

Product Specification

Product Name:	Tempura Batter Mix 10 x 1Kg	Specification Number:	TB01
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Main number	+ 44 1242 210687
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Commercial contacts

Rob Arnold	+44 7500 958129
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Ingredient Declaration:	WHEAT Flour, Potato Starch, Salt, Raising Agents (E500(ii), E450(i), E341(i), E522, E327, Corn Starch), Corn Starch, Sugar, Garlic Powder, Turmeric Powder.
Colour:	Off white to light beige
Appearance:	Powder
Odour:	Typical of wheat flour plus mild garlic odour
Flavour:	Wheat flour with slight garlic flavour
Extraneous matter:	Practically free from

Country of Origin/Manufacture:	South Korea
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Shelf life:	18 months from DOM
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Net content:	1Kg
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Allergen Information

Contains WHEAT flour

Label Information

- Product name
- Batch/identification coding
- Pack unit weight
- Best before end code
- Cool (5 to 25°C) dry (<50% RH) and away from direct heat or light

Typical Nutritional Information per 100 Grams (Calculated)

- Energy kJ: 1454 Kcal: 357
- Protein: 9g
- Carbohydrate: 77 g Of which sugars: 2.9 g
- Fat: 1.9 g Of which saturates: 0.7g
- Salt: 1.43g

Typical chemical Standards

- Water activity: 0.75 max
- Moisture: 15% max

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Typical Microbiological Standards

- TVC: 100,000 cfu/g max
- Coliforms: Absent
- E.coli: Absent
- Salmonella: Absent in 25g
- Yeasts and Moulds: 100 cfu/g max

Bar Code(s)

Inner: 8809455630914

Outer: 18809455630911

Packaging

10x1Kg Plastic Pouches in a box

Pallet Configuration

11 cases per layer, 10 layers per pallet, total 110 cases per pallet.

Suitability


This product is suitable for vegans and vegetarians.

Other

- This product is suitable for ready to cook please refer to product labelling for details
- LLACs (Low level agricultural contaminants). Despite robust controls for primary agricultural products, the presence of LLACs in minor ingredients cannot be discounted and if detected further guidance should be sought from the FSA.
- GM Status: Does not contain material derived from genetically modified crops.
- Irradiation: No BW Catering products or ingredients (if appropriate) have undergone ionising irradiation.

Company policies are available on request

Specification Agreement: *Please sign and return the signed page of this specification within 14 days of receipt. If we do not receive this within 14 days, we will deem this specification has been accepted.*

	For BW Catering	For Supplier/Customer
Signed:		
Name:	S. Harding	
Position:	Food Safety Department	
Date:	18 th March 2021	