

# Yum! Brands Europe and UK Specification – CONFIDENTIAL

<b>Specification Name</b>	Pizza Hut Chipotle Mayo		
<b>Product Code Number</b>	F2742		
<b>Development Code(s)</b>	B0961		
<b>Category of Product</b>	Food / Sauce		
<b>Revision Number</b>	<b>Version:- 1</b>	<b>Date:- 27.04.20</b>	
<b>Total Shelf Life in Days from Manufacture</b>	6 months		
<b>Storage Temperature &amp; Conditions</b>	Ambient		
<b>Yum Brand supplied</b>	United Kingdom		
<b>Country(ies) supplied</b>			
<b>Supplier Name</b>	AAK Foods (A Trading Division of AAK International)		
<b>Address</b>	Davy Road, Runcorn		
<b>Contact number</b>	+44 (0) 1928565221		
<b>Email address</b>	Julie.Cole@aak.com		
<b>Manufacturing Plant</b>	AAK Runcorn		
<b>Address*</b> <i>*If your company is part of a larger organisation, please give attached details of its structure.</i>			

	DESCRIPTION (Give detailed description of supplied product)
	<p><b>Appearance:</b> Thick, pink mayonnaise like texture with pieces of Chipotle chillies.  <b>Flavour:</b> Distinct Chipotle flavour and mayonnaise with mild lasting heat.  <b>Aroma:</b> Mayonnaise, Chipotle.</p>

	INGREDIENT STATEMENT (include details of compound ingredients)
	<p>Rapeseed Oil, Water, Spirit Vinegar, Chipotle Mash (2.5%) (Water, Red Smoked Jalapeno Peppers, Red Jalapeno Peppers, Salt, Acidity Regulator (Acetic Acid)), Glucose-Fructose Syrup, Modified Starch, Salt, Stabiliser (Xanthan Gum), Acidity Regulator (Citric Acid), Preservative (Potassium Sorbate), Smoke Flavouring and Flavouring.</p>

FORMULATION				
(List <b>all</b> raw materials-ingredients, additives and processing aids-in order of magnitude and descending order ; specify all E numbers, % or presence, and country of origin)				
Raw Materials	%	Supplier	Origin & any accreditation	Sub-components (specify %)
Rapeseed Oil (Citric Acid E330)	61.02	AAK UK; Cargill Plc	UK, France, Germany, Netherlands, Bulgaria, Romania, Slovakia, Poland, Czech Republic, Belgium, Latvia, Lithuania, Austria, Russia, Ukraine, Australia, Denmark	

Water	24.46	Utilities, ex North West Water	UK	
Spirit Vinegar	4.5	Ellsey & Co Ltd	UK, Belgium, Holland	
Chipotle Mash (Water, Red Smoked Jalapeno Peppers, Red Jalapeno Peppers, Salt, Acidity Regulator (Acetic Acid E260))	2.5	The Chilli Doctor	Columbia, Ecuador	Water (33%), Red Smoked Jalapeno Peppers (30%), Red Jalapeno Peppers (30%), Salt (4%), Acidity Regulator (Acetic Acid) (3%).
Glucose-Fructose Syrup	2.0	Cargill Starches & Sweeteners Europe	Poland, Spain, England, Germany, Netherlands	
Modified Starch (E1422, E1450)	1.25	Lehmann Food Ingredients Ltd (Guy Lehmann); KMC	Germany, USA, Denmark	
Salt (Sodium Hexacyanoferrate II E535)	1.0	British Salt Ltd (Tata Chemicals Europe Ltd); Peacocks	UK, China	
Stabiliser (Xanthan Gum E415)	0.28	IMCD UK Ltd	China	
Acidity Regulator (Citric Acid E330)	0.25	IMCD UK Ltd; Ingredients UK Ltd	China	
Preservative (Potassium Sorbate E202)	0.13	IMCD UK Ltd; Ingredients UK Ltd	China	
Smoke Flavouring and Flavouring (Propylene Glycol E1520)	0.02	Firmenich	Geneva, Switzerland	

<b>INGREDIENT RESTRICTIONS</b>					
The supplier shall notify YRI R&D/QA prior to any ingredient(s) / formulation changes or Modifications and submit samples to YRI R&D/QA for evaluation.					
Has this product been (YES / NO)					
Chemically modified	No		Genetically modified	No	
Enzymatically modified	No		Produced with genetically modified ingredients	No	
Physically modified	No		Irradiated	No	
<b>FINISHED PRODUCT PROPERTIES - ANALYTICAL PROPERTIES</b>					
Property Description	Acceptable Range	Test Used	Frequency & Sample Size	Appears on KPI Report *(KFC Use only)	Appears on Cutting Sheet *(KFC Use only)
<b>ANALYTICAL</b>					
Acid	Minimum: 1.0 Target: 1.15 Maximum: 1.3	Titration	Every batch		
Salt	Minimum: 1.20 Target: 1.3 Maximum: 1.50	Titration	Every batch		
pH	Minimum: Target: <3.3 Maximum: <3.3	pH meter	Every batch		
Viscosity	Minimum: 40 Target: 55 Maximum: 70	SP6/10rpm	Every batch		
	Minimum: Target: Maximum:				
	Minimum: Target: Maximum:				
<b>PHYSICAL</b>					
Organoleptic	Minimum: Target: Maximum:	Appearance	Every batch		
Organoleptic	Minimum: Target: Maximum:	Aroma	Every batch		
Organoleptic	Minimum: Target: Maximum:	Texture	Every batch		
Organoleptic	Minimum: Target: Maximum:	Flavour	Every batch		
Weight	Minimum: Target: Maximum:	Digital Scales	Hourly		
Metal Detection	Minimum: Target: Maximum:	Fer: 2.5mm Non-Fer: 3mm SS: 5mm	At the start of the run, hourly and at the end of the run.		

<b>CHEMICAL (include mycotoxin)</b>					
	Minimum: Target: Maximum:				
	Minimum: Target: Maximum:				
<b>MICROBIOLOGICAL – measured at the end of product’s shelf-life</b>					
Property Description	Acceptable Range	Test Used	Frequency & Sample Size	Appears on KPI Report *(KFC Use only)	Appears on Cutting Sheet *(KFC Use only)
Bacillus cereus	Minimum: Target: Maximum:				
Campilobacter jejuni	Minimum: Target: Maximum:				
Clostridium spp.	Minimum: Target: Maximum:				
Coliforms	Minimum: Target: Maximum:				
Faecal Coliforms	Minimum: Target: Maximum:				
Enterobacteriaceae	Minimum: Target: Maximum:10	CSOP Micro03 @37c 24hr	Annually		
Escherichia coli	Minimum: Target: Maximum:10	CSOP Micro04 @44c 24hr	Annually		
Listeria spp.	Minimum: Target: Maximum:				
Salmonella spp.	Minimum: Target: Maximum:N D 25g	CSOP Micro21 @37/42c 48hr (in 25g)	Annually		
Staphylococcus aureus	Minimum: Target: Maximum:20	CSOP Micro05 @37c 48hr	Annually		
Total Viable Count	Minimum: Target: Maximum:5000	CSOP Micro01 @30c 48hr	Annually		
Yeast and Moulds	Minimum: Target: Maximum:1000	CSOP Micro13 @25c 5day	Annually		
Other	Minimum: Target: Maximum:				



**FINISHED PRODUCT PROPERTIES - RESTAURANT PROPERTIES****(For example : Cutting Sheet)**

Property Description	Acceptable Range / Product Performance Optimum characteristics	Test Used	Frequency/ Sample Size	Appears on KPI Report *(KFC Use only)	Appears on Cutting Sheet * (KFC Use only)

**PACKAGING SPECIFICATION** (primary, secondary and tertiary packaging) Please include Supplier name, accreditation and food contact packaging.

**Single Container:** 1 litre round white in colour plastic [High-density polyethylene HDPE] bottle, dimensions 83.4mm x 83.4mm x 229.6mm, weight 40.3g. Food contact packaging. Supplier: Plastic Bottle Supplies Ltd, BRC accredited.

**Closure:** White plastic [Polypropylene PP5] screw cap with 14mm valve and HIS seal in cap. Diameter 55mm, weight 10.8g. Food contact packaging. Supplier: United Closures & Plastics (Zeller), BRC accredited.

**Labels:** One label is applied (wraparound) to the front of the container 150mm X 81mm (H), weight 1.2g. Supplier: Springfield Solutions Ltd, BRC accredited.

**Trading Unit Details:** Six consumer units placed together in a collective cardboard tray (Supplier: East Lancashire Box Co., BRC accredited), shrink-wrapped together with Low Density Polyethylene (LDPE) blend (Supplier: Duo Plastics Ltd; BRC accredited) , weight 14g.

**INNER PACKING COMPONENT**

(Dimensions, type, method of sealing, quantity of product per packaged unit, label details\*)

**INTERMEDIATE PACKING COMPONENT**

(Dimensions, type, method of sealing, quantity of primary packages per unit, label details)

**OUTER PACKING COMPONENT** Including Palletisation

(Base dimensions, pallet type, height, quantity of secondary packages per pallet, label details)

Full Case Size: 168mm x 254mm x 240mm (H), weight 58g.

Six consumer units placed together in a collective cardboard tray (168mm x 254mm x 80mm, weight 43g), shrink-wrapped together with Low Density Polyethylene [LDPE] blend, weight 14g. Labelled with a case barcode (52mm x 101mm, weight 1g).

Standard Blue Pallet: 6 units per case; 25 cases per layer; 4 layers per pallet; 100 cases per pallet.

**STORAGE AND DISTRIBUTION**

Travel transit test conducted (Yes / No)

**Labels (Examples to be provided for inner and outer packing components)**

Label details must include: Product description, Net weight, Batch code, Date of manufacture and batch code, Best before date, YRI name and address, Storage instructions.

**PRODUCT USAGE**

Minimum life remaining upon delivery to distribution centre (recommend minimum of 75% remaining unless	4.5 months
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otherwise agreed with YRI)	
Minimum life remaining upon delivery to restaurant (recommend minimum of 50% remaining unless otherwise agreed with YRI)	3 months
Product usage (life of product and storage conditions after opening)	Once opened, refrigerate and consume within 4 weeks.
Delivery Conditions Please specify type (ambient/chilled/frozen) and temperature.	Ambient 10°c to 25°c
Storage Conditions Please specify type (ambient/chilled/frozen) and temperature.	Ambient 10°c to 25°c



NUTRITIONAL AND HEALTH INFORMATION (as supplied)		
Element	Level	Method/Source
ENERGY	2274kJ	Calculated
	553kcal	Calculated
PROTEIN	0g	Calculated
CARBOHYDRATE	2.8g	Calculated
	Of which: Total Sugars	1.2g
Added sugars		
TOTAL FAT	59.9g	Calculated
Of which: Saturates	4.4g	Calculated
	Monounsaturates	
	Polyunsaturates	
	Trans Fatty Acids	
SODIUM	400mg	Calculated
TOTAL SALT	1.0g	Calculated
DIETARY FIBRE	0.3g	Calculated

Stage 1 – Nutrition by Calculation on Sample Submission Sheet

Stage 2 – Specification Generation during Trail of Products.

Stage 3 – Prior to Specification Sign Off and at 1<sup>st</sup> Production Full Nutritional Analysis required.

Allergens and derivatives	Contained in the product (YES/NO)	Detail of where this is from	May contain (YES/NO)	Detail of where this originates (e.g. in the factory / from the ingredient)
Peanuts	No		No	
Nuts	No		No	
Sesame	No		No	
Fish	No		No	
Molluscs	No		No	
Crustaceans	No		No	
Milk	No		No	
Egg	No		No	
Celery	No		No	
Mustard	No		No	
Cereal Gluten	No		No	
Soya	No		No	
Lupin	No		No	
Sulphur Dioxide & Sulphites	No		No	

### Supplier Manufacturing Processing Requirements – QUALITY ASSURANCE PROGRAMME (QAP)

	Production Step	Control Point	Spec.	Test Proc.	Frequency	Monitor by	Action taken/ Disposition	Document
1	Raw Material Delivery	Traceability, Ingredient Delivery and Quality Inspection	Specific to each ingredient	Specific to each ingredient	Every delivery	Goods in and Quality Department	Reject and report to Technical Manager	
2	Weighing	Allergen Control	Allergen Training & Cleaning Procedure	n/a	Specific to each recipe	Production Manager, GMP Audits	Reject to correct	
3	Manufacturing	Analytical Tests: Acid	Specific to each product	Titration	Every batch	Kitchen Operators and QA Auditors	Further mixing-Retest-Adjust-Retest-Release or Hold and report to Technical Manager	
		Salt	Specific to each product	Titration	Every batch	Kitchen Operators and QA Auditors	Further mixing-Retest-Adjust-Retest-Release or Hold and report to Technical Manager	
		pH	Specific to each product	pH meter	Every batch	Kitchen Operators and QA Auditors	Further mixing-Retest-Adjust-Retest-Release or Hold and report to Technical Manager	
		Viscosity	Specific to each product	Bostwick/Brookfield Spindles	Every batch	Kitchen Operators and QA Auditors	Further mixing-Retest-Adjust-Retest-Release or Hold and report to Technical Manager	
		Organoleptic: Taste, Texture, Appearance,	Specific to each product	Physical tests	Every batch	Kitchen Operators and QA	Further mixing-Retest-Adjust-Retest-Release or	

		Flavour and Aroma				Auditors	Hold and report to Technical Manager	
4	Production	Bottle inversion / air rinsing	25 to 35 psi	Physical check	At the start, hourly and at the end of each production run	Technical Operators and QA Auditors	Stop packing / Hold packed units for corrective action	
		Metal detection	Individual specifications for each product	As per CCP and Quality check training	At the start, hourly and at the end of each production run	Technical Operators and QA Auditors	Stop packing and adjust metal detection / Hold packed units for corrective action	
		Tamper evident seal	Specific to each product	As per CCP and Quality check training	At the start, hourly and at the end of each production run	Technical Operators and QA Auditors	Stop packing and adjust / Hold packed units for corrective action	
		Inkjet coder	Individual specifications for each product	As per CCP and Quality check training	At the start, hourly and at the end of each production run	Technical Operators and QA Auditors	Stop packing / Hold packed units for corrective action	
		Weight checks	Specific to each product	As per Production Packaging Specification	At the start, hourly and at the end of each production run	Technical Operators and QA Auditors	Stop packing and adjust weight / Hold packed units for corrective action	
		Label	Specific to each product	As per Production Packaging Specification	At the start, hourly and at the end of each production run	Technical Operators and QA Auditors	Stop packing and place correct labels / Hold packed units for corrective action	
		Barcode	Specific to each product	As per Production Packaging Specification	At the start, hourly and at the end of each production run	Technical Operators and QA Auditors	Stop packing and adjust / Hold packed units for corrective action	
5	Finished Goods	Taste panel	Individual QAS for each product	As per taste panel and sensory training	Every product	QA Auditors	Reject and report to Quality department	
6	Goods Out	Goods out	GMP	Warehouse training	Factory opening hours	Warehouse Manager	Hold for corrective action	

*(Note if you require additional space – please replicate this form)*

**Appendices**

(Definition of terms, defects categories, etc.)

**WARRANTY AND DECLARATION**

Compliance with GMP, compliance with all applicable legislation at the time,)

**(List *all* applicable legislation below) - (Full title and date)**

### 1. IDENTIFICATION:


<b>Supplier Name</b>	AAK Foods (A Trading Division of AAK International)
<b>Product Name/Code</b>	Chipotle Mayo
<b>Full list of ingredients (including all additives, processing aids, etc.)</b>	Rapeseed Oil, Water, Spirit Vinegar, Chipotle Mash (2.5%) (Water, Red Smoked Jalapeno Peppers, Red Jalapeno Peppers, Salt, Acidity Regulator (Acetic Acid)), Glucose-Fructose Syrup, Modified Starch, Salt, Stabiliser (Xanthan Gum), Acidity Regulator (Citric Acid), Preservative (Potassium Sorbate), Smoke Flavouring and Flavouring.

### 2. DECLARATION:

<p><b>A. Product declaration.</b></p> <p>1) The above product contains genetically modified proteins, DNA or ingredients derived from GM products (whether identifiable by analysis or not).</p> <p>2) The above product contains meat derived from animals feed on genetically modified animal feed (including trace ingredients e.g. vitamins and minerals).</p> <p><b>If “NO” but product contains ingredients where agricultural species (Soya / Maize / Rapeseed) have been given legal approval for import or growth in the EU please provide a written guarantee of your supply purity and traceability and duration of agreement. Attach all relevant documents to this form.</b></p>	<p><input type="checkbox"/> Yes (go to Section 3)</p> <p><input checked="" type="checkbox"/> <b>No</b></p> <p><input type="checkbox"/> Yes</p> <p><input checked="" type="checkbox"/> <b>No</b></p> <p><u>If you have answered NO to both the question go to Section 3</u></p>
<p><b>B. Production line declaration</b></p> <p>The above product is manufactured on a production line where genetically modified proteins, DNA or products derived from GM Materials are stored or used for the manufacture of other products.</p>	<p><input type="checkbox"/> Yes (go to D)</p> <p><input type="checkbox"/> No</p>
<p><b>C. Production site declaration.</b></p> <p>The above product is manufactured in a production site where genetically modified proteins, DNA or ingredients derived from GM materials are stored or used for the manufacture of other products.</p>	<p><input type="checkbox"/> Yes (go to D)</p> <p><input type="checkbox"/> No (go to Section 3)</p>
<p><b>D. Cross-contamination preventive measures.</b></p> <p>I certify that the following measures are taken to prevent cross contamination:  <i>(Please indicate full details of IP systems, measures taken to prevent cross contamination. Please also specific sensitivity of such systems e.g. are they based of 0.9% inadvertent contamination level as required by EU GM Labelling requirements or 0.1% limit of detect)</i></p>	<p><input type="checkbox"/> Yes</p> <p><input type="checkbox"/> No</p>

### 3. CERTIFICATION:

I certify that the above questions have been answered accurately and truthfully,

<b>Name:</b>	Bethan Jones	<b>Position</b>	Technical Administrator
<b>Signature:</b>		<b>Date:</b>	28.04.2020