



Product Specification

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Thomas Ridley QC Dept.
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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.

General Information

Product Name:	Goan Curry Paste				
Brand Name:	Choose Spice				
Suppliers Product Code:	GOANCURRYPASTE				
TUC Code: / EAN Code:	0634158981838		0634158849084		
Net Weight (g / kg)	Unit:210 g	Case: 2520 g	Pallet:		
Gross Weight (g / Kg)	Unit:240g	Case:3010g	Pallet:		
Shelf Life/Storage Conditions:	Days after production:	365	Days after opening:	42	
Product Category:	Ambient:	Ambient	Frozen:		Chilled:
Product Description:	Goan Curry Paste - A delicious mix of ginger, red chilli and warm aromatic spices. Simply add coconut milk and chopped tomato to create a mouth watering sweet and sour curry. Perfect with chicken, prawns, fish or vegetables. Serves 4				

Dietary Information

Ingredient Declaration (Allergens must be highlighted in bold capital letters)	Onion, Ginger, Sugar, Fish Sauce (Anchovy extract, Salt, Sugar) , Red Chilli, Garlic, Red Wine Vinegar (Antioxidant Sulphur Dioxide) , Rapeseed Oil, Cumin, Coriander, Tamarind Paste, Black Pepper, Turmeric, Ground Ginger, Salt.
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Allergen Information

	Contains Y/N	May Contain Y/N	Factory Handles Y/N
Celery	No		
Crustaceans	No		
Eggs	No		
Fish	Yes		
Gluten	No		
Lupin	No		
Milk	No		
Molluscs	No		
Mustard	No		
Nuts	No		
Peanuts	No		
Sesame Seeds	No		
Soybeans	No		
Sulphur Dioxide	Yes		

Product Contain

Product Suitability

Artificial Antioxidants :	Yes	Suitable for a Vegetarian Diet:	no
Artificial Colours :	no	Suitable for a Vegan Diet :	no
Artificial Flavourings :	no	Suitable for Lactose Intolerance :	yes
Artificial Flavour Enhancers :	no	Suitable for Coeliacs :	yes
Artificial Preservatives :	no	Approved for a Halal Diet:	yes
Artificial Sweeteners :	no	Approved for a Kosher Diet:	yes

Per 100 g/ml product				
Energy	663.8/158.7	KJ / Kcal	Vitamin C	g/ml
Fat	5.0	g/ml	Folate/Folic Acid	g/ml
- of which saturates	0.2	g/ml	Calcium	g/ml
Carbohydrates	26.3	g/ml	Iron	g/ml
- of which sugars	13.2	g/ml	Zinc	g/ml
Protein	4.1	g/ml	Cholesterol	g/ml
Salt	3.4	g/ml	Non Milk Extrinsic Sugar	g/ml
Sodium		g/ml	Alcoholic Strength	%vol
Vitamin A		g/ml	Fat Percentage in Dry Matter	g/ml
Packaging Dimensions				
	Unit	Case	Pallet	
Height (mm)	600mm	3100mm		
Width / Diameter (mm)	950mm	2400mm		
Depth / Length (mm)	950mm	1400mm		
Weight (g /Kg)	240g	2880 g		
Packaging Waste				
	Primary (Consumer Unit)	Secondary (Tray / Case)	Tertiary (Pallet)	
Metal / Aluminium				
Glass				
Other				
Paper		yes		
Plastic	yes			
Steel				
Wood				
Accreditations / Certifications (If possible please provide 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:		
FSSC 22000:		Roundtable of Sustainable Palm Oil (RSPO):		
IFS Food Standard:		RSPCA Assured:		
ISO 14001 (Environmental System):		SALSA (Safe & Local Supplier Approval):		
LEAF (Linking Environment and Farming):		School Approved:		
Marine Stewardship Council (MSC):		Other:		
In case of a product query who is best to contact?				
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Issued By:	Jamie Symons			
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By digitally signing this document you are confirming the above information is correct as of the date entered above.