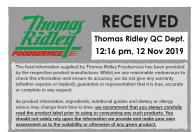


Quality Management System Hodmedod's Product Specification



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</i> scheme for Crops and Sugar Beet 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	typical values per 100g (by analysis)	
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	

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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	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	
Enterobacteriacae	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	

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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	
Illergen adviceAllergens 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	

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