

# Finished Product Specification

**Warm Cinnamon NH – MS011**



**RECEIVED**

Thomas Ridley QC Dept.  
9:04 am, 31 Mar 2020

The food information supplied by Thomas Ridley Foodservice has been provided by the respective product manufacturer. Whilst we use reasonable endeavours to check this information and ensure its accuracy, we do not give any warranty (whether express or implied), guarantee or representation that it is true, accurate or complete in any respect.

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.

<b>Version:</b>	3	<b>Approval</b>	
<b>Valid From Date:</b>	01/10/19	<b>Marketing:</b>	
<b>Approval Date:</b>		<b>Technical:</b>	
<b>Pack Sizes:</b>	25g, 125g, 450g, 2kg	<b>Production:</b>	
<b>Reason for Issue:</b>	First Issue		

**PRODUCT DETAILS**

<b>Product code</b>	MS0111000
<b>Product Description</b>	Warm Cinnamon Roasted Sunflower & Pumpkin Seeds
<b>Legal Description</b>	Roasted sunflower and pumpkin seeds in a sugar and cinnamon coating.

**PRODUCT COMPOSITION**

Ingredient	% in Final product	Supplier	Country of Origin
Sunflower Kernels	53.2	Confidential	Eastern Europe , Argentina
Pumpkin Seeds	22.8	Confidential	China
Sugar	20.5	Confidential	The Netherlands
Cinnamon	3.5	Confidential	Indonesia

**INGREDIENT DECLARATION**

<b>Consumer pack ingredient declaration</b>
Sunflower Seeds (53%), Pumpkin Seeds (23%), Sugar, Cinnamon (3%).
<b>Additional on pack information</b>
May contain: Nuts, Peanuts, Sesame & Soya

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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		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	

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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		
Sesame Seeds		X	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 portion (25g)	% RI <sup>†</sup> per 25g
Energy kJ	2166	542	6.4
Energy kcal	516	129	6.5
Fat (g)	36	9.0	13
Of which saturates (g)	5.1	1.3	6.4
Of which mono-unsaturates (g)	8.3	2.1	
Of which poly-unsaturates (g)	19	4.8	
Carbohydrate (g)	34	8.5	3.3
Of which sugars (g)	22	5.5	6.1
Fibre (g)	6.3	1.6	
Protein (g)	16	4.1	8.2
Salt (g)	0.02	<0.01	0.08
Vitamin E (mg)	20	5.0	42

<sup>†</sup>Reference intake (RI) of an average adult (8400kJ/2000kcal)

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**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	Absent in 25g	Absent in 25g
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)	<	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
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<b>Weight</b>	Automatic Checkweigher	g	Average weight	Three packer rules	100%
<b>Quality Attribute Standards</b>	See appendix 1	Red/Amber/Green	Green	Red	Every batch

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

#### TRACEABILITY INFORMATION

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

#### STORAGE & SHELF LIFE

<b>Storage conditions:</b>	Ambient
<b>Storage instructions:</b>	Cool, dark, dry place
<b>Total product shelf life :</b>	210 days
<b>Minimum remaining shelf life on delivery:</b>	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	EU
Packed	UK

#### PACKAGING INFORMATION

<b>Pack Size</b>	<b>Packaging &amp; Palletisation Spec No.</b>
25g x 12 SRP	MSPP001.1
125g x 6 SRP	MSPP002.1
450g x 12	MSPP003.1
2.3kg	

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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: 1<sup>st</sup> October 2019  
Next Review Date: 1st October 2021  
  
This certificate is computer generated and is valid without a signature.

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Appendix 1

## Munchy Seeds Quality Attribute Standards

**Product: MS11.2 Cinnamon Seeds**

Quality Attribute Standards based on a 1Kg sample

Attribute	Target (Green)	Off Target (Orange)	Unacceptable (Red)
Taste	Typical of sunflower and pumpkin seeds and cinnamon, sweet		
Aroma	Typical of sunflower and pumpkin seeds and cinnamon, sweet		
Appearance	Light to dark brown & green		
Texture	Crunchy to 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.

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