



Finished Product Specification

Spices & Seasonings

Finished Product Details:		
Product Name:	Chaat Masala	
Westmill Material Code:	Z198R	
Product Code:	63070	63167
Pack Size:	10 x 80g	10x80g PROMO
Inner Barcode:	5015821157548	5015821157548
Outer Barcode:	05015821157555	05015821157968

Contact Information:				
Head Office Address:				
Westmill, 26 Crown Road, Enfield, Middlesex, EN1 1DZ, UK.				
Manufacturing Site Address:				
Westmill, 26 Crown Road, Enfield, Middlesex, EN1 1DZ, UK.				
Contacts:	Name	Email	Mobile No	Telephone No
Quality/Technical:	Anna Solecka	Anna.solecka@westmill.co.uk	07709 506610	0208 345 8269
Customer Service:	-	Westmill.consumercare@alliedbakeries.co.uk	-	0800 090 2385
Specifications:	Sheena Belton	Sheena.belton@westmill.co.uk	07992 379360	0161 886 6970

Ingredient Declaration:		
Dried mango, Iodised Salt, Black salt, Rock salt, Cumin, Coriander, Black pepper, Sugar, Ginger, Pomegranate seed, Chilli, Asafoetida, Ajwain, Bay leaf, Tartaric acid, Mint leaves, Cassia, Turmeric, Malic acid.		
Ingredient:	Quid (%)	Country Of Origin
Mango Powder	18-34	India
Iodised Salt	5.5-20	India
Black Salt	5-20	India
Rock Salt	2-12	India
Ground Cumin	8-22	India
Ground Coriander	7-18.5	India
Sugar	3-14.8	India
Ground Ginger	4-15	India
Ground Pomegranate seed	2-12	India
Ground Black Pepper	Max 6.5	India
Ground Chilli	Max 8	India
Ground Asafoetida	1-10	India
Ground Ajwain	1-9	India
Ground Bay Leaf	Max 6	India
Tartaric Acid (E334)	Max 3	India
Ground Mint	Max 8	India
Ground Cassia	Max 5	India
Ground Turmeric	Max 10	India
Malic Acid (E296)	Max 4.5	India

Additives & Processing Aids:			
Additive/Processing aids used:	Present in:	Function & Reason for Use:	Mg/kg used:
Potassium Iodate	Iodised Salt	Fortification	Max 14
Sodium Dioxide (E551)	Iodised Salt	Anti-caking Agent	Max 400
Potassium Ferrocyanide (E536)	Iodised Salt	Anti-caking Agent	2
Mallic Acid (E296)	Iodised Salt	Acidity regulator	54
Tartaric Acid (E334)	Iodised Salt	Acidity regulator	12

Appearance:	
Colour / Appearance	Brownish red free flowing powder
Aroma / Flavour	Typical dry mango powder flavour with a tinge of minty note.

Shelf Life & Storage Instructions:	
Shelf Life (From Manufacture):	730 Days
Shelf Life (From Opening):	547 Days
Minimum Shelf Life on Delivery:	365 Days
Storage Conditions:	The product shall be produced, packed and stored in accordance with current good manufacturing practices under sanitary conditions.
Storage In Transit:	Store in cool (<21 °C (70 °F)) and dry place in unopened containers, away from direct sunlight.
Storage Once Opened:	We recommend that this product be stored in an airtight container as soon as the pack is opened.

Doc Ref: CTF 54	Issue No: 3	Date of Issue: 01.02.2022
Authorised By: Anna Solecka	Page 1 of 4	Effective From: 01.02.2022
Controlled Copy if Embossed and Signed Printed Copy / Photocopy Authorised For Use		

Finished Product Specification Spices & Seasonings

Product Tests:		
Chemical		
	Maximum	UOM
Moisture	10	%
Ash	-	%
Acid Insoluble Ash	1	%
Aflatoxin B ¹	5	µg/kg
Total Aflatoxin (B ¹ , B ² , G ¹ , G ²)	10	µg/kg
Ochratoxin A	15	µg/kg
Lead	0.9	mg/kg
Copper	40	mg/kg
Zinc	50	mg/kg
Arsenic	5	mg/kg
Pesticides	EU Legislative maximum residue levels	
Curcumin	Na	
Piperine	Na	

Product Tests:		
Microbiological Standards:		
	Maximum	UOM
TVC	1 x 10 ⁶	cfu/g
Enterobacteriaceae*	1 x 10 ⁴	cfu/g
Escherichia coli	10	mpn/g
Salmonella	ND	/50g
Clostridium perfringens	1 x 10 ⁴	cfu/g
Bacillus cereus	1 x 10 ³	cfu/g
Yeast & Mould	1 x 10 ³	cfu/g

Nutritional Data:	per 100g	Determined By:
Energy (kj)	796	-
Energy (kcal)	191	Calculation
Fat (g)	5.4	Analysis
of which saturates (g)	0.6	Analysis
of which mono - unsaturates (g)	-	-
of which polyunsaturates (g)	-	-
Carbohydrate (g)	22.2	Analysis
of which sugars (g)	8.9	Analysis
of which polyols (g)	-	-
of which starch (g)	-	-
Fibre	23.9	Analysis
Protein (g)	4.8	Analysis
Salt (g)	42	Calculation

Usage Instructions

“RAJAH” is a registered trademark of the ABF Group of companies.
For recipe ideas and more information visit: www.rajahspices.co.uk

Product Claims:

Claim	Comments
GMO Free	Complies with current GM legislation. Commission Regulation (EC) No 1829/2003 / 1830/2003 & any other relevant EU legislation
Irradiation	The materials supplied have not undergone any form of irradiation
Illegal Dyes	This product is free from illegal dyes

Analysis is carried out by a UKAS accredited Laboratory nominated by Westmill.

Doc Ref: CTF 54	Issue No: 3	Date of Issue: 01.02.2022
Authorised By: Anna Solecka	Page 2 of 4	Effective From: 01.02.2022
Controlled Copy if Embossed and Signed Printed Copy / Photocopy Authorised For Use		

Finished Product Specification

Spices & Seasonings

Does the product or any of its sub-components contain any of the following:	Product		Used on same line		Used in factory	
	Yes	No	Yes	No	Yes	No
Celery and products thereof	-	✓	✓	-	✓	-
Cereals containing gluten and products thereof	-	✓	✓	-	✓	-
Crustaceans and products thereof	-	✓	-	✓	-	✓
Eggs and products thereof	-	✓	-	✓	-	✓
Fish and products thereof	-	✓	-	✓	-	✓
Milk and dairy products (including lactose)	-	✓	-	✓	-	✓
Mustard and products thereof	-	✓	✓	-	✓	-
Nuts and nut products	-	✓	-	✓	-	✓
Peanuts and products thereof	-	✓	-	✓	-	✓
Sesame seeds and products thereof	-	✓	-	✓	-	✓
Soybeans and products thereof	-	✓	✓	-	✓	-
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre *	-	✓	-	✓	-	✓
Lupin and products thereof	-	✓	-	✓	-	✓
Molluscs and products thereof	-	✓	-	✓	-	✓

Ingredients used by Westmill are sourced from Approved Suppliers.

Animal Products: Does the product or any of the following:	Product		Used on same line		Used in factory	
	Yes	No	Yes	No	Yes	No
Beef	-	✓	-	✓	-	✓
Lamb	-	✓	-	✓	-	✓
Pork	-	✓	-	✓	-	✓
Shellfish	-	✓	-	✓	-	✓
Other fish	-	✓	-	✓	-	✓
Other	-	✓	-	✓	-	✓

Suitable for:	Yes/No	Comments
Vegetarians	Yes	-
Ovo-Lacto Vegetarians	Yes	-
Vegans	Yes	Not certified.
Coeliacs	Yes	Made in a factory that handles wheat .
Diabetics	Yes	Not tested for.
Kosher	No	Where possible, products will be sourced from Kosher certificated suppliers although final packaging site is not Kosher certificated.
Halal	No	Where possible, products will be sourced from Halal certificated suppliers although final packaging site is not Halal certificated.

Physical Standards	
Sieving	The product is passed through 3350 Micron Sieve.
Metal Detection	The product is passed through a metal detection system with 1.5mm Ferrous, 1.5mm Non Ferrous, 2.0mm Stainless Steel sensitivities.

Coding Details:	
Coding Example:	Best Before: DD MM YYYY (inner) Best Before: DD / MM / YYYY (Outer)

Packaging:			
	Primary	Secondary	Tertiary
Description	Resealable Stand up pouch	Box	Label
Material	Plastic	Cardboard	Paper
Dimensions	H:180mm x W:108mm	H:275mm x W:116mm x H:186	100mm x 150mm
Weight (g)	6g	Approx. 450g	2g
Recyclability %	0	100	0

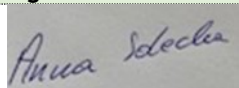
Doc Ref: CTF 54	Issue No: 3	Date of Issue: 01.02.2022
Authorised By: Anna Solecka	Page 3 of 4	Effective From: 01.02.2022
Controlled Copy if Embossed and Signed Printed Copy / Photocopy Authorised For Use		

Finished Product Specification

Spices & Seasonings

Palletisation:	
Units per case	10
Cases per layer	34
Layers per Pallet	8
Total cases per Pallet	272
Pallet Height	<1.7mm
Pallet Weight	Approx. 400kg

Warranty Statement:
The foodstuff, packaging and labelling conforms to relevant UK and EU legal requirements at the time of supply.
The product is prepared, processed, packaged and handled under strict hygiene conditions consistent with the principles of good manufacturing practice.
The product has not been treated by irradiation.
Materials shall be transported in clean vehicles of a high standard suitable for the transportation of food. They shall be free from infestation and contamination and provide the appropriate conditions of temperature.
The contents of this specification are confidential and should not be disclosed to a third party without the written approval of the Westmill Foods Technical Manager.

Westmill Authorisation:			
Name:	Position:	Signature:	Date:
Anna Solecka	Technical Manager		03/02/2022

Customer Acceptance:			
Please sign and return to Westmill. Failure to do so within 14 days of receipt of the specification will signify acceptance of the contents herein.			
Signed on behalf of (Company Name):			
Name:	Position:	Signature:	Date:

Document Control:			
Version:	Effective From:	Status:	Comments:
1	28/04/2019	Superseded	New version.
2		Active	GM Statement update
3	01.02.2022	Draft	Updated contact details

Doc Ref: CTF 54	Issue No: 3	Date of Issue: 01.02.2022
Authorised By: Anna Solecka	Page 4 of 4	Effective From: 01.02.2022
Controlled Copy if Embossed and Signed Printed Copy / Photocopy Authorised For Use		