

bd foods



68 Castleham Road, Castleham Industrial Estate, St Leonards on Sea, East Sussex. TN38 9NU

PRODUCT TITLE:	CORIANDER AND MINT PUREE
BRAND:	B D Foods
PACK SIZE:	460g
SALEABLE UNIT:	6 x 460g
PRODUCT CODE:	BRF.2834
COUNTRY OF MANUFACTURE	UNITED KINGDOM

PRODUCT INGREDIENT LIST	ALLERGEN INFORMATION
<p>Water, Spirit Vinegar, Crushed Tomatillos, Coriander (10%), Onions, Green Peppers, Mint (4%), Rapeseed Oil, Salt, Garlic Puree, Modified Maize Starch, Milled Indian Green Chillies, Colour (Lutein), Lime Juice Concentrate, Colour (Sodium Copper Chlorophyllin), Stabilisers (Guar Gum, Xanthan Gum), Ground White Pepper.</p>	<p>Nil</p>


SHELF LIFE / STORAGE UNOPENED	180 days from production date. Ambient-stable product. Store in a cool, dry place.
SHELF LIFE / STORAGE AFTER OPENING	Keep refrigerated and use within 14 days.
SHELF LIFE / STORAGE AFTER DEFROSTING	n/a
COOKING INSTRUCTIONS	n/a

NUTRITIONAL INFORMATION

Nutritional Data (Calculated using Nutricalc)		Typical values per 100g
ENERGY	kJ	231
	kcal	55
FAT	(g)	3.1
of which saturates	(g)	0.2
CARBOHYDRATE	(g)	4.8
of which sugars	(g)	1.2
PROTEIN	(g)	0.8
FIBRE	(g)	1.0
SALT	(g)	2.96
Sodium equivalent	(mg)	1185

PACKAGING INFORMATION

PACKAGING DETAILS	The product is packed into food grade rigid polypropylene containers which are fitted with a heat induction tamper evident seal and easy pour cap. Finished units are packed within a sealed cardboard box. Printed labels* are affixed to units and boxes.
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PRODUCT DETAILS GIVEN ON LABEL (copy of case label)	<div style="border: 1px solid black; padding: 10px;"> <p>2834 CP CORIANDER AND MINT PUREE 6 x 460g e</p> <p>INGREDIENTS: Water, Spirit Vinegar, Crushed Tomatillos, Coriander (10%), Onions, Green Peppers, Mint (4%), Rapeseed Oil, Salt, Garlic Puree, Modified Maize Starch, Milled Indian Green Chillies, Colour (Lutein), Lime Juice Concentrate, Colour (Sodium Copper Chlorophyllin), Stabilisers (Guar Gum, Xanthan Gum), Ground White Pepper.</p> <table border="1" style="width: 100%;"> <thead> <tr> <th>NUTRITION</th> <th>Typical values / 100g</th> </tr> </thead> <tbody> <tr> <td>Energy</td> <td>231 kJ / 55 kcal</td> </tr> <tr> <td>Fat</td> <td>3.1 g</td> </tr> <tr> <td>of which saturates</td> <td>0.2 g</td> </tr> <tr> <td>Carbohydrate</td> <td>4.8 g</td> </tr> <tr> <td>of which sugars</td> <td>1.2 g</td> </tr> <tr> <td>Protein</td> <td>0.8 g</td> </tr> <tr> <td>Salt</td> <td>2.96 g</td> </tr> </tbody> </table> <p style="text-align: right;">Store in a cool, dry place. Refrigerate after opening and use within 14 days.</p> <p>Best Before: 02/07/18 Batch: 03.01.18</p>  </div> <p>Company contact details may be preprinted onto label</p> <p>*Information given is compliant with current labelling legislation and includes all or some of – product name, list of ingredients, declared weight, allergy advice, lot code, durability date, nutrition information, company contact address, cooking instructions, storage instructions</p>	NUTRITION	Typical values / 100g	Energy	231 kJ / 55 kcal	Fat	3.1 g	of which saturates	0.2 g	Carbohydrate	4.8 g	of which sugars	1.2 g	Protein	0.8 g	Salt	2.96 g
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MICROBIOLOGICAL STANDARD


Test	Target (cfu/g)	Reject (cfu/g)
TVC	<1,000	>10,000
Enterobacteria	<10	>100
Salmonella spp	Absent in 25 g	Present in 25 g
Listeria spp	Absent in 25 g	Present in 25 g
Yeasts / Moulds	<500	>2,000

CHEMICAL AND PHYSICAL STANDARD

Test	Tolerance	Method	Frequency
Acidity (as acetic)	1.50 – 2.05	Titration using sodium hydroxide solution and phenolphthalein indicator	Each batch
Salt	3.24 – 3.97	Titration using silver nitrate solution and potassium chromate indicator	Each batch
Total soluble solids (TSS)	8.0 – 10.0	Refractometer	Each batch
pH	3.25 – 3.65	pH meter	Each batch
Viscosity [hot in 10 seconds]	11.0 – 15.5	Bostwick consistometer	Each batch

ORGANOLEPTIC STANDARD

APPEARANCE	Smooth, thick herb puree.
AROMA	Fragrant herbs and vinegar acidity.
COLOUR	Green.
FLAVOUR	Spicy chilli with vinegar and coriander mint freshness.
TEXTURE	Smooth.

PRODUCT PHOTOGRAPH	
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ALLERGEN AND INTOLERANCE INFORMATION		
	CONTAINS	COMMENTS
<u>Peanuts</u> or their derivatives	NO	
<u>Tree Nuts</u> or their derivatives	NO	
<u>Eggs</u> or their derivatives	NO	
<u>Milk</u> or their derivatives	NO	
<u>Mustard</u> or their derivatives	NO	
<u>Crustaceans</u> or their derivatives	NO	
<u>Fish</u> or their derivatives	NO	
<u>Soybeans</u> or their derivatives	NO	
<u>Celery</u> or their derivatives	NO	
<u>Sesame</u> seeds or their derivatives	NO	
<u>Sulphur</u> dioxide and sulphites at >10mg/kg	NO	
<u>Lupin</u> or their derivatives	NO	
<u>Molluscs</u> or their derivatives	NO	
<u>Gluten</u> or their derivatives	NO	
<u>Wheat, Rye, Barley, Spelt, Oats</u> or their derivatives	NO	
Garlic / onion	YES	
Genetically modified ingredients	NO	
MSG	NO	
Irradiated spices / herbs	NO	

Other additives - name / E no.	Comments
Modified Maize Starch: E1422	
Lutein: E161b	
Sodium Copper Chlorophyllin: E141ii	
Guar Gum: E412	
Xanthan Gum: E415	

SUITABLE FOR	YES / NO	COMMENTS
Vegetarians	YES	
Vegans	YES	
Coeliacs	YES	
Lactose intolerants	YES	
Kosher	Not certified	
Halal	Not certified	
Halal diet	NO	Contains Spirit Vinegar

- The foodstuff, packaging and label (as appropriate) conform to all relevant UK and EU legal requirements at the time of supply.
- The product is prepared, processed, packaged and handled under strict hygiene conditions consistent with the principles of good manufacturing practice.
- The product has not been irradiated.
- The contents of this specification are confidential and should not be disclosed to a third party without approval of B D Foods Ltd

Issue date	Issue	Issued by	Reason for revision
7 th February 2018	F	Ildiko Szucs	Updated specification format as per latest template
4 th August 2021	G	Ildiko Szucs	Generic update and review

Approved by:		
Signature:		Name: Ildiko Szucs
Job Title:	Senior QA Technologist	Date: 7 th February 2018