

The food information supplied by Thomas Ridley Foodservice has been provided by the respective product manufacturer. Whilst we use reasonable endeavours to check this information and ensure its accuracy, we do not give any warranty (whether express or implied), guarantee or representation that it is true, accurate or complete in any respect.

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.

WARP PROPER

we are real + proper

PRODUCT SPECIFICATION

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| | | | |
|---------|--------------------------------------|----------|----------|
| PRODUCT | Proper Crisps Cheese & Onion Flavour | WEIGHT/S | 30g/100g |
|---------|--------------------------------------|----------|----------|

CONTACTS

| | | | |
|---------------------------------|-------------------------------------|--|------------------|
| SALES (A/C Manager complete) | | | |
| OPERATIONS* | Chris Hynes (General Manager) | Chris.h@warpsnacks.com | +44(0)7551380093 |
| TECHNICAL* | James Blackband (Head of Technical) | Jamesb@warpsnacks.com | +44(0)7971720250 |
| *EMERGENCY CONTACTS | | | |

| | |
|------------------------------------|--|
| ADDRESS (Company & Manufacture) | Proper, Townsend Drive, Attleborough Fields, Nuneaton CV11 6TJ, UK snack@proper.co.uk www.proper.co.uk |
|------------------------------------|--|

CODES

| PACK WEIGHT | RETAIL UNIT EAN BARCODE | OUTER CASE DUN BARCODE | WARP CASE SKU NO/S |
|-------------|-------------------------|------------------------|--------------------|
| 30g | 5060283762724 | 15060283762721 | x24: CRC&OSING24 |
| 100g | 5060283762694 | 15060283762691 | x8: CRC&OSHARE8 |

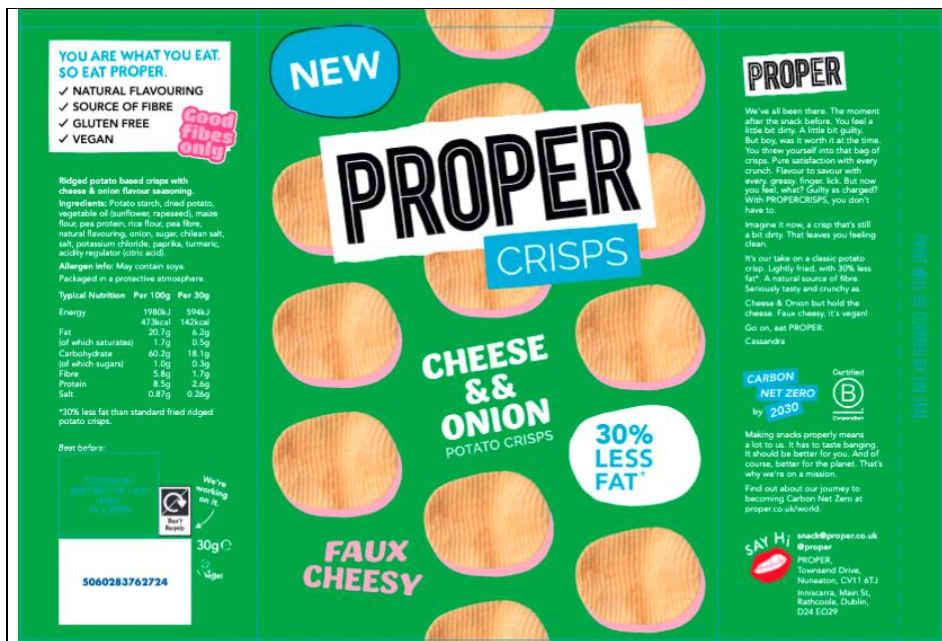
| | |
|-----------------------------|------|
| Meursing Code (for exports) | 7015 |
|-----------------------------|------|

WARP
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PROPER

PRODUCT
SPECIFICATION

ARTWORK – 30g / 100g



WARP PROPER

we are real + proper

PRODUCT SPECIFICATION



| | |
|----------------------------------|---|
| LEGAL DESCRIPTION | Ridged potato based crisps with cheese & onion flavour seasoning. |
| SHELF LIFE (Best before) | 6 months from production date |
| PRODUCTION CODING FORMAT | DD.MM.YYYY Line, Julian code & time Eg: 10.11.22 N10 1319 9:13 (+ Date of production for product exported to UAE) |
| STORAGE | Store in a cool dry place. |
| INGREDIENT DECLARATION | Ingredients: Potato starch, dried potato, vegetable oil (sunflower, rapeseed), maize flour, pea protein, rice flour, pea fibre, natural flavouring, onion, sugar, chilean salt, salt, potassium chloride, paprika, turmeric, acidity regulator (citric acid). |
| ALLERGENS DECLARED | None |
| PRECAUTIONARY ALLERGEN STATEMENT | May contain soya. |
| WARNING/S | Packaged in a protective atmosphere |



PRODUCT SPECIFICATION

| NUTRITION INFORMATION | Typical Nutrition | Per 100g | Per 25g |
|-------------------------------------|--|----------|---------|
| | Energy | | 1980kJ |
| | | 473kcal | 118kcal |
| Fat | | 20.7g | 5.2g |
| (of which saturates) | | 1.7g | 0.4g |
| Carbohydrate | | 60.2g | 15.1g |
| (of which sugars) | | 1.0g | 0.2g |
| Fibre | | 5.8g | 1.4g |
| Protein | | 8.5g | 2.1g |
| Salt | | 0.87g | 0.22g |
| HFSS STATUS | This product is not subject to restrictions regarding high fat, sugar, salt. | | |
| NUTRITION CLAIM/S | 30% LESS FAT* *30% less fat than standard fried ridged potato crisps. Source of fibre | | |
| SUITABILITY CLAIMS ON PACK | Vegan, Gluten Free | | |
| TRADEMARKED LOGOS | PROPER, Vegan Society | | |
| RECYCLING INFORMATION (retail pack) | OPRL: Don't recycle logo. | | |
| ON-PACK MARKETING TEXT FOR BRAND | <p>We've all been there. The moment after the snack before. You feel a little bit dirty. A little bit guilty. But boy, was it worth it at the time. You threw yourself into that pack of crisps. Pure satisfaction with every crunch. Flavour to savour with every greasy finger lick. But now you feel, what? Guilty as charged? With PROPERCRISPS, you don't have to. Imagine it now, a crisp that's still a bit dirty. That leaves you feeling clean.</p> <p>It's our take on a classic potato crisp. Lightly fried, with 30% less fat*. A natural source of fibre. Seriously tasty and crunchy as.</p> <p>Vegan Go on, eat PROPER. Cassandra CARBON NET ZERO by 2030 Making snacks properly means a lot to us. It has to taste banging. It should be better for you. And of course, better for the planet. That's why we're on a mission. Our journey started by training the team to be Carbon Literate...the 1st food company in the world to do this. Then, we measured our total footprint as a business. We're now taking action to become Carbon Net Zero by 2030.</p> | | |

ALLERGENS & DIETARY INFORMATION

ALLERGENS

KEY

| | | | |
|--|--|--|--|
| Allergen not present in finished product | Allergenic ingredient used in this product / intentional | Allergen used on site, but not in this product | Allergen may be present due to incoming raw material specification limits regarding contamination controls |
|--|--|--|--|

| PRODUCT NAME | Proper Crisps Cheese & Onion Flavour |
|-----------------------|--------------------------------------|
| PEANUTS | |
| GROUND NUTS | |
| SESAME | |
| FISH | |
| BARLEY | |
| SHELLFISH | |
| MOLLUSCS | |
| EGGS | |
| DAIRY | |
| SOY | |
| GLUTEN | |
| MUSTARD | |
| CELERY | |
| SO2 (SULPHUR DIOXIDE) | |
| LUPIN | |

DIETARY

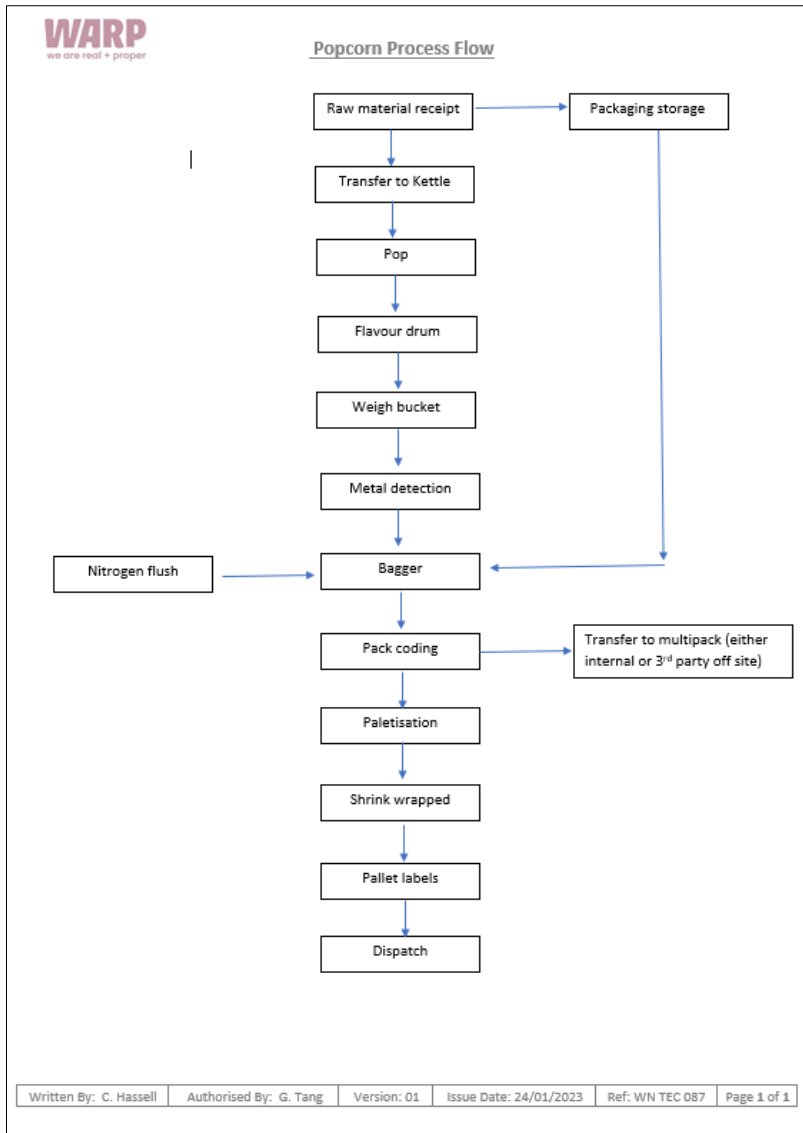
| | |
|---|------------------------|
| SUITABLE FOR VEGETARIANS | Y (certified as vegan) |
| SUITABLE FOR VEGANS | Y (certified) |
| SUITABLE FOR COELIACS (FREE FROM GLUTEN <20ppm) | Y |
| SUITABLE FOR KOSHER | Y (not certified) |
| SUITABLE FOR HALAL | Y (not certified) |

FINISHED PRODUCT STANDARDS ORGANOLEPTIC



Typical visual:

| | ACCEPTABLE | IMPROVEMENT REQUIRED | REJECT |
|-------------------|---|--|--|
| Appearance | Crisps fully formed; ridged oval shape with some bubble bumps in the surface. Seasoning applied evenly. | Slight browning or discolouration. May not be fully expanded. Seasoning slightly heavier or lighter application than standard. | Burnt product. Uncooked pellets that have not expanded. Black specks on chips. Any signs of contamination. Incorrect form. |
| Flavour | Typical fried potato taste with added complexity from additional base ingredients, with tangy cheese & onion flavour savoury seasoning. | Slightly oily taste. Slightly under or over seasoned. | Rancid or off taste. Incorrect seasoning. Excessively seasoned. Considerably under-seasoned. |
| Texture | Firm initial crunch becoming softer as eaten. | Slightly harder/ softer texture than standard. | Soft/stale texture. Extremely hard when biting. Excessive oil residue. |
| Odour | Pleasant tangy, savoury aroma. No rancid or off aroma. | Presence of oil smell. Slightly stronger or weaker aroma than standard. | Rancid oil smell. Off aroma. |





PROPER

PRODUCT
SPECIFICATION

CCP: METAL DETECTION


All product tested to sensitivity: Ferrous 2.0mm/Non-Ferrous 2.5mm/Stainless Steel 3.0mm

MICROBIOLOGICAL



| ANALYSIS | TARGET (Max Permissible Limits) | UNITS | METHOD (Testing by UKAS accredited laboratory) |
|--------------------------------|---------------------------------|--------|--|
| TVC (Total Viable/Plate Count) | 10 ⁴ | cfu/g | M001 |
| ENTEROBACTERIACAE | 10 ² | cfu/g | M009 |
| E. COLI | <10 | cfu/g | M011 |
| S. AUREUS | <20 | cfu/g | M013 |
| YEAST & MOULDS | <1000 | cfu/g | M022 |
| BACILLUS CEREUS | <10 | cfu/g | M015 |
| SALMONELLA SPP | Absent | In 25g | M041 |
| LISTERIA SPP | Absent | In 25g | M035 |

PACKAGING

PRIMARY PACKAGING

| | |
|--------------------------------------|---|
| MATERIAL | Metal foil laminate  |
| CLOSURE & TAMPER EVIDENCE FEATURE | Heat sealed |
| CODING | EAN Barcode Best before: DDMMYYYY / Line / Julian year & day / Time (eg 01.05.2022 N04 2123 13:24) (Also date of production for exports to UAE) |
| 30g PACK DIMENSIONS, WEIGHT OF FILM | 139mm width x 210mm length, 4g |
| 100g PACK DIMENSIONS, WEIGHT OF FILM | 195mm width x 310mm length, 10g |

SECONDARY PACKAGING


| | |
|---|--|
| CASE MATERIAL | Cardboard  |
| CLOSURE & TAMPER EVIDENCE FEATURE MATERIAL & WEIGHT OF TAPE | Parcel Tape 24 x 30g case: 1g / 8 x 100g case: 2g  |
| CODING DETAIL | DUN Barcode Best before: DDMMYYYY / Line / Julian year & day / Time (eg 01.05.2022 N04 2123 13:24) (+ date of production for exports to UAE) |
| OUTER DIMENSIONS FOR 24 x 30g WEIGHT OF CORRUGATED CARDBOARD | 492L x 234W x 162H mm 188g |
| DIMENSIONS FOR 8 x 100g WEIGHT OF CORRUGATED CARDBOARD | 271L x 331W x 138H mm 166g |



PRODUCT SPECIFICATION

TERTIARY PACKAGING & PALLETISATION

Pallet (CHEP BLUE UK / Customer dependent for exports) wrapped in plastic wrap, pallet label applied.

| TERTIARY COMPONENT | MATERIAL DETAILS |
|--------------------|---|
| Pallet Wrap | LDPE film, 166g per pallet  |
| Label/s | Self-adhesive paper, 5g per pallet |

| PACKS | PACKS PER CASE | CASES PER LAYER | HEIGHT (CASES) | CASES PER PALLET |
|-------|----------------|-----------------|----------------|------------------|
| 30g | 24 | 10 | 9 | 90 |
| 100g | 8 | 12 | 6 | 72 |

TRANSPORT & STORAGE

| | |
|---------------------|---|
| CONDITIONS REQUIRED | The transport of all manufactured goods should meet the product requirements: the storage should be in a dry/cool warehouse free from rodents, insects, contamination risks and should not be exposed to direct sunlight. All transport and storage facility should be pest/contamination free. |
|---------------------|---|



PROPER

PRODUCT SPECIFICATION

DOCUMENT HISTORY

| VERSION | DATE OF ISSUE | DETAILS OF AMENDMENTS | AUTHOR | APPROVED BY |
|---------|---------------|---|--------|-------------|
| 1.0 | 16.06.22 | N/A | SS | JB |
| 2.0 | 13.09.2022 | 30g Outer case dimensions matcher to cutter guide shared by Kiera | CH | JB |
| 3.0 | 06.02.2023 | Process flow amended | CH | GT |

APPROVAL

Any alteration to the specification must be agreed in writing. Any specifications not signed and returned within 14 days of issue will be assumed as accepted by your company.

| COMPANY (Customer) | SIGNATURE (can be added via comment) | NAME | POSTITION | DATE |
|--------------------|--------------------------------------|------|-----------|------|
| | | | | |

Commented [SC1]: Can reply here as signature verification.