



PRODUCT TECHNICAL SPECIFICATION STRICTLY PRIVATE AND CONFIDENTIAL

RECEIVED
Thomas Ridley QC Dept.
10:40 am, 1 May 2023
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As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.

OGGS® AQUAFABA VEGAN EGG ALTERNATIVE 1LT



GENERAL INFORMATION:

Product Description: Egg alternative made from liquid chickpea extract.

Ingredient Declaration: Liquid chickpea extract

Organoleptic Standards: White liquid, with chickpea taste.

Physical Standards: The product will be free from any foreign matter and any substances hazardous to health.

Shelf Life: Shelf-life is 365 days from date of production. Once opened, keep refrigerated and consume within 7 days and by date shown.

STORAGE AND DISTRIBUTION:

Store in a cool, dry place.

RECIPE DETAILS:

Ingredients	%	Grade / Function	Country of Origin
Aquafaba	100	Chickpea water	UK, USA, Australia, France, Argentina, Turkey, Canada

ANALYTICAL STANDARDS

Day of production:

pH	6.0-6.5	Solids (CEM)	4.2-5.0
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MICROBIOLOGICAL STANDARDS:

Total Viable Count per gram/ml	Target	Maximum	ATP Bioluminescence RLU	Target	Maximum
	<1	1		<2.5	2.5

CRITICAL CONTROL POINT

Critical Control Point	Hazard	Control Measure	Critical Limits
CCP2 – Holding Tubes	Survival of named microorganisms through insufficient time and temperature treatment.	Minimum processing time and temperature to be met. Alarm and/or divert in place if temperature falls below minimum processing temperature	F033 Value
CCP3 – Filter	Introduction of foreign bodies from damaged or broken seals and equipment.	Filter intact and in place	Filter to be in-line and intact, 1000µm



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NUTRITIONAL INFORMATION:

	Per 100g/ml	Units
Energy	75	KJ
Energy	18	Kcal
Fat	<0.1	g
Of which - Saturates	<0.1	g
Carbohydrate	2.4	g
Of which - sugars	1.1	g
Protein	1.7	g
Fibre	0.5	g
Salt	0.05	g

PACKAGING INFORMATION:

Product Packed as 6 x 1L				
Primary Packaging				
Component	Material	Dimensions W x D x H(mm)	Gauge	Weight (g)
Carton	High barrier aluminium foil and polyethylene coated paperboard, with screw cap opening	72 x 71 x 198	TPA/jll	39.3
Screw Cap	HDPE	10.35 x 32.8	White	1.4
Secondary Packaging				
Outer Case (6 x 1L)	Cardboard	H220mm xD220mm x W155mm	150WTT/125T B 127SC	180

Palletising information					
Format	Cases per layer	Layers per pallet	Cases per pallet	Pallet type	Pallet dimension (Full load)
6 x 1L	32	5	160	Heat Treated	1037 x 1262 x 1367 (mm)

LABELLING AND CODING:

- Best Before Date on Top of pack and outer
- Name of the food
- A list of ingredients (including allergens)
- Batch code, line ID and time on individual packs
- Batch Code format based on the Julian calendar
- Net Quantity or Weight
- Name and address of the Food Business Operator (FBO) responsible for the food information

Coding Format
DD/MM/YY FYDDD A HH:MM
(Y= Year, DDD= Julian Day, A=Production Line)

BARCODE DATA	
PACK BAR CODE	5060655450037
OUTER BAR CODE	65060655450039



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LEGISLATION & COMPLIANCES:

The material & packaging complies fully with all relevant U.K. and European legislation, including, but not limited to:

- The Food Hygiene (England) Regulations 2006 (SI 2006 no.14)
- The Pesticides (Maximum Residue Levels in Crops, Food & Feed stuffs) (amendment) Regs. 1995 (SI 1483)
- The Materials and Articles in Contact with Food (England) Regulations 2012 (SI 2012 no.2619).
- The Food Information to Consumer Regulation (FIC) No.1169/2011 and the Food Information Regulation 2014 (FIR) S 2014 No.1855)

RAW MATERIAL SPECIFICATIONS:

All raw materials and packaging are purchased to agreed specifications from approved suppliers.

QUALITY MANAGEMENT SYSTEM:

A full HACCP plan is in place. A Vulnerability Risk Assessment have been performed on all ingredients used on site.

PRODUCT INTOLERANCE INFORMATION:

Allergen	Does the product contain this allergen? YES / NO (if yes, see detail below)	Is this allergen used on site? YES / NO (if yes, see detail below)	Is there a risk of cross contamination? YES / NO (If yes, see detail below)
1 Cereals containing gluten	No	Yes	No
2 Crustaceans	No	No	No
3 Eggs	No	Yes	No
4 Fish	No	No	No
5 Peanuts	No	No	No
6 Soybeans	No	Yes	No
7 Milk	No	Yes	No
8 Nuts	No	No	No
9 Celery	No	No	No
10 Mustard	No	No	No
11 Sesame seeds	No	No	No
12 Sulphur dioxide and sulphites (>10ppm SO ₂)	No	Yes	No
13 Lupin	No	No	No
14 Molluscs	No	No	No

PRODUCT SUITABILITY INFORMATION:

Is the product:	Yes/No	Comments
Free from additives	Yes	
Free from processing aids	Yes	no need to declare as per regulation (EC) No. 1333/2008
Suitable for ovo-lacto vegetarians	Yes	
Suitable for vegans	Yes	
Certified to organic standards	No	
Kosher approved	No	
Derived from NON-GM materials	Yes	In accordance with Regulations (EC) 1829/2003 and 1830/2003.
Free from irradiated ingredients	Yes	



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HEALTH AND SAFETY INFORMATION:


1. Physical Data	Stability: Stable
	Materials to avoid: None
2. Fire & Explosion Data	No Hazard
3. Harmful Effects	Skin: None
	Eyes: None
	Ingestion: None
4. First Aid Procedures	Eyes: Irrigate with Clean Water
5. Safety Precautions	None
6. Disposal	Handle as Non-Hazardous Material
7. Handling and Storage	Storage Temperature: Ambient
	Special Sensitivity: No sensitivity
8. Water Disposal Methods	Use of any approved methods for disposal of a food product.

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The information contained herein is, to the best of our knowledge, true and accurate, but any recommendations or suggestions are made without guarantee since the conditions of use once products are delivered are beyond our control.

SPECIFICATION APPROVAL AND VERSION CONTROL

On behalf of Alternative Foods London Ltd

Name:	Wayne Rachman	Signature:	
Position:	Technical Manager	Date:	25/09/22

Review date	Version	Amendment	Next review
25/09/2022	2	Authorising person change	24/09/2024