



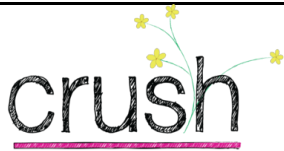
Finished Product Specification Honey, Apple & Cranberry Granola

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Document: Finished Product Specifications	Author: A Bekooy	Authorised: S Newham	

General Information	
Product Title	Honey, Apple & Cranberry Granola
Production Address	Park Farm, Salle, Norfolk, NR10 4SG
Company Telephone/Email	01263805009 hello@crush-foods.com
Contacts: Accounts Technical Emergency/Recall	Paula Graver Amy Bekooy Stephen Newham
Packaging Format	500G Kraft Window Bags
Net Quantity	500g
Minimum or Average Weight	500g

Ingredients and Allergens	
Legal Name/ Descriptive Name	Honey, Apple and Cranberry Granola

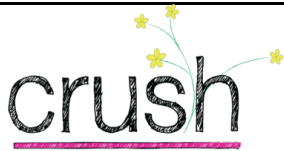
Ingredients (List all ingredients in recipe, include additives (with E number).	Quantity in Recipe (in descending order at time of manufacture).	% in Recipe
Gluten Free Jumbo Oats	5000	45.7%
Honey	1400	12.8%
Apple Juice	1000	9.1%
Sunflower Seeds	600	5.5%
Pumpkin Seeds Organic	600	5.5%
Raisins	500	4.6%
Almond Slivers	500	4.6%
Cold Pressed Rapeseed Oil	500	4.6%
Puffed Rice	400	3.7%
Cranberries	300	2.7%
Linseeds	150	1.4%



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List any processing aids used: None		
Current Ingredient declaration (Include QUID and Emphasised Allergens)	Gluten Free Jumbo Rolled Oats, Honey, Raisins, Apple Juice, Sunflower Seeds, Pumpkin Seeds, Almonds , Cold Pressed Rapeseed Oil, Puffed Brown Rice, Cranberries and Linseeds	
Allergens present in: Ingredients, Additives & processing aids	Contains (YES/NO)	Risk of allergens cross contamination/ or may contain
Cereals	NO	NO
Peanuts	NO	NO
Nuts	YES	NO
Sesame seeds	NO	NO
Crustacean	NO	NO
Molluscs	NO	NO
Fish	NO	NO
Egg	NO	NO
Milk	NO	NO
Soybeans	NO	NO
Celery	NO	NO
Mustard	NO	NO
Lupin	NO	NO
Sulphites	NO	NO
Suitability (YES/NO)		
Suitable for vegetarians?	YES	



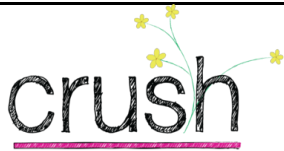
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Suitable for vegans?	YES
Contains genetically modified organisms/materials	NO

Nutrition				
Source of nutritional information eg. Analysis/ calculation/ reference source	In House Calculation			
	Per 100g/ml as sold			
Energy KJ	1582			
Energy Kcal	378			
Fat	14.6			
Saturates	1.9			
Carbohydrates	13.3			
Sugar	18.7			
Fibre	6.7			
Protein	10			
Salt	0			
Product Handling				
Durability Type (circle appropriate)	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 25%; text-align: center; padding: 5px;">Use by</td> <td style="width: 25%; text-align: center; padding: 5px;"><i>Best before</i></td> <td style="width: 50%; text-align: center; padding: 5px;">Best before end</td> </tr> </table>	Use by	<i>Best before</i>	Best before end
Use by	<i>Best before</i>	Best before end		
Shelf life unopened	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%; text-align: center; padding: 5px;">8 months</td> <td style="width: 50%; text-align: center; padding: 5px;">Shelf life opened 8 months</td> </tr> </table>	8 months	Shelf life opened 8 months	
8 months	Shelf life opened 8 months			
Storage conditions	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 33%; text-align: center; padding: 5px;"><i>Ambient</i></td> <td style="width: 33%; text-align: center; padding: 5px;">Chilled</td> <td style="width: 33%; text-align: center; padding: 5px;">Frozen</td> </tr> </table>	<i>Ambient</i>	Chilled	Frozen
<i>Ambient</i>	Chilled	Frozen		
Traceability/ Lot code used	01, 02, 03			
Instructions for use:	Breakfast cereal or snack			

Quality or safety parameters	Measurable parameters of significance for
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		quality or safety e.g PH, Acidity	
Parameter	Target	Tolerance +/-	Frequency of test
Oven Temperature	180°C	+10°C	Before every batch

Microbiological testing			
	Target	Maximum	Frequency of test
TVC (Aerobic) cfu /g	0	<10 CFU/ml	On Change
Yeast & Moulds cfu /g	0	<20 CFU/ml	On Change
Coliform or Enterobacteriaceae cfu /g	0	<10 CFU/ml	On Change
E.Coli cfu /g	0	<10 CFU/ml	On Change
Salmonella spp in 50g	Absent	Absent	On Change
Listeria monocytogenes in 50g	Absent	Absent	On Change
Listeria spp	0	<20 CFU/ml	On Change
Staphylococcus aureus cfu /g	0	<20 CFU/ml	On Change
Other			On Change

Signed		Name: Amy Bekooy
Dated	21/02/2018	