

Product name	Roasted Fava Beans, Sea Salt & Cider Vinegar
Product code	NRFC
Description	Ready-to-eat roasted fava beans: split dried fava beans, soaked in water, roasted in rapeseed oil, seasoned with sea salt and cider vinegar seasoning

INGREDIENTS	
Ingredients	Fava Beans (84%), Rapeseed Oil, Cider Vinegar Powder, Sea salt
GM ingredients	None
Irradiated ingredients	None
Artificial colours	None
Artificial flavourings	None
Artificial preservatives	None
Added sugar	None
Added salt	Yes

SOURCING & STANDARDS	
Origin	UK: Produced, processed, roasted and packed in the UK
Certification	All raw beans sourced from British farms certified to <i>Red Tractor Farm Assurance scheme for Crops and Sugar Beet</i> or equivalent standards. Primary processor certified to BRC Grade A (minimum) standard. Contract roaster certified to BRC Grade A (minimum) standard. Hodmedod Ltd certified to SALSA standard for the storing, packing and supply of a range of pulses, grains and associated products.
Legal standards	Product complies with provisions of all applicable EU legislation

NUTRITION	<i>typical values per 100g (by analysis)</i>
Energy	1644 kJ / 392 kCal
Fat	12.2g
of which saturates	1.2g
Carbohydrate	39.9g
of which sugars	2.1g
Fibre	14.2g
Protein	23.9g
Salt	1.4g

Doc Ref	Issue No	Issue Date	Page	Authorised By
3.2 PROC-NRFC	4	06/08/2019	Page 1 of 3	Nick Saltmarsh



Quality Management System

Product Specification

STORAGE & USE	
Date marking	Best before end: 9 months from production, supplied with minimum 75% remaining
Storage conditions	Ambient (dry, cool, dark)
Use	Snack food or ingredient
Preparation	Ready to eat
Suitable for freezing	No
Suitable for microwaving	No

PACKAGING	
Pack / case sizes	15kg / 5kg / 10x300g / 18x50g
Primary packaging (food contact)	Clear / Blue MDPE / Polypropylene All primary packaging certified as compliant with current UK/EU regulations for materials in contact with foodstuffs
Pallet configurations	50 x 15kg bags per pallet; 5 sacks per layer 56 x cases of 3 x 5kg bags per pallet; 7 cases per layer 120 x cases 10x300g per pallet; 15 cases per layer 224 x cases 18x50g per pallet; 28 cases per layer

ORGANOLEPTIC STANDARDS	
Appearance, colour	Dry and not greasy, good golden brown colour
Odour, flavour	Clean, pleasant, unburned taste and smell, medium salt and vinegar taste
Texture	Crunchy but not hard

FOOD SAFETY CONTROLS	
Metal detector	Yes: Ferrous 2.5mm/Non-Ferrous 4mm/Stainless Steel 3.5mm

MICROBIOLOGICAL STANDARDS (MAX PERMISSIBLE LIMITS)	
Total Count 30C 48hr	10 ⁴ cfu/g
Enterobacteriaceae	10 ² cfu/g
E. coli	<10 cfu/g
S. aureus	<20 cfu/g
Yeasts and Moulds	<1000 cfu/g
B. cereus	<10 cfu/g
Salmonella spp	Absent in 25g
Listeria spp	Absent in 25g

Doc Ref	Issue No	Issue Date	Page	Authorised By
3.2 PROC-NRFC	4	06/08/2019	Page 2 of 3	Nick Saltmarsh



Quality Management System

Product Specification

PHYSICAL STANDARDS	
Size:	As even as possible
Purity:	Maximum 0.005% stones Occasional pea skin, burned peas, off-colour peas, condensed fava flour / oil residue Nil other foreign matter

ALLERGENS	
Allergens present in product	No allergenic ingredients May contain nuts, peanuts, sesame
Allergen advice	Allergens present on production line: Nuts, Peanuts, Sesame, Cereals containing Gluten, Soya, Sulphur Dioxide / Sulphites

DIETARY SUITABILITY	
Suitable for lactose intolerant	Yes (not certified)
Suitable for coeliacs	No
Suitable for vegans	Yes (not certified)
Suitable for vegetarians	Yes (not certified)
Kosher	Yes (not certified)
Halal	Yes (not certified)

DOCUMENT HISTORY	
Current issue prepared by:	Nick Saltmarsh, Managing Director, Hodmedod Ltd
Current issue	06/08/2019

Doc Ref	Issue No	Issue Date	Page	Authorised By
3.2 PROC-NRFC	4	06/08/2019	Page 3 of 3	Nick Saltmarsh