

			FOODSERVICE	8:43 am, 9 May 2022
	ISSUE NUMBER: 13	ISSUED BY: M.CIECHORSKA	The food information supplied by Thomas Ridley Foodservice has been provided by the respective product manufacture: While we use reasonable endeavours to check this information and ensure its accuracy, we do not give any warranty (whether express or immigled ausrantee or representation that it is true, accurate	
*	REFERENCE: BI-0004		advice may change from time to time	nutritional guides and dietary or allergy we recommend that you always carefully g or consuming any such products. You
r	AUTHORISED BY: TECHNICAL DEPT	DATE: 01.12.2020		prmation we provide and make your own

RECEIVED

B.I.[Europe] Limited, UNIT 21-22 Kernan Drive Loughborough LE11 5JF

Product Specification

PRODUCT TITLE	SALAD CREAM
DESCRIPTION	SALAD CREAM IN 10 g SACHET
BRAND	HARRISIONS
PRODUCT CODE	BI-0004
BARCODE NUMBER	5013923000045
SUPPLIER NAME & ADDRESS	B.I.[Europe] Limited UNIT 21-22, Kernan Drive, Loughborough LE11 5JF
TELEPHONE NUMBER	0150 9631650
FAX NUMBER	0116 2766187
E-MAIL ADDRESS	info@bilimited.com

STORAGE TEMP	AMBIENT BELOW 25°C	UNIT PER OUTER	200
SHELF LIFE	6	LAYERS PER PALLET	10
UNIT WEIGHT	10	CASES PER PALLET	240
CASE WEIGHT	2300		

INGREDIENT LIST (In descending order by weight)

Rapeseed Oil, Water, Sugar, Spirit Vinegar, **Mustard** (Contains: Water, Spirit Vinegar, **Mustard** Flour (18%) (**Sulphites**), **Wheat** Flour(Contains: Calcium Carbonate, Iron, Niacin, Thiamin), Salt, Turmeric, Stabiliser (Xanthan Gum), Paprika, Garlic Powder, Onion Powder.), **Egg** Yolk , Salt, Stabiliser (Xanthan Gum), **Mustard** Flour, Lemon Juice, Preservative (Potassium Sorbate), Natural Egg Flavouring.

PACKAGING MATERIAL

INNER		OUTI	ER
		CARTON	Printed Dispenser
Sachet Film	Printed 45x90 mm	LABEL	White

ORGANOLEPTIC PROPERTIES		
PHYSICAL APPEARANCE	Smooth pale-yellow sauce	
COLOUR	Pale yellow	
FLAVOUR	Mustard with acidic note	
TEXTURE	Smooth	
AROMA	Acidic	

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* * *			
SHELF LIFE	E, LABELLING & BA	ATCH CODING	
SHELF LIFE		6 Months ambient below 25 degrees	
PRODUCTION BATCH CODE		Julian date code – MACHINE NO. 05 i.e. 8034 05= 03/02/2018	
LABELLING		Product Name, Production Batch Code, BBE, machine no.	
Ingredients, Quant		Ingredients, Quant	ity & Weight

NUTRITIONAL INFORMATION (per 100g as supplied)		
PARAMETER	TYPICAL VALUE	
Energy	447 Kcal	
Energy	1851 kJ	
Fat Total	40g	
Saturates	3.0g	
Carbohydrate Total	19g	
Of which sugars	16g	
Protein	1.8g	
Salt	1.6g	

PHYSICA	L PROPERTIES	MICROBIOLOGICAL SPECIFICATIONS		
Free from foreign bodies			TARGET	REJECT
CHEMICA	L PROPERTIES	TVC	<10 cfu/g	>10,000 cfu/g
рН	2.8-3.2	Coliforms	<10 cfu/g	>500 cfu/g
		S aureus	<10 cfu/g	>100 cfu/g
		Yeasts & Moulds	<10 cfu/g	>500 cfu/g
		Lactobacillus spp	<100 cfu/g	>500 cfu/g
		E coli	< 10 cfu/g	>10 cfu/g
		Listeria	Absent in 25g	Present in 25g
		Salmonella	Absent in 25g	Present in 25g

QUALITY MANAGEMENT/ CONTROL

All products are manufactured and packed within HACCP guidelines in compliance with the requirements of the British Retail Consortium Global Standard for Food Safety and in accordance with Good Manufacturing Practice. All staff are trained to Basic Food Hygiene Level.

PROCESS DESCRIPTION

Ingredients are added to the mixing vessel and blended. Product is pumped, via metal detector, into a lined pallecon and held for QC checks. Bulk pallecon is then connected to pump and product is volumetrically filled to weight. Finished product is check weighed every 30 minutes.



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ALLERGEN INFORMATION	ALLERGEN INFORMATION				
ITEM	Present Yes / No	Source	ALLERGY ADVICE: CONTAINS		
Peanuts & products thereof	No				
Other nuts & products thereof	No				
Eggs & products thereof	Yes	Egg powder	Egg		
Fish & products thereof	No				
Shellfish (Crustaceans & Molluscs) & products thereof	No				
Milk & dairy products	No				
Soybeans & products thereof	No				
Cereals containing gluten & products thereof	Yes	Wheat flour	Wheat		
Celery & products thereof	No				
Mustard & products thereof	Yes	Mustard	Mustard		
Sesame & products thereof	No				
Sulphur dioxide & Sulphite (at levels above 10mg/kg SO ₂)	No				
Lupins & products thereof	No				
INTOLLERANCE DATA & ADDITIVES - This product is f	ree from	I	•		
	Yes / No		Contains		
Maize derivatives	Yes				
Gluten	No	Wheat Flour			
Soya / Soya Products	Yes				
Animal derivatives (excluding dairy)	Yes				
Colours	Yes				
Flavourings	No	Egg Flavouring			
Preservatives	No	Potassium Sorb	ate E202		
Fruit & derivatives	No	Lemon Juice	445		
Other Additives	No	Xanthan Gum E	415		
Seeds / seed oil	No	Rapeseed Oil	P (
Added sugar	No	Sugar is an ingre			
Added salt	No	Salt is an ingred	ient		
Garlic	Yes				
Sweeteners All GM ingredients (including processing aids)	Yes Yes				
Suitable for vegetarians	Yes				
Suitable for vegans	No				
Suitable for coeliacs	No				
Suitable for Halal diet	No	Not registered			
Suitable for Kosher diet	No	Not registered			



DATE: 01.12.2020

B.I.[EUROPE] LIMITED Unit 21-22 Kernan Drive, Loughborough LE11 5JF. Tel: 0150 963 1650 Fax: 0116 276 6187 E mail: info@bilimited.com

Please complete the following Customer Approval sections below. If you are satisfied with the content of the specification, please post a copy of the signed specification to the address above marked for the attention of the Technical Department.

If we do not receive a signed copy of the specification with 14 days, we will assume that you have accepted the updated specification.

On behalf of B I Limited	Customer Approval
Signed:	<u>Signed:</u>
Name: Malgorzata Ciechorska	Name: .
Position: Quality Manager	Position: .
Date: 01.12.2020	Date: