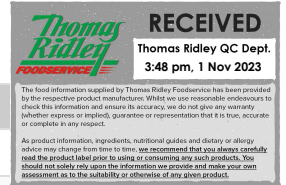


Ornua Finished Product Specification



Product	492082 - PBA:PLTNT VGN WHT 10X1KG GRT
Alternative Product	5000847 -
Version	1.2 (30/10/2023)
Product Type	PLANT BASED ANALOGUE



Ornua Site Details

Site	Ornua Ingredients Europe (UK) Ltd - Nantwich
Address	Spinneyfields Farm, Main Road, Worleston,
City	Nantwich
Eircode/Zip /Postal Code	CW5 6DN
Countries	United Kingdom
Plant Registration Number (if applicable)	GB AX009

Ornua Contact Details

Commercial Contact Details

Contact Name	Sales
Email address	sales@ornua.com
Calling Code	+44 (United Kingdom)
Telephone Number	01270611112

Technical Contacts Details

Contact Name	Monika Pyda
Email address	monika.pyda@ornua.com
Calling Code	+44 (United Kingdom)
Telephone Number	01270611112

Emergency Contacts Details

Contact Name	Patrick Duggan
Email address	Patrick.Duggan@ornua.com
Calling Code	+44 (United Kingdom)
Telephone Number	07721670031

Manufacture Information

Manufacturing Site Details

Name	Ornua Ingredients Europe (UK) Ltd
Manufacturing Address	Spinneyfields Farm, Main Road, Worleston,
City	Nantwich
Eircode/Zip /Postal Code	CW5 6DN
Countries	United Kingdom
Plant Registration Number (if applicable)	GB AX009

Manufacturing Site Commercial Contact Details

Contact Name	Sales
Email address	sales@ornua.com
Calling Code	+44 (United Kingdom)
Telephone Number	01270611112

Manufacturing Site Technical Contacts Details

Contact Name	Monika Pyda
Email address	monika.pyda@ornua.com

Calling Code	+44 (United Kingdom)
Telephone Number	01270611112
Manufacturing Site Emergency Contacts Details	
Contact Name	Patrick Duggan
Email address	Patrick.Duggan@ornua.com
Calling Code	+44 (United Kingdom)
Telephone Number	07721670031

Out Sourced Processing

Is any part of the process out-sourced?	No
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Product Details

General Information	
Legal Label Name/Description	PLANTNATION WHITE STANDARD GRATE
Is the Product Approved by any retailer	N/A

Manufacturing Information

Packcopy Language	English
Application	Ready to eat
Instructions for use	n/a
Markets	n/a
Material Category	Dairy
Pack size	1kg

Organoleptic

Appearance

Acceptable	Free flowing standard grated (4-6mm) Vegan White, yellow in colour. Free from lumps and clumps that do not break up under slight pressure. Free from visible mould or foreign body.
Unacceptable	Visible mould growth or foreign body present. Large clumps of cheese that does not break up under slight pressure

Aroma

Acceptable	Free from off or undesirable aromas
Unacceptable	Any off odours that are not typical of variety

Flavour

Acceptable	Free from off or undesirable taints
Unacceptable	Any off flavours that are not typical of variety

Texture

Acceptable	Smooth and firm
Unacceptable	soft

Colour

Acceptable	Yellow
Unacceptable	Off colour

Microbiological Standards

Coliforms	
Unit	Cfu/g
Target (m)	< 10
Maximum (M)	= 100
Frequency	Random
Method	ESGM-M302

Laboratory used	ALS Laboratories UK
E.coli	
Unit	Cfu/g
Target (m)	< 10
Maximum (M)	= 10
Frequency	Random
Method	ESGM-M304
Laboratory used	ALS Laboratories UK
Listeria spp	
Unit	Per 25g
Target (m)	= 0
Maximum (M)	= 0
Frequency	Random
Method	ESGM-M523
Laboratory used	ALS Laboratories UK
Mould	
Unit	Cfu/g
Target (m)	< 100
Maximum (M)	= 1000
Frequency	Random
Method	ESGM-M308
Laboratory used	ALS Laboratories UK
Salmonella spp	
Unit	Per 25g
Target (m)	= 0
Maximum (M)	= 0
Frequency	Random
Method	ESGM-M515
Laboratory used	ALS Laboratories UK
Staphylococcus Aureus	
Unit	Cfu/g
Target (m)	< 20
Maximum (M)	= 20
Frequency	Random
Method	ESGM-M307
Laboratory used	ALS Laboratories UK
Yeast	
Unit	Cfu/g
Target (m)	< 1000
Maximum (M)	= 10000
Frequency	Random
Method	ESGM-M308
Laboratory used	ALS Laboratories UK

Product Declaration

Please state if this material has suitable and or certified for any of the below

Kosher Suitable?	No
Kosher Certified?	No
Super Kosher Certified?	No
Halal Suitable?	No
Halal Certified?	No
Organic Certified?	No
UTZ/ Rainforest Alliance Certified?	No
Informed Sport Certified	N/A

Allergen	Source	Present In Product?	Form	Present On Same Line?	Present On Same Manufacturing Site?	How is Cross Contamination Prevented?	Additional Comments
Celery	ⓘ	✘	Not Applicable	No	No		
Cereals containing gluten	ⓘ	✘	Not Applicable	No	No		
Crustaceans	ⓘ	✘	Not Applicable	No	No		
Eggs	ⓘ	✘	Not Applicable	No	No		
Fish	ⓘ	✘	Not Applicable	No	No		
Lupin	ⓘ	✘	Not Applicable	No	No		
Milk	ⓘ	✘	Not Applicable	No	No		
Molluscs	ⓘ	✘	Not Applicable	No	No		
Mustard	ⓘ	✘	Not Applicable	No	No		
Nuts	ⓘ	✘	Not Applicable	No	No		
Peanuts	ⓘ	✘	Not Applicable	No	No		
Sesame Seeds	ⓘ	✘	Not Applicable	No	No		
Soya	ⓘ	✘	Not Applicable	No	No		
Sulphur Dioxide (Sulphites)	ⓘ	✘	Not Applicable	No	No		

Product Suitability

Vegetarians	Yes
Ovo-lacto Vegetarians	Yes
Vegan Suitable	Yes
Vegan Certified	Yes
Suitable for Red Tractor Logo	No
Natural Declaration	No
Lactose intolerants	No
Valid IT recognition for non GM	No
Valid IT recognition for spices	No

Sustainability

Does the product or any of its ingredients contain palm oil?	Yes
Please select which type of Palm Oil supply is in place?	RSPO Segregated System
RSPO Certificate Number	BMT-RSPO-000114

Declarations

This is a NUT FREE site – any products containing nuts are not permitted on site. This includes raw materials & any items brought to site by anyone entering the site (inclusive of vending machines).

Yes

This is a SESAME FREE site – any products containing Sesame are not permitted on site. This includes raw materials & any items brought to site by anyone entering the site (inclusive of vending machines).

Yes

Materials supplied from this site are all free from genetically modified organisms.

Yes

Chemical & Physical Standards

Fat

Unit	%
Target (m)	+/- 25
Minimum	= 24
Maximum (M)	= 26
Legal Requirement	No

Moisture

Unit	%
Target (m)	+/- 49
Minimum	= 48
Maximum (M)	= 50
Legal Requirement	No

pH

Target (m)	+/- 5.4
Minimum	= 5.2
Maximum (M)	= 5.6
Legal Requirement	No

Salt

Unit	%
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Contaminants & Heavy Metals

Are contaminants & heavy metals applicable? No

Heavy Metals

Test methods must be internationally recognised & Comply with Regulatory requirements

Nutrition Claims

Low energy	No
Energy-reduced	No
Energy-Free	No
Low Fat	No
Fat Free	No
Low saturated fat	No
Saturated fat free	No
Low sugars	No
Sugar free	No

With no added sugar	No
Low sodium/ salt	No
Very low sodium/ salt	No
Sodium free or salt free	No
No added sodium or salt	No
Source of fibre	No
High fibre	No
Source of protein	No
High protein	No
Source of minerals or vitamins	No
High minerals or vitamins	No
Contains nutrient or substance	No
Increased nutrient or substance	No
Reduced nutrient or substance	No
Light/ lite	No
Naturally/ natural	No
Source of omega-3 fatty acids	No
High omega-3 fatty acids	No
High monounsaturated fat	No
High Polyunsaturated	No
High unsaturated fat	No

Typical Amino Acid Profile

Applicable	No
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Critical Control Points

HACCP attachments (HACCP Plan, HACCP Flow, CCP summary)	095 - HACCP Flow Diagram.xlsx HACCP Flow Chart
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Additional Documents	380 - CCP Summary.docx CCP Summary
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Process Step 1

Name	Metal detection
CCP	1
Hazard	Metal contamination
Control Measures	Metal detector
Tolerance	Fe = 3.0mm; Non-Fe = 4.0mm; S/Steel = 5.5mm
Monitoring Procedures	Start and end of shift checks as well as hourly.

Corrective Actions	If any of the test pieces fail to set off the metal detector, production will be immediately suspended and the production supervisor will alert the production manager/engineers/ and QA. The entire product must be put on hold up until the last good test. The machine will be fixed by the engineers and then all stock from the last good test will be re-called and put through the metal detector again (prior to release). Production will then resume. If the metal detector sounds during normal production the block should be passed back through the metal detector, if the block sets the metal detector off again stop production. Contact QA/production managers. Divide the pack into smaller quantities and pass through the metal detector to help locate the contamination. Engineers are to be called to assist. Report in incident log.
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Quality Control Points

Process Step 1

Name	Label Check
Legal / Quality Issue	Quality
Control Measures	Check at the start of the run

Tolerance	Check all labels are correct
Monitoring Procedures	Visual checks
Corrective Actions	All Products with incorrect labeling to be put on hold. QA called to investigate.
Process Step 2	
Name	Gas Flushing
Legal / Quality Issue	Quality - high residual oxygen content could allow microbial growth
Control Measures	100% Nitrogen flush
Tolerance	Residual oxygen (max. 2%)
Monitoring Procedures	Off line monitoring & recording of residual O2 level in packs.
Corrective Actions	Retest add pack. Stop line if pack fails test. All bags since last correct check recalled and checked.
Process Step 3	
Name	Bag Sealing
Legal / Quality Issue	Quality
Control Measures	Complete seal on all bags
Tolerance	Intact seals
Monitoring Procedures	Seals Checked off line by water immersion test
Corrective Actions	Retest add pack. Stop line if pack fails test. All bags since last correct check recalled & Checked
Process Step 4	
Name	Check weights
Legal / Quality Issue	Quality/Legal ensuring all packs are within T1/T2 tolerances.
Control Measures	Check weight is calibrated and working
Tolerance	T1/T2 tolerances
Monitoring Procedures	All packs over an inline check weight as per average weigh rules
Corrective Actions	Retest add pack. Stop line if pack fails test. All bags since last correct check recalled and checked
Process Step 5	
Name	Chill Storage
Legal / Quality Issue	Quality
Control Measures	Storage working correctly
Tolerance	Max 5°C
Monitoring Procedures	Automatic alarmed & Monthly backup
Corrective Actions	Engineer called, Crisis management team to meet
Milk Parameters	
Are milk parameters applicable?	No
Shelf Life / Storage	
Total Shelf Life	Frozen: 365 days Chilled: 42 days Ambient: 0 days
Minimum Shelf Life Upon Delivery	31 Days
Shelf Life upon opening	3 Days
Temperature on delivery (transport requirements)	8 °C
Minimum Storage Temperature	0 °C
Maximum Storage Temperature	5 °C
Minimum temperature when opened	0 °C
Maximum temperature when opened	5 °C

Recommended Storage Conditions Keep refrigerated <5°C

Is product freeze/thaw stable? No

Where is the shelf life printed bag and case label

Coding format inner Day Code HH:MM; Best Before

Coding format outer Day Code HH:MM; Best Before

Weight Controls

Declared Weight 1 kg

Weight Control Format Average

#	Ingredient	% (<i>Mixing Bowl Stage</i>)	% (<i>Finished Product Stage</i>)	Country Of Origin	Country Of Origin (Contingency)	Raw Material Breakdown	
*	Finished Product 492082 - PBA:PLTNT VGN WHT 10X1KG GRT					✓	Q
1	Food Preparation with Palm Oil	= 98 %	= 98 %	United Kingdom	United Kingdom	✓	Q ^
1.1	Water	40 - 50 %	40 - 50 %	United Kingdom	United Kingdom	✓	Q
1.2	Palm oil	= 26 %	= 26 %	Malaysia, Papua New Guinea, Solomon Islands, Brazil, Colombia, Costa Rica, Honduras, Indonesia	Malaysia, Papua New Guinea, Solomon Islands, Brazil, Colombia, Costa Rica, Honduras, Indonesia	✓	Q
1.3	Modified Potato Starch	20 - 30 %	20 - 30 %	Denmark	Denmark	✓	Q
1.4	Salt	= 2 %	= 2 %	United Kingdom	United Kingdom	✓	Q
1.5	Tricalcium phosphate	= 1 %	= 1 %	China, United States, Israel	China, United States, Israel	✓	Q
1.6	Beta Carotene	= 0.07 %	= 0.07 %	Belgium, China, France, Germany, India, United Kingdom, United States, Ireland	Belgium, China, France, Germany, India, United Kingdom, United States, Ireland	✓	Q
2	Potato Starch	= 2 %	= 2 %	Denmark, Germany, Netherlands, Sweden	Denmark, Germany, Netherlands, Sweden	✓	Q
	Total:	100%	100%				

ⓘ Values entered manually

Nutritional Spec	Typical Value Per 100g/ml	Unit
Energy: kJoules	1292	kJ
Energy: kCal	313	kCal
Protein	0.4	g
Total Carbohydrate	22.2	g
Available Carbohydrate		g
of which sugars	0.1	g
of which starch		g
Fat	25.1	g
of which saturates	12	g
of which monounsaturates	9.3	g
of which polyunsaturates	2.6	g
Trans Fatty Acids		g
Sodium	823	mg
Salt	2.06	g
Fibre (AOAC Method)	0	g
Alcohol		g
Moisture		g

Ingredients List

Food Preparation with Palm Oil (98%) (Water (40%), Palm Oil (26%), Modified Potato Starch (20%), Salt (2%), Tricalcium phosphate (1%), Beta Carotene), Potato Starch

Additive Name	E number	Source - Derived From	Country Of Origin	Source	Function in ingredient	Function in finished product	Quantity in ingredient mg/kg (ppm)	Quantity in final product mg/kg(ppm)
Sulphur dioxide	E220			Potato Starch	• Carrier	• No Effect/No Function	< 5	< 5

Product Packaging

Primary Packaging 1

Food Contact	Yes
Description	Bag
Material	Blue film 120PA/45PE
Thickness/Gauge	59 µ
Dimensions	Length: 315 mm Height: 330 mm
Seal type (e.g. Heat seal)	Heat seal
Weight of Product	1 kg
Packaging Weight	12 g
Total Pack Weight	1.012 kg
Batch Coding	Day code HH:MM
Is Label present?	Yes
If Label Present, what type?	Ink Jet
Is the packaging Recyclable?	No
Is the packaging biodegradable?	No
Is the packaging compostable?	No

Secondary Packaging 1

Food Contact	No
Description	Cardboard Box
Material	Corrugated Cardboard Case
Dimensions	Length: 470 mm Height: 298 mm Breadth: 277 mm
Seal type (e.g. Glue/Tape)	clear tape
Number of Primary Packaging Present	10
Weight of Product	1 kg
Total Weight of Secondary Packaging	340 g
Batch Coding	Day Code HH:MM
Is Label present?	Yes
If Label Present, what type?	Printed
Is the packaging Recyclable	Yes
Is the packaging biodegradable?	No
Is the packaging compostable?	No

Tertiary Packaging (where applicable)

Description	Pallet
Materials	Wood
Dimensions of the pallet (if applicable)	Length: 1200 mm Height: 155 mm Breadth: 1000 mm



No. of Packs Per Row	10
No of Rows per Pallet	6
Maximum Pallet Height (inc pallet)	200 cm
Weight of product on pallet	600 kg
Pallet Type	Standard
Pallet Top sheet	No
Pallet base/ slip sheet	Yes
Pallet corner supports	No
Batch Coding	Day Code HH:MM
Is the packaging Recyclable	Yes
Is the packaging biodegradable?	No
Is the packaging compostable?	No

Outer Labels

Outer Label

492082
PLANTNATION WHITE STD GRATE
 INGREDIENTS: Food preparation with Palm Oil (Water, Modified Potato Starch, Palm Oil SG, Salt, Emulsifier: Tricalcium Phosphate, Colour: Beta Carotene), Anti-caking Agent: Potato Starch.
 Once opened use within 72 Hours. Store chilled between 0-5°C

Packed in a protective atmosphere

NUTRITION INFORMATION		LINE X	17
Typical Values	Per 100g	BEST BEFORE: 11 Dec 2023	
Energy KJ	1293	FROZEN BBD: 29 Oct 2024	
Energy Kcal	313	DAY CODE: 303 13:47	
Fat	24.6g	1KG e	
of which saturates	11.8g		
Carbohydrates	22.2g		
of which sugars	0.5g		
Fibre	0g		
Protein	0.4g		
Salt	2.06g		

EU: Ornu Co-operative Limited, Grattan House, Mount Street Lower, Dublin, Ireland
 UK: Ornu Ingredients Europe (UK) Ltd, Spinneyfields Farm, Worleston, Nantwich, Cheshire CW5 6DN

Outer Label (1)

492082
PLANTNATION WHITE STD GRATE
BEST BEFORE: 11 Dec 2023 **DAY CODE: 303 13:47**
BEST BEFORE FROZEN: 29 Oct 2024
 INGREDIENTS: Food preparation with Palm Oil (Water, Modified Potato Starch, Palm Oil SG, Salt, Emulsifier: Tricalcium Phosphate, Colour: Beta Carotene), Anti-caking Agent: Potato Starch.

NUTRITION INFORMATION **LINE X** **9**
 TYPICAL VALUES PER 100G

ENERGY KJ	1293	10 X 1 KG e
ENERGY Kcal	313	
FAT	24.6g	
OF WHICH SATURATES	11.8g	
CARBOHYDRATE	22.2g	
OF WHICH SUGARS	0.5g	
FIBRE	0g	NOT for EU
PROTEIN	0.4g	
SALT	2.06g	

ONCE OPENED USE WITHIN 72 HOURS. STORE CHILLED 0-5°C.
 PACKAGED IN A PROTECTIVE ATMOSPHERE
 EU: Ornu Co-operative Limited, Grattan House, Mount Street Lower, Dublin, Ireland
 UK: Ornu Ingredients Europe (UK) Ltd, Spinneyfields Farm, Worleston, Nantwich, Cheshire CW5 6DN

Ink Jet Coding/ Labelling

Primary Packaging – Ink Jet

Production Code	Yes
BBD	Yes
Item	Yes
Case Code	No
Lot	No
Print Location	bag

Inclusion of Health Mark & location	Yes
If included, location of Health Mark	bag
Barcode	Yes
Barcode Reference Number	5011648000067
Product Description	Yes
Pallet Number	No
Secondary Packaging – Ink Jet	
Production Code	Yes
BBD	Yes
Item	Yes
Case Code	No
Lot	No
Print Location	case label
Inclusion of Health Mark & location	Yes
If included, location of Health Mark	case label
Barcode	Yes
Barcode Reference Number	15011648000064
Product Description	Yes
Pallet Number	No
Pallet Label	
Production Code	Yes
BBD	Yes
Item	Yes
Case Code	No
Lot	Yes
Print Location	pallet label
Inclusion of Health Mark & location	Yes
If included, location of Health Mark	Pallet label
Barcode	Yes
Product Description	Yes
Pallet Number	Yes
Approval	
The product/s referred to in this specification will be prepared, processed, packaged and handled under strict hygienic conditions with consistent principles of Good Manufacturing Practice.	
Any products supplied will comply with the requirements of all applicable UK & EU legislation and regulations at the time of supply.	
We will assume full acceptance of the specified criteria if no communication in 14 days after receiving the specification.	
If there are any issues arising from the information supplied, please contact Ornuu.	
Name	Tina Lui
Position	Supplier Assurance & Specifications Technologist
Date	30/10/2023

Fina dmi