta for colour and hint of flavour.
Linguine	Long, thin, flat, narrow strips of pasta. Resembles flattened spaghetti.
Capellini	A long, rod-shaped thin noodle in the form of long strands. Capellini resemble

Type of Pasta	Description/Specification
(Angel Hair)	spaghetti, however, is much finer.
Orzo	Pasta made in the shape of rice.
Ziti	A thick tubular shaped pasta, about 2 inches in length, with a smooth surface.
Bucatini	Long, dense, hollow pasta resembling thick spaghetti.
Egg Noodles	A ribbon-like narrow strip of pasta made with eggs. There are four sizes: extra fine (approx 1mm), fine (approx 1.5 mm), medium (approx 10 mm), and broad (approx 13 mm).
Kluski	Generic Polish name for all kinds and sizes of home-style egg noodle dumplings, noodles or pasta that can be steamed or boiled. The noodle or pasta shaped Kluski are generally used in soups. Those that are stuffed can have either sweet or savoury fillings.
Farfalle/Bow tie	A rectangle piece of pasta that is pinched in the middle to resemble bow tie or butterfly shaped pasta. Farfalle has a jagged edge.
Fusilli	Small, thick, corkscrew shaped pasta made by gently twisting a wide strip of pasta to form a piece of helical pasta. Green and red varieties of fusilli are made using spinach or beet juice, respectively, instead of water. Fusilli is not to be confused with the short, flattened, twisted pasta known as rotini.
Gnocchi	A variety of thick, soft pasta is made to look like gnocchi, the popular potato dumplings. They may be made from semolina, ordinary wheat flour, potato, bread crumbs, or similar ingredients. The smaller forms are called gnocchetti.
Manicotti	Large rigid tubular shaped pasta with a cooked diameter of about one inch (2.54 cm) and a length of about four inches (10.16 cm).
Penne/Mostaccioli	Penne pasta is a tube-shaped pasta with an angled end. Penne comes in smooth and ridged varieties. The tubes are relatively short. Penne may also be referred to as mostaccioli.
Quinoa	Quinoa pasta is an entire family of pasta made from quinoa instead of the traditional ingredient of wheat.
Rice Noodles	Rice noodles, or rice pasta, is an entire group of pasta made from rice and water instead of the traditional ingredients of wheat, etc. in the more common pastas. Rice noodle can also contain corn starch or tapioca. It has a gelatinous, chewy texture and becomes translucent on cooking. Rice noodles are most commonly used in Asian cuisines and are available fresh, frozen and dried and in various thicknesses and shapes.

Type of Pasta	Description/Specification
Rigatoni	Tube shaped pasta of varying lengths and diameters. It is usually rigid with square cut ends.
Scooby-Doo	Similar to macaroni but elongated into a spiral.
Spaghettini	Very long, thin, cylindrical extruded pasta, thicker than vermicelli but thinner than spaghetti.
Spätzle	A type of egg noodle of soft texture and irregular shapes found in the cuisine of Germany and neighboring regions. Spätzle dough typically consists of few ingredients, principally eggs, flour, and salt. Often, water is added to produce a thinner dough.
Tortiglioni	A little larger and thicker walled than rigatoni similar to penne rigate, though their diameter is a little greater, 1/3 inch (about a cm) and the ridging is less dense and spirals around rather than going straight up their sides. In addition, they are cut straight rather than cut at a slant.
Tortellini	Traditionally, a pasta filled with meat but tortellini can also include other fillings such as vegetable or cheese mixtures. Pasta is cut into a 2 inch circle, half-filled and the edges are sealed. The two “tails” of the half circle are brought together and pinched forming the distinctive ring or navel shape of this stuffed pasta. Tortelloni is the larger version of this pasta.
Tubetti	Tubetti pasta is short ziti type pasta. Tubettini is tiny pasta tubes that are a smaller version of tubetti.

Packaging

8. Pasta supplied must be packaged and labelled in compliance with the [Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)](#), the [Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#), the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#), and the [Food and Drug Regulations \(C.R.C., c. 870\)](#).

Applicable Regulations and Resources for Pasta and Noodles

[Food and Drug Regulations \(C.R.C., c. 870\)](#)

[Food and Drug Regulations \(C.R.C., c. 870\), Division 13, Grain and Bakery Products](#)

[Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#)

[Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)](#)

[Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#)

[Canada Grain Act \(R.S.C., 1985, c. G-10\)](#)

[Canada Grain Regulations \(C.R.C., c. 889\)](#)

[Codex Alimentarius - General Principles of Food Hygiene](#)

[Plant Protection Act \(S.C. 1990, c. 22\)](#)

[Plant Protection Regulations \(SOR/95-212\)](#)

[Codex Alimentarius - General Standard for Food Additives \[CODEX STAN 192-1995\]](#)

[Canadian Pasta Manufacturers Association \(Pasta Canada\)](#)