

Artificial Sweeteners:

Product Specification

General Information



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, <u>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.</u>

Product Name:		SIMPLEAS PEA CURL LIGHTLY SALTED								
Brand Name:	Simpleas Snacks									
Suppliers Product Code:	YPES-904-11									
TUC Code: / EAN Code:			506060	85700)41	15060608570048				
Net Weight (g / kg)	Unit: 2	Unit: 23g Case: 5			552g	Pallet: 27.6 Kg				
Gross Weight (g / Kg)	Unit: 2	Unit: 23g		Case: 842g		Pallet: 60.1 Kg				
Shelf Life/Storage Conditions:	Days a	Days after production:		on:	36 weeks	Days after opening:				
Product Category:	Amb	Ambient: Ye			Frozen:	Chille		ed:		
Product Description: Baked Pea Powered Curls made from 100% Great British Yellow Pe							v Peas			
			Dieta	ry In	formation					
Ingredient Declaration (Allergens must be highlighted in bold capital letters) Yellow Pea Flour (84%), Salt Seasoning (8%)(Rice Flour, Sea Salt (15%), Sunflower Oil, Rosemary Extract									unflower Oil),	
	C	ontains		en n	nformation	ontain V/N	Eact	ory Ha	andles V/N	
Celery		N N	T/IN		May Contain Y/N		Factory Handles Y/N			
Crustaceans		N N								
		N								
Eggs Fish		N								
Gluten		N N								
Lupin		N N								
Milk		N N								
Molluscs		N								
Mustard		N								
Nuts		N N								
Peanuts		N								
Sesame Seeds		N								
Soybeans		N								
Sulphur Dioxide		N								
Product C	ontains	ntains			Product Suitability					
Artificial Antioxidants		N			Suitable	for a Vegetarian Diet:			Υ	
Artificial Colours :		N			Suitable for a Vegan Diet			1	Υ	
Artificial Flavourings	:	N				itable for Lactose Intolerance :		1	Υ	
Artificial Flavour Enhance		: N				le for Coeliacs :			Υ	
Artificial Preservatives	:	N			Approv	pproved for a Halal Diet:			N/A	

Ν

Approved for a Kosher Diet:

N/A

				Nutritio	nal	Data			
						er 100 g/ml product			
Energy	15	96	KJ / Kca	al Vit	Vitamin C			g/ml	
Fat	9	.4	g/ml	Fo	Folate/Folic Acid			g/ml	
- of which saturates	1	1.0 g/r		Ca	Calcium			g/ml	
Carbohydrates	50	50.6 g/s		Iro	Iron			g/ml	
- of which sugars	2	2.3 g/		Zir	Zinc			g/ml	
Protein	19.7		g/ml	Ch	Cholesterol			g/ml	
Salt	1.18				on Milk Extrinsic Sugar			g/ml	
Sodium		g/r		Ald	Alcoholic Strength			%vol	
Vitamin A			g/ml			rcentage in Dry Matter	g/ml		
		T		kaging I	Dim	ensions			
			Unit			Case	et		
• , ,	Height (mm) 170			185			1135		
			140			295	1000		
Depth / Length (mm)		20			397	1200			
Weight (g /Kg)			23G			552G	27.6 kg		
		I		Packagir	ng V				
		/0	Primary	•		Secondary		Tertiary	
			onsumer	Unit)		(Tray / Case)	(Pall	et)	
Metal / Aluminiu	ım								
	Glass					V			
	Other Y					Υ			
Paper Plastic									
Wood	Steel						Y		
vvoou			Accredi	itations	/ C	ertifications	<u> </u>		
						ovide copies)			
				Y/N				Y/N	
Best Aquaculture Practices (BAP)						Northern Ireland Beef & Lamb Quality Assurance:			
BRC Certified Production:						Organic:			
British Lion Mark:						Quality Meat Scotland:			
Fair Trade:						Quality Standard Mark (Beef/Lamb):			
Farm Assured Welsh Livestock:						Rainforest Alliance:			
Food for Life Supplier Scheme:						Red Tractor:			
	cheme.								
FSSC 22000:						Roundtable of Sustainable	raiiii Oii (KSPO):		
IFS Food Standard:						RSPCA Assured: SALSA (Safe & Local Supplier Approval):			
ISO 14001 (Environmental System):						SALSA (Safe & Local Supplier Approval):			
LEAF (Linking Environment and Farming):):			School Approved:			
Marine Stewardship Co	ouncil (M					Other:			
		In case	of a produ	uct quer	ry w	ho is best to contact?			
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Reason for Chang	ge:								
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By digitally signing this document you are confirming the above information is correct as of the date entered above.