

Finished Product Specification



Salted Caramel – MS005

Thomas Ridley
FOODSERVICE

RECEIVED
Thomas Ridley QC Dept.
9:02 am, 31 Mar 2020

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As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.

Version:	5	Approval	
Valid From Date:	01/10/19	Marketing:	LC
Approval Date:	01/10/19	Technical:	EJW
Pack Sizes:	25g, 125g, 450g, 2kg	Production:	TR
Reason for Issue:	New format		

PRODUCT DETAILS

Product code	MS0120000
Product Description	Salted Caramel Roasted Pumpkin & Sunflower Seeds
Legal Description	Roasted sunflower and pumpkin seeds in a sugar coconut and salt coating.

PRODUCT COMPOSITION

Ingredient	% in Final product	Supplier	Country of Origin
Sunflower Kernels	53.20	Confidential	Bulgaria
Pumpkin Seeds	22.80	Confidential	China
Sugar	20.00	Confidential	Netherlands
Coconut	2.00	Confidential	Indonesia
Sea Salt	2.00	Confidential	France

INGREDIENT DECLARATION

Consumer pack ingredient declaration
Sunflower Seeds (53%), Pumpkin Seeds (23%), Sugar, Coconut, Sea Salt.
Additional on pack information
May contain: Nuts, Peanuts, Sesame and Soya

FIC 1169/2011 COMPLIANCE

All on pack labelling is compliant with EU 1169/2011 regulations for prepacked food.

ALLERGEN INFORMATION

Allergen (EU Food Information for Consumers Regulation No.1169/2011)	Direct Incorporation		Cross Contamination						Comments	
			On Site				Off Site			
	Allergen present in the product		Handled on the same production line		Handled on site*(Opened, processed etc.)		Contamination of raw material			
			Yes	No	Yes	No	Yes	No		Yes
Cereals containing gluten (wheat, rye, oats, barley, spelt, kamut and their hybridised strains)		X		X	X				X	Occasional Production. Different line / unit fully cleaned down and ATP swabbed after use
Crustaceans		X		X					X	
Egg (including albumin)		X		X					X	
Fish		X		X					X	
Peanuts		X		X				X		Products containing peanuts will be produced on same line. Product Schedule optimised to reduce risk. Line fully cleaned after peanuts
Soybeans		X	X							Products containing soya will be produced on same line. Product Schedule optimised to reduce risk. Line fully cleaned and ATP swabbed after soya
Milk (including lactose)		X		X					X	
Tree nuts (almond, hazelnut, walnut, cashew, pecan, brazil, pistachio, macadamia and queensland nut)		X		X				X		Products containing Nuts will be produced on same line. Product Schedule optimised to reduce risk. Line fully cleaned after Nuts
Celery and /or celeriac		X		X					X	
Mustard		X		X					X	
Sesame Seeds		X	X							Products containing sesame will be produced on same line. Product Schedule optimised to reduce risk. Line fully cleaned and ATP swabbed after sesame
Sulphur Dioxide and sulphites =>10mg/kg		X		X					X	
Lupin		X		X					X	
Molluscs (gastropods, bivalves or cephalopods)		X		X					X	

DIETARY INFORMATION

Dietary requirement	Suitable For		Certification		Comment
	Yes	No	Yes	No	
Vegan	X		X		
Vegetarian	X		X		
Coeliac	X			X	
Halaal	X			X	
Kosher	X			X	
Alcohol Free	X			X	

Palm Oil free	X			X	

NUTRITION INFORMATION

Source of data:	Al La Calc		
Typical values per	100g	Per 25g Portion	% RI [†] per 25g
Energy kJ	2207	551	6.6
Energy kcal	526	131	6.6
Fat (g)	37	9.2	13
Of which saturates (g)	6.2	1.5	
Of which mono-unsaturates (g)	8.3	2.1	7.8
Of which poly-unsaturates (g)	19	4.8	
Carbohydrate (g)	34	8.4	3.3
Of which sugars (g)	21	5.3	5.9
Fibre (g)	4.7	1.1	
Protein (g)	16	4.1	8.0
Salt (g)	2.0	0.51	8.4
Vitamin E (mg)	20	5.0	42

[†]Reference intake (RI) of an average adult (8400kJ/2000kcal)

MICROBIOLOGICAL RESULTS (TYPICAL)

Organism	Method	Frequency	Target (m) (cfu /g)	Maximum (M) (cfu /g)
Total Viable count	Aerobic plate count @ 30C ISO4833-1:2013	As per test schedule	<10,000	100,000
E. coli	BS ISO 16649-2:2001	As per test schedule	<10	100
Enterobacteriaceae	BS ISO 21528-2:2017	As per test schedule	<100	10,000
Coagulase positive Staphylococcus Aureus	BS EN ISO6888-1:1999	As per test schedule	<20	10,000
Clostridium Perfringens	BS EN ISO 7937:2004	As per test schedule	-	-
Presumptive Bacillus Cereus	PHLS "Practical Food Microbiology" 2003	As per test schedule	-	-
Salmonella	BS EN ISO 6579-1:2017	As per test schedule	Absent in 25g	Absent in 25g
Listeria	PHLS "Practical Food Microbiology" 2003	As per test schedule	-	-
Moulds	PHLS "Practical Food Microbiology" 2003	As per test schedule	<1000	10,000
Yeasts	PHLS "Practical Food Microbiology" 2003	As per test schedule	<1000	10,000

*These are tested as part of a sampling plan and not on positive release.

PHYSICAL & CHEMICAL STANDARDS

Parameter	Target	Maximum	Frequency	Method
Moisture (%)	3-5	8	As per test schedule	Infrared
Aflatoxin B1 (µg / kg)	<2	2	As per test schedule	HPLC
Aflatoxin total (µg / kg)	<4	4	As per test schedule	HPLC
FFA (%)	<3	3	As per test schedule	Titration
Peroxidase Value meq/kg)	<2	5	As per test schedule	Titration
Sum of Pesticides	In line with the current EU- legislation (No. 396/2005)		As per test schedule	HPLC

METAL DETECTION

Pack Format / Size	Guaranteed Detection Level					
Sachets / Pouches xg	Fe	1.0mm	Non Fe	1.0mm	Stainless	2.0mm
Buckets xkg	Fe	1.5mm	Non Fe	1.8mm	Stainless	2.0mm
Sacks xkg	FE	1.5mm	Non Fe	1.8mm	Stainless	2.0mm

QUALITY

Test	Method	Units	Target	Limit	Frequency
Weight	Automatic Checkweigher	g	Average weight	Three packer rules	100%
Quality Attribute Standards	See appendix 1	Red/Amber/Green	Green	Red	Every batch

Genetic Modification	Yes / No	Irradiation	Yes / No
Contains GMO's	No	Any ingredient subject to irradiation	No
Contains ingredient made with GMO's	No		

TRACEABILITY INFORMATION

Best Before End Format	MMM YY
Lot Number information	LX DDDD HH:MM where x is line No. DDDD is open date code, Hour : Minutes
Any other information as specified	

STORAGE & SHELF LIFE

Storage conditions:	Ambient
Storage instructions:	Cool, dark, dry place
Total product shelf life :	180 days
Minimum remaining shelf life on delivery:	150 days

This product shall conform to the above and all relevant UK Food Legislation in association with products supplied and intended for human food consumption.

COUNTRY OF MANUFACTURE

Produced	EU
Packed	UK

PACKAGING INFORMATION

Pack Size	Packaging & Palletisation Spec No.
25g x 12 SRP	MSPP001.1
125g x 6 SRP	MSPP002.1
450g x 12	MSPP003.1
2.3kg	

CONDITIONS OF SALE

All sales are made under Lawncourt Harvest Ltd Conditions of Sale; all specifications herein shall not contradict the same.

APPLICATIONS

Note: Information and recommendations given herein are based on our research and considered to be accurate. No guarantee of accuracy is made. It is recommended that each purchaser conduct tests for his own satisfaction to determine if the product is acceptable for his purpose and application. No warranty is expressed or implied on this product for a specific purpose.

Name: Eddie Watson

Position: Technical Manager

Last Review Date: 1st October 2019

Next Review Date: 1st October 2021

This certificate is computer generated and is valid without a signature.

Appendix 1

Munchy Seeds Quality Attribute Standards

Product: MS05.5 Salted Caramel

Quality Attribute Standards based on a 1Kg sample

Attribute	Target (Green)	Off Target (Orange)	Unacceptable (Red)
Taste	Sweet caramel, salty and coconut flavour		
Aroma	Sweet		
Appearance	Light brown to dark brown with a white coating	Pale appearance, slightly dark. Damaged grains.	
Texture	Crunchy to the first bite	Slightly soft on first bite.	Very soft, lacking any crunch.
Purity			Stones <0.005% Mudballs Absent Extraneous vegetable matter <0.1% Nil other foreign material Broken seeds (smaller than ½ seed / kernel) <1% Discoloured seed / kernel <1% Insect damage <0.5%
Total defects			<0.1%
Packaging		Batch code or BBE out side of box. Creases in seals -Sachets. Damage visible at arms length that does not allow egress of product.	Tamper seal not intact. Open seals. Any damage that allows egress of product. Batch code or BBE date missing. Print defects visible at arms length.