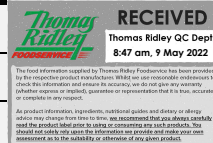




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 REFERENCE: BI-0015
 AUTHORISED BY: TECHNICAL DEPT

ISSUED BY: M.CIECHORSKA
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B.I.[Europe] Limited, UNIT 21-22 Kernan Drive Loughborough LE11 5JF

Product Specification

PRODUCT TITLE		VINAGRETTE	
DESCRIPTION		FRENCH DRESSING IN 10g SACHET	
BRAND		HARRISONS	
PRODUCT CODE		BI-0015	
BARCODE NUMBER		5013923000151	
SUPPLIER NAME & ADDRESS		BI (Europe) LIMITED 21-22 KERAN DRIVE, LOUGHBOROUGH LEICESTER, LE11 5JF	
TELEPHONE NUMBER		01509 631 650	
FAX NUMBER		0116 2766187	
E-MAIL ADDRESS		info@bilimited.com	
STORAGE TEMP	AMBIENT	UNIT PER OUTER	200
SHELF LIFE	6 MONTHS	LAYERS PER PALLET	7
UNIT WEIGHT	10g	CASES PER PALLET	200
CASE WEIGHT	2220g		

INGREDIENT LIST (In descending order by weight)

RAPESEED OIL, WATER, VINEGAR, SUGAR, SALT, ACETIC ACID, STABILISER (XANTHAN GUM), CARAMELIZED SUGAR, GARLIC POWDER, PRESERVATIVE (POTASSIUM SORBATE), BLACK PEPPER, ONION POWDER, PARSLEY

PACKAGING MATERIAL

INNER		OUTER	
LINER	NIL	CARTON	PRINTED DISPENSER BOX 245x190x125mm
SACHET FILM	Film-0040 45mmx100mm	LABEL	WHITE AND BLACK

ORGANOLEPTIC PROPERTIES

PHYSICAL APPEARANCE	Mild brown opaque liquid with flecks
COLOUR	Mild brown
FLAVOUR	Fairly sharp, acid and garlic
TEXTURE	Smooth dressing with black flecks
AROMA	Acidic with garlic and onion aroma

QUALITY MANAGEMENT/ CONTROL

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



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PROCESS DESCRIPTION

Ingredients are added to cooking vessel and heated at 85°C for 15mins, cooled, then 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-weighted every 30 minutes.

PHYSICAL PROPERTIES		MICROBIOLOGICAL SPECIFICATIONS		
Free from foreign bodies.			TARGET	REJECT
CHEMICAL PROPERTIES		TVC	< 10 cfu/g	>10,000 cfu/g
pH	<3.8	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
		Salmonella	Absent in 25 g	Present in 25g

NUTRITIONAL INFORMATION (per 100g as supplied)

PARAMETER	TYPICAL VALUE
Energy	418 kcal
Energy	1721 kJ
Fat Total	44.3 g
Saturates	2.9 g
Carbohydrate Total	3.5 g
Of which sugars	3.3 g
Protein	0.1g
Salt	1.62g

SHELF LIFE, LABELLING & BATCH CODING

SHELF LIFE	6 months
PRODUCTION BATCH CODE	Julian date code- ie 9012= 12/1/2009
LABELLING	Product Name, Production Batch Code. Ingredients, Quantity & Weight



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ALLERGEN INFORMATION

ITEM	Present Yes / No	Source	ALLERGY ADVICE : CONTAINS
Peanuts & products thereof	No		
Other nuts & products thereof	No		
Eggs & products thereof	No		
Fish & products thereof	No		
Shellfish (Crustaceans & Molluscs) & products thereof	No		
Milk & dairy products	No		
Soybeans & products thereof	No		
Cereals containing gluten & products thereof	No		
Celery & products thereof	No		
Mustard & products thereof	No		
Sesame & products thereof	No		
Sulphur dioxide & Sulphite (at levels above 10mg/kg SO ₂)	No		
Lupins & products thereof	No		

INTOLERANCE DATA & ADDITIVES - This product is free from

	Yes / No	Contains
Maize derivatives	Yes	M
Gluten	Yes	
Soya / Soya Products	Yes	
Animal derivatives (excluding dairy)	Yes	
Colours	No	
Flavourings	Yes	
Preservatives	No	Potassium sorbate E202
Fruit & derivatives	Yes	
Other Additives	No	Xanthan gum E415
Seeds / seed oil	Yes	
Added sugar	No	Sugar
Added salt	No	Salt
Garlic	No	Garlic powder
Sweeteners	Yes	
All GM ingredients (including processing aids)	Yes	
Suitable for vegetarians	Yes	
Suitable for vegans	Yes	
Suitable for coeliacs	Yes	
Suitable for Halal diet	No	Not certified
Suitable for Kosher diet	No	Not certified



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B.I. (Europe) LIMITED

2 Robinson Road, North Evington, Leicester. LE5 4NS

Tel: 0116 276 6344 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: _____

Signed: _____.

Name: Malgorzata Ciechorska

Name: _____.

Position: Technical Coordinator

Position: _____.

Date: _____

Date: _____.