

Finished Product Specification



Mega Omega – MS006

Thomas Ridley
FOODSERVICE

RECEIVED
Thomas Ridley QC Dept.
9:04 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:	33	Approval	
Valid From Date:	30/09/19	Marketing:	LC
Approval Date:	30/09/19	Technical:	EJW
Pack Sizes:	25g, 125g, 450g, 2.3kg	Production:	TR
Reason for Issue:	New format		

PRODUCT DETAILS

Product code	MS0060000
Product Description	Mega Omega Roasted Tamari Seven Seed Mix
Legal Description	

PRODUCT COMPOSITION

Ingredient	% in Final product	Supplier	Country of Origin
Sunflower Kernels	51.20	Confidential	Bulgaria
Pumpkin Seeds	20.00	Confidential	China
Hulled Hemp Seeds	6.00	Confidential	Romania
Sesame Seeds	6.00	Confidential	India
Rapeseed	6.00	Confidential	UK
Savoury Sauce	4.80	Confidential	Japan
Golden Linseeds	3.00	Confidential	UK, Germany, Kazakhstan, Canada, USA, Moldova
Brown Linseeds	3.00	Confidential	UK, France, Kazakhstan, Russia

INGREDIENT DECLARATION

Consumer pack ingredient declaration
Sunflower Seeds (51%), Pumpkin Seeds (20%), Hulled Hemp Seeds (6%), Sesame Seeds (6%), Rapeseeds (6%), Savoury Sauce (Soya Beans , Water, Sea Salt, Koji (<i>Aspergillus oryzae</i>)), Golden Linseeds (3%), Brown Linseeds (3%).
Additional on pack information
None

FIC 1169/2011 COMPLIANCE

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

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ALLERGEN INFORMATION

Allergen (EU Food Information for Consumers Regulation No.1169/2011)	Direct Incorporation		Cross Contamination						Comments
	Allergen present in the product		On Site				Off Site		
			Handled on the same production line		Handled on site*(Opened, processed etc.)		Contamination of raw material		
	Yes	No	Yes	No	Yes	No	Yes	No	
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	
Soybeans	X								
Milk (including lactose)		X		X				X	
Tree nuts (almond, hazelnut, walnut, cashew, pecan, brazil, pistachio, macadamia and queensland nut)		X		X				X	
Celery and /or celeriac		X		X				X	
Mustard		X		X				X	
Sesame Seeds	X								
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	

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NUTRITION INFORMATION

Source of data:	Al La Calc		
Typical values per	100g	Per 25g Portion	% RI [†] per 25g
Energy kJ	2403	601	7.2
Energy kcal	575	144	7.2
Fat (g)	48	12	17
Of which saturates (g)	6.4	1.6	
Of which mono-unsaturates (g)	12	3.1	8.0
Of which poly-unsaturates (g)	26	6.4	
Carbohydrate (g)	18	4.4	1.7
Of which sugars (g)	1.6	0.4	0.4
Fibre (g)	8.0	2.0	
Protein (g)	22	5.5	11
Salt (g)	0.69	0.17	2.8
Vitamin E (mg)	21	5.3	44

[†]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	<10000	100000
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	Absent in 25g	Absent in 25g
Moulds	PHLS "Practical Food Microbiology" 2003	As per test schedule	<1000	100,000
Yeasts	PHLS "Practical Food Microbiology" 2003	As per test schedule	<1000	100,000

*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)	<	5	As per test schedule	Titration
Cadmium (mg/kg)	<0.1	0.1	As per test schedule	HPLC
Lead (mg/kg)	<0.2	0.2	As per test schedule	HPLC

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Sum of Pesticides	In line with the current EU-legislation (No. 396/2005)	As per test schedule	HPLC
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METAL DETECTION

Pack Format / Size	Guaranteed Detection Level					
Sachets / Pouches 25g, 125g, 450g	Fe	1.0mm	Non Fe	1.0mm	Stainless	2.0mm
Buckets 2.3kg	Fe	1.5mm	Non Fe	1.8mm	Stainless	2.0mm
Sacks 10kg	FE	1.5mm	Non Fe	1.8mm	Stainless	2.0mm

QUALITY

Test	Method	Units	Target	Limit	Frequency
Weight	Automatic Checkweigher	12, 125, 450g	Average weight	Three packer rules	100%
	Minimum Weight	2.3kg, 10kg	Declared weight	=>declared weight	5 / batch
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 :	210 days
Minimum remaining shelf life on delivery:	180 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	UK
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	MSPP006.1

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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: 30th September 2019
Next Review Date: 30th September 2021

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

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Appendix 1

Munchy Seeds Quality Attribute Standards

Product: MS06.33 Mega Omega

Quality Attribute Standards based on a 1Kg sample

Attribute	Target (Green)	Off Target (Orange)	Unacceptable (Red)
Taste	Neutral, slightly nutty,		Burnt notes, rancid flavours, off flavours.
Aroma	Neutral		Burnt or rancid aromas
Appearance	7 seeds, light to golden brown & light to dark green.	Too pale appearance, slightly too dark. Damaged grains.	Burnt components <0.10% Damaged seeds <0.10% Any missing component.
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 <1% Insect damage <0.5%
Packaging		Batch code, BBE Code outside of box. EAN Code outside of area. 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. Ean Code not readable Print defects visible at arms length.

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