

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.

## Product Specification

 Vegan food made *wickedly tasty* in the



Date of Issue:	10/02/2023
Specification Version:	1.00
Issued by:	R Freeman
Position in Company:	Technical Advisor

Brand	Devil's Kitchen
Product Name	Plant Balls 17g - KPB017C
Secondary description	Uncoated balls made from pea protein, herbs and spices. Suitable for vegans.
Declared Quantity grams/kg	Average 17g each. Approx 260 per box
Has the HACCP plan been reviewed on site for this product? Documented proof of the	Yes
VAT commodity code (for non-UK suppliers)	Yes

Shelf Life	18 months at -18°C or lower
Date Code System	Best before end Month/Year

Technical Contact	Rob Freeman
Specifications Contact	Rob Freeman
Sales Contact	Barry Jordan
Primary Email	<a href="mailto:barry.jordan@fgr.co.uk">barry.jordan@fgr.co.uk</a>
Phone Number	Barry: 07479 577999 / Rob: 0777 959 3958

Supplier Name	Devil's Kitchen Ltd
Address	Q Park
	Bath Road, South Woodchester
	Stroud
County	Gloucestershire
Post Code	GL5 5HT

Site BRC/IFS/SALSA details and expiry date	BRC Audit successfully completed with Double A Grade - expiry date 04/01/24
--	---

## PRODUCT DESCRIPTION

DETAILED DESCRIPTION OF PRODUCT SUPPLIED	Uncoated balls made of pea protein, herbs and spices. Created especially to meet the needs of school caterers, the product is free from, or below the legal declarable minimum, of the 14 major allergens. Suitable for Vegans. Not fried at manufacture and suitable for oven baking.
PROCESS / COOK METHOD & BRIEF DESCRIPTION OF METHOD USED	Place the frozen balls on a lightly oiled flat baking tray. Cook in a preheated oven at 170 °C for 10-14 minutes. Reduce temp to 165 °C for combi ovens. Ensure even browning and surface crisping.
BRIEF DESCRIPTION OF PACKING, STORAGE AND DISTRIBUTION	The product is supplied freeflow in a 4.42kg (net) cardboard box, lined with a home compostable bag.

## Recipe

Ingredients List	Country(s) of Origin
Apple Extract	Germany
Apple Juice Concentrate	EU
Beetroot Powder	Hungary, Poland
Citrus Fibre	Italy, Spain, Argentina, Brazil, Mexico, Peru
Date Syrup	UAE
Diced White Onion	Poland
Fine Sea Salt	UK
Lemon Juice	Italy
Methylcellulose	Germany
Natural Flavourings	France
Potassium Chloride	Israel
Potato Starch	France
Pumpkin Powder	China, Uzbekistan
Rapeseed Oil	UK
Rehydrated Pea Protein	France
Seasoning	
Chilli Powder	India
Garlic Powder	China
Ground Bay	Turkey
Ground Black Pepper	Vietnam
Ground Fennel	Egypt
Ground Thyme	Morocco, Turkey, Poland, Spain
Ground Marjoram	Egypt
Ground Rosemary	Morocco, Turkey, Poland
Onion Powder	India
Porcini Powder	Eastern Europe, China
Tomato Powder	Spain
Yeast Extract	France
Smoked Paprika	Spain, Peru, China
Ground Cardamom	Guatemala

## Nutritional Data at launch

Portion Size: g

Test	Typical Value/ 100g	Typical Value/Portion	Theoretical or analytical	Lab result
RAW				
Energy- Kcals	185	0.0	Theoretical	TBC
Energy- Kjoules	775	0.0	Theoretical	TBC
Protein (g)	14.5	0.0	Theoretical	TBC
Carbohydrate total (g)	9.9	0.0	Theoretical	TBC

Nutritional data required	Analysis	Do Not Delete conversion factors		Calculated Data
		kcal	kj	kcal
Carbohydrate excl polyols	9.9	4	17	39.6
Polyols	0	2.4	10	0.0

of which Starch	1.9	0.0	Theoretical	TBC
of which Sugar	3.5	0.0	Theoretical	TBC
Fat Total (g)	10.3	0.0	Theoretical	TBC
of which saturated	0.91	0.0	Theoretical	TBC
of which mono-unsaturated	6.5	0.0	Theoretical	TBC
of which poly-unsaturated	2.1	0.0	Theoretical	TBC
Dietary Fibre (g)	4.4	0.0	Theoretical	TBC
Sodium (g)	0.36	0.0	Theoretical	TBC
Salt (g)	0.89	0.0	Theoretical	TBC

Protein	14.5	4	17	58.0
Fat (Total)	10.3	9	37	92.7
Ethanol	0	7	29	0.0
Organic Acid	0	3	13	0.0
<b>Totals</b>				<b>190.3</b>

## Microbiological Tests

### Frozen Ready to Cook Products

Test	Target	Report if	Latest Result	Method of testing	Frequency of testing
Escherichia coli	<10	>10	Available on Request	Method of testing has been accredited by UKAS	To be agreed
Listeria spp detection/25g	Not detected	Detected	Available on Request	Method of testing has been accredited by UKAS	To be agreed
Salmonella spp	Not detected	Detected	Available on Request	Method of testing has been accredited by UKAS	To be agreed

## Laboratory Information

Laboratory Name	One Scientific
Laboratory Address	Bristol
Laboratory Accredited by:	UKAS 2048

Is the product suitable for people with a Nut/Seed Allergy?	Y	
Is the product free from Wheat/Wheat Derivatives?	Y	
Is the product free from Yeast?	N	Contains Yeast Extract
Is the product high in Omega 3?	N	
Is the product free from Potassium base salt substitutes?	Y	
Is the product free from Molluscs/Molluscs derivatives?	Y	

Supplementary Dietary Information	Yes/ No (Y/N)	Comment/Additional Information
Does the product contain Nuts and/or Seeds?	N	
Do Nuts and/or Seeds go down the same line?	N	
Are there Nuts and/or Seeds in the same plant?	N	
Miscellaneous Statements	Yes/ No (Y/N)	Comment/Additional Information
Does the product conform to legislation on Heavy Metals?	Y	
Is the product packed in an environment using latex?	N	
Is the product suitable for Home Freezing?	Y	
Does the product require Defrosting before use?	N	
Is the product 'ready to eat' after defrost?	N	
Additional	Yes/ No (Y/N)	Comment/Additional Information
<b>Are any of the ingredients used in this products subject to issues relating to illegal dyes:</b>		
SUDAN I - IV	N	
PARA RED	N	
ORANGE II	N	
RHODAMINE B	N	

Shelf Life	
Shelf Life	Best before end 18 months
Minimum In to Depot	12 months
Storage Conditions (if Chilled)	n/a
Storage Conditions (If Frozen)	- 18 deg C

## ADDITIONAL INFORMATION

**Additional Comments:**


The manufacturing site is free from, or below the legal declarable minimum of, all of the 14 EU listed allergens and has no products of animal origin on site

**Supplier Authorisation**

Name	
Position Held	
Signature	
Date	

It will be assumed that you accept this specification if we do not hear from you within 7 days of issue

**The Devil's Kitchen sign off:**

Name	Barry Jordan
Position Held	Director
Signature	
Date	10/02/2023