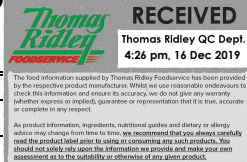




CONFIDENTIAL Finished Product Specification



| | |
|------------------------------------|--|
| Product name: | Thomas Ridley Level 4 Bulk Carrots |
| Supplier's product code: | TR75BCA |
| Supplier's contact details: | Mrs Gill's Kitchen, Unit F2, Hastingwood Trading Estate, Harbet Road, London, N18 3HU Tel: 020 8807 6584 |
| Product description: | Thomas Ridley Level 4 Bulk Carrots. |
| Product Barcode (GTIN-14): | 05060285002842 |

| Ingredients in descending order | |
|--|--|
| Carrots (80%), Water, Rapeseed Oil, Pea Protein, Sea Salt, Methyl Cellulose, Stabilisers (Guar Gum, Xanthan Gum), Sugar, Spices. | |

| Handling Instructions | |
|---|--|
| <p>Remove moulds, reseal bag, return to freezer immediately. Put max 4 moulds of same level on china plate. Cover with our white reusable tray/own cover, heat in oven as normal (about 140°C for 45 mins from frozen). Carefully remove cover, clean thoroughly and reuse.</p> <p>Extended handling instructions: 1. Remove the frozen moulds from the blue polythene bag, re-seal the bag with the clip provided and return the bag immediately to the freezer. 2. Place the moulds on a china, oven proof plate, a maximum of 4 moulds per plate. 3. Ensure that all moulds on the plate are the same IDDSI level number. Cover the moulds, either with one of our re-usable, oven proof covers or with your own oven proof cover, and put everything through the same heating cycle as similar meals (about 140°C for 45 minutes from frozen, times will vary with model and power of oven used, always ensure food is piping hot before serving). 4. Carefully remove the cover which you may decide to put through your normal washing systems and re-use if cleaned thoroughly and in a suitable condition. 5. Extra covers can be purchased from Mrs Gill's Kitchen on request. Please contact us on 020 8807 6584 if you require any help.</p> | |

| Nutritional Information per 100g of finished product | | | |
|--|-----|----------------------------|------|
| Energy kJ | 531 | Carbohydrate (g) | 6.8 |
| Energy kcal | 127 | Of which Sugars (g) | 5.7 |
| Fat (g) | 9.5 | Protein (g) | 4.5 |
| Of which Saturates (g) | 0.7 | Salt (g) | 0.79 |

| Microbiological Information | | |
|---------------------------------|------------------------|------------------------|
| Test | Target | Unacceptable |
| Aerobic Plate Count (cfu/g) | ≤1000 cfu/g | >10 ⁶ cfu/g |
| Bacillus cereus (cfu/g) | ≤10 ² cfu/g | >10 ⁴ cfu/g |
| Clostridium perfringens (cfu/g) | ≤10 cfu/g | >10 cfu/g |
| Enterobacteriaceae (cfu/g) | ≤100 cfu/g | >100 cfu/g |
| Escherichia coli (cfu/g) | ≤10 cfu/g | >10 cfu/g |
| Listeria / 25g | 0 in 25g | > 0 in 25g |
| Salmonella / 25g | 0 in 25g | > 0 in 25g |
| Staphylococcus aureus (cfu/g) | ≤20 cfu/g | >20 cfu/g |

| Allergen | Present in the recipe? YES/NO | Comments |
|--|----------------------------------|----------|
| Celery and products thereof | NO | |
| Cereals containing gluten namely Barley, Kamut, Oats, Rye, Spelt, Wheat or their hybridised strains and products thereof | NO | |
| Crustaceans and products thereof | NO | |
| Eggs and products thereof | NO | |

| Uncontrolled Copy Unless Printed On Yellow Paper | | | | |
|--|----------|------------|-------------|-------------------|
| Doc Ref | Issue No | Issue Date | Page | Authorised By |
| Spec: Thomas Ridley Level 4 Bulk Carrots | 1 | 21/10/2019 | Page 1 of 2 | Technical Manager |



CONFIDENTIAL Finished Product Specification

| Allergen | Present in the recipe? | Comments |
|--|------------------------|-------------------|
| | YES/NO | |
| Fish and products thereof | NO | May contain Fish. |
| Lupin and products thereof | NO | |
| Milk and products thereof | NO | May contain Milk. |
| Molluscs and products thereof | NO | |
| Mustard and products thereof | NO | |
| Nuts (namely almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia or Queensland nuts) and products thereof | NO | |
| Peanuts and products thereof | NO | |
| Sesame seeds and products thereof | NO | |
| Soybeans and products thereof | NO | |
| Sulphur dioxide and sulphites at concentrations >10mg/kg or 10mg/ltr | NO | |

(Exceptions apply as per annex 2 of EU regulation 1169/2001)

| Dietary Suitability & Technical Data | | |
|--------------------------------------|--------|--|
| Is the product: | YES/NO | Comments |
| Suitable for vegetarians? | YES | |
| Suitable for vegans? | YES | |
| Irradiated? | NO | We do not knowingly use irradiated ingredients |
| Genetically Modified? | NO | |

| Shelf Life & Storage | |
|-------------------------------|-----------------------------------|
| Unopened shelf life | 18 months from date of production |
| Shelf life after opening | Once opened, consume immediately |
| Storage conditions - unopened | Keep frozen at -18°C or colder |
| Storage conditions - opened | Once opened, consume immediately |

| Packaging Information | | | |
|-----------------------|-----------|---------------|--|
| Component | Pack size | Materials | Dimensions / Layers |
| Primary | 2.25kg | Polythene bag | 315 x 460 (mm) |
| | | - | n/a |
| Secondary | 1 | Cardboard box | 270 x 183 x 230 (mm) |
| Pallet | n/a | Wood | 1000 x 1200 x 300 |
| | | | 20 cases per layer, 7 layers, 140 cases/pallet |

| Labelling Information | | | |
|---|-------------------------|----------------------|---------------|
| Format of coding: | Date of Production: YES | Best before end: YES | Batch No: YES |
| <i>Example: Batch No L123/30 indicates product produced on 123rd day of the year. /30 indicates year of production i.e. 2030</i> | | | |

| Metal Detection |
|---|
| All finished product passed through metal detector. Test pieces: 3.0mm ferrous, 4.0mm Non-ferrous, 5.0mm Stainless Steel. |

| Uncontrolled Copy Unless Printed On Yellow Paper | | | | |
|--|----------|------------|-------------|-------------------|
| Doc Ref | Issue No | Issue Date | Page | Authorised By |
| Spec: Thomas Ridley Level 4 Bulk Carrots | 1 | 21/10/2019 | Page 2 of 2 | Technical Manager |