

**PRODUCT SPECIFICATION**

<b>PRODUCT NAME</b>	<b>Salted Flavour Soya &amp; Potato Snacks</b>
<b>LEGAL NAME</b>	<b>Salted Flavour Soya &amp; Potato Snacks</b>

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RECIPE		
Ingredient Name	% (Compound)	% (Finished Product)
1. Soya Pieces	58.1	-
1.1 Soya Flour	-	33.3494
1.2 Tapioca Starch	-	24.402
1.3 Salt	-	0.3486
2. Potato Pieces	24.9	-
2.1 Potato	-	19.422
2.2 Rice Flour	-	5.229
2.3 Calcium Chloride (E509) <b>*Processing aid – does not need to be declared*</b>	-	0.0996
2.4 Salt	-	0.0996
2.5 Monoglycerides <b>*Processing aid – does not need to be declared*</b>	-	0.0498
3. Sunflower Oil	-	12
4. Salted Flavouring	5	-
4.1 Rice Flour	-	2.375
4.2 Maltodextrin	-	1.5
4.3 Salt	-	1.0
4.4 Anti-Caking Agent: Calcium Phosphate (E341), Silicon Dioxide (E551) <b>*Processing aid – does not need to be declared*</b>	-	0.07525
4.5 Sunflower Oil	-	0.04975
5. Sunflower Lecithin <b>*Processing aid – does not need to be declared*</b>	0.00006	-
TOTALS		100.0%

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FOOD ADDITIVES				
E no.	Name	In which Ingredient	Function in Ingredient	Function in final product
E341	Calcium Phosphate	Salted Flavouring	Anti-Caking Agent	None
E551	Silicon Dioxide	Salted Flavouring	Anti-Caking Agent	None
E509	Calcium Chloride	Potato Pieces	Reduces Acrylamide	Reduces Acrylamide

INGREDIENT DECLARATION
<p><b>Soya</b> Flour (33%), Tapioca Starch, Potato (19%), Sunflower Oil, Rice Flour, Maltodextrin, Salt.</p>

ALLERGEN STATEMENT ON PACK
<p>For allergens, see ingredients in <b>bold</b></p> <p>Made in a factory that handles <b>Milk</b></p>

PALM OIL	
Is palm oil from a RSPO producer member?	N/A
Is palm oil linked to a Green Palm certificate?	N/A
Is palm oil from a RSPO mass balance system?	N/A
Is palm oil from a RSPO segregated system?	N/A
Is palm oil from a RSPO IP system?	N/A
Is palm oil from a separately approved system?	N/A

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GENETICALLY MODIFIED ORGANISMS			
	YES	NO	COMMENTS
Does the material contain any genetically modified material		X	
Is the product or any of its ingredients significantly changed as a consequence of use of genetic modification		X	
Is the product or any of its ingredients produced from, but not containing, any genetically modified material?		X	
Have genetically modified organisms been used as processing aids or additives to produce processing aids or additives used in connection with the production of the food or any of its ingredients		X	

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**FOOD INTOLERANCE DATA**

**1. DOES THIS PRODUCT CONTAIN** (please also include any allergens contained in any flavourings, additives, carriers & processing aids)

**2. DETAILS OF CONTROL IN PLACE** – if the allergens listed are used in the same manufacturing area and there is a specific identifiable route of contamination that could result in traces of the allergen in product that does not carry an allergen statement. Please detail in column 2 and attached relevant documentation.

Consider type & effectiveness of the existing controls/allergen procedures/ability to detect/process control checks/validation & monitoring of cleaning process/incident history/product complexity etc. ...

**3. IDENTIFY ALL POSSIBLE ROUTES** of cross contamination, i.e. people, equipment, product (powder/liquid), reworking, cleaning etc. and attached all relevant supporting documentation

**4. DO YOU HANDLE THE LISTED ALLERGENS ON SITE** – Do you have a detailed risk assessment/matrix/material flow that illustrates people, material and storages controls? Please attach all supporting relevant documentation.

	<b>1 – Does the product contain</b>	<b>2 – Controls in place</b>	<b>3 – Have all possible contamination routes been identified</b>	<b>4 – Does the site handle</b>
<b>ALLERGENS</b>	<b>YES /NO</b>	<b>YES/NO</b>	<b>YES/NO</b>	<b>YES/NO</b>
REGULATION (EU) No 1169/2011 (FIR)				
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains	NO	YES	YES	NO
Crustacea (e.g. prawn, lobster, crayfish)	NO	YES	YES	NO
Egg and Egg Derivatives	NO	YES	YES	NO
Fish:	NO	YES	YES	NO
Peanut and Peanut Derivatives	NO	YES	YES	NO
Soya and Soya Derivatives	YES	YES	YES	YES
Milk (any source)	NO	YES	YES	YES
Celery, Celery derivatives and Celeriac	NO	YES	YES	NO
Molluscs and their derivatives	NO	YES	YES	NO
Mustard and Mustard derivatives	NO	YES	YES	YES
Sesame and Sesame derivatives	NO	YES	YES	NO
Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan nuts ( <i>Carya illinoensis</i> , (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof	NO	YES	YES	NO
Sulphites >10ppm	NO	YES	YES	YES
Lupin	NO	YES	YES	NO
<b>ADDITIVES / CARRIERS</b> (Food Labelling Regulations 1984 S.I. No.1305 Schedule 4)				
Aspartame	NO	-	-	-
Benzoates	NO	-	-	-
BHA / BHT	NO	-	-	-
Caffeine	NO	-	-	-
Coconut	NO	-	-	-
Colourings – All (natural, artificial, nature identical etc.)	NO	-	-	-
Fruit & Fruit Derivatives	NO	-	-	-

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Flavourings – All (natural, artificial etc.)	NO	-	-	-
Garlic	NO	-	-	-
Histamines	NO	-	-	-
Honey	NO	-	-	-
Hydrogenated Fat	NO	-	-	-
Hydrolysed vegetable protein	NO	-	-	-
Liquorice / glycyrrhizinic acid	NO	-	-	-
Maize	NO	-	-	-
Monosodium glutamate	NO	-	-	-
Natural rubber latex	NO	-	-	-
Pine nuts / kernels	NO	-	-	-
Potassium chloride	NO	-	-	-
All Preservatives	NO	-	-	-
Artificial Preservatives	NO	-	-	-
Yeast	NO	-	-	-

	YES	NO	COMMENTS
<b>SUITABLE FOR OVO-LACTO VEGETARIANS</b> Free from all animal products and animal by-products e.g. animal rennet in cheese, with the exception of eggs, milk and milk products and honey. Also free from all products or by-products of the fishing industry and from vegetable matter which has been modified by genes of animal origin genes where present in the final product.	X		
<b>SUITABLE FOR VEGANS</b> Free from all animal products and by-products <u>including</u> eggs, milk and milk products and honey. Also free from all products of the fishing industry and from vegetable matter which has been modified by genes of animal origin where present in the final product.	X		
<b>SUITABLE FOR KOSHER</b>	X		
<b>SUITABLE FOR HALAL</b>		X	
<b>Certified as Organic?</b>		X	

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SAFETY						
Ingredient name	'State' e.g. liquid, solid, dry powder	Storage Temp.	Is the material sieved or filtered? What size sieve / filter?	Maximum pH / minimum acidity	Maximum Aw / maximum moisture	Status of manufacturing area e.g. GMP, Segregated GMP, High Care or High Risk, Ambient High Care or Low Risk
1.Soya & Potato Base	Solid	Ambient 15-25 oC	N/A	N/A	<5	Low Risk – Ambient
2.Sunflower Oil	Liquid	Ambient 15-25 oC	1mm	N/A	N/A	Low Risk – Ambient
3.Salted Flavouring	Powder	Ambient 15-25 oC	2mm	N/A	<5	Low Risk – Ambient
4.Sunflower Lecithin	Liquid	Ambient 15-40 oC	N/A	N/A	N/A	Low Risk – Ambient

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ORGANOLEPTIC EVALUATION	
Appearance	Mottled golden and ivory base with an off white colour from the flavour. Chip has an uneven surface / bumpy appearance / lipped edge.
Colour	Mottled golden and ivory base with an off white colour from the flavour.
Texture	Crisp base with a smooth texture to eat.
Aroma	Salted aroma with back notes of soy.
Flavour	Salted flavour with back notes of soy & potato.

QUALITY ASSURANCE ANALYSIS			
State all checks / tests carried out at intake and during the production of this raw material			
Test	Specifications & tolerance	Frequency	Method
Average Weight Checks	Packers legislation (T1 only guidelines)	Hourly checks calibrated scales vs checkweigher	Packs checked across checkweigher and over a calibrated scale.
Glass / hard plastic checks	All food contact plastic is food grade with a certificate of conformance	Checks based on risk. High risk daily / low risk monthly.	Audits completed by the QA team
Wood controls	No wood permitted in open product areas	Pallet inspection on delivery and monitoring through use.	As required.
Metal detection (CCP)	Throat metal detectors calibrated 6 monthly validated by and then verified with 1.2mm FE, 1.5mm NFE, 2.0mm SS 20mm SS.	Metal detection checks are carried out hourly.	Test pieces are passed through the throat detector while the line is stopped.
Sieving Controls (CCP)	Ingredients sieved for the flavour and oil. 2mm sieve used for the flavour and 1mm for oil.	The shift manager will ensure the oil filter is in place at the start of each production run, it will be checked for any damage and that it is free from debris. The flavour sieve must be checked for any damage or debris at the start of each production run.	Each bag opened with powdered flavours and sieved. Oil is sieved at the start of the production run.

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SHELF LIFE AND STORAGE CONDITIONS	
Total shelf life	12 months
Storage Instructions	Store in a cool dry place
Storage conditions for opened pack – Temp Min' & Max'	Ambient
Storage conditions for Sealed Pack – Temp Min' & Max'	Ambient

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MICROBIOLOGICAL ANALYSIS			
Test	Specification	Method used	Frequency of testing
	Limit / Target		
Enterococci	<10 cfu/g	UKAS accredited lab	Every batch
E.coli	<10 cfu/g	UKAS accredited lab	Every batch
Salmonella	Not Detected in 25g	UKAS accredited lab	Every batch
S. aureus	<20 cfu/g	UKAS accredited lab	Every batch
LABORATORY DETAILS			
Internal or external laboratory used?	External		
If external state which laboratory	Eurofins and Intertek		
Accreditation status of laboratory	UKAS accredited		

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PRODUCT AUTHENTICITY				
Has the manufacturing site undertaken a threat analysis risk assessment for the manufacturing site, ingredients, deliveries, personnel and supply chain.				
YES				
NUTRITIONAL INFORMATION				
Nutrient	Per 100g	Per 23g	Per 21g	Frequency of testing
Energy (kJ)	1747kJ	402kJ	367kJ	Annually
Energy (kcal)	416kcal	96kcal	87kcal	Annually
Fat (g)	12.4g	2.9g	2.6g	Annually
Saturates (g)	1.3g	0.3g	0.3g	Annually
Carbohydrates (g)	54.3g	12.5g	11.4g	Annually
Sugars (g)	2.7g	0.6g	0.6g	Annually
Fibre (AOAC) (g)	8.1g	1.9g	1.7g	Annually
Protein (g)	17.6g	4.1g	3.7g	Annually
Salt (g)	1.47g	0.34g	0.31g	Annually

Note: The information stated above has been produced based on theoretical values provided by raw material suppliers. Every effort is made to ensure that the details are correct at the time of publication.

CLAIMS
<p><b>Gluten Free</b>  <b>Suitable for Vegans</b>  <b>High in Fibre</b>  <b>Low in Saturated Fat</b>  <b>Source of Protein</b>  <b>No artificial colours or flavours</b></p>

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PACKAGING INFORMATION	
FOOD CONTACT PACKAGING	
Unit size	23g/85g
Material	20 OPP / 20 OPP Laminated Metalised Film (migration and food contact suitability in place).
Dimensions	23g – 323mm x 180mm 85g – 383mm x 280mm
Type of seal	Heat sealed
Attach a copy of the label or trace code if applicable.	
SECONDARY PACKAGING	
Material	Cardboard
Dimensions ( <b>External</b> )	23g case – 400mm (L) x 300mm (W) x 145mm (D) 85g case – 250mm (L) x 298mm (W) x 208mm (D)
Type of seal	Clear tape
How many inners per outer?	24 x 23g 8 x 85g
How many cases per pallet?	23g – 90 85g – 112 (UK) 85g – 60 (Euro)
TRACEABILITY / BATCH CODING FORMAT	
Product Name	Salted Flavour Soya & Potato Snacks
Batch / traceability code	EXAMPLE – 01:21 23/08/2020 (3) 19235 E Time of Production / BB Date (12 Months) / Line Number / Sequence

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