

PRODUCT		SPICY SWEET CHILLI					
Finished Product Code:	F04020BUCLI4S	Date of this issue:	08/06/23	Issue No:	2	Replaces issue:	1
						Date	30/06/22
						Author Initials:	TB
AMOUNT PER CASE & PACK WEIGHT		20 x 40g					
REASON FOR ISSUE		Allergen Section Amend					

OUR DETAILS		
Address: Burt's Snacks, The Klamp House, Belliver Way, Roborough, Devon, PL6 7BP		Tel: 0800 023 7404
		Website: www.burtssnacks.com
		E-mail: hello@burtssnacks.com
Technical Contact:	Maxine Stringer	
Position:	Group Technical Manager	
Tel:	01752 755590	
E-mail:	maxine.stringer@burtssnacks.com	
Specification Contact:	tracey.bluett@burtssnacks.com	
Emergency Contact Out of Hours:	John Joseph (Operations Director) - 07738 993559	

PRODUCT DESCRIPTION
HAND COOKED POTATO CHIPS WITH SWEET CHILLI FLAVOUR

INGREDIENTS		
INGREDIENT	COUNTRY OF ORIGIN	%
Potatoes	UK	65%
Rapeseed Oil	UK, EU, Australia, Romania, Ukraine, Uruguay	27%
Sweet Chilli Seasoning	UK	8%
Sugar	UK, Mauritius, Zambia, Mozambique, France, Italy	40 - 50%
Salt	UK	10 - 20%
Yeast Extract Powder	Brazil	10 - 20%
Garlic Powder	China	1 - 10%
Onion Powder	India, China	1 - 10%
Spices (Cayenne Pepper, Ginger, Fennel Seeds, Paprika)	India, Vietnam, Nigeria, UK, Spain, China, Peru	1 - 10%
Tomato Powder	Spain, Portugal	1 - 10%
Herbs (Basil, Parley)	Egypt, UK	<5%
Natural Flavourings	USA, India	<5%
Paprika Extract	China, UK, Belgium	<5%
Chilli Extract	UK – South Devon Chilli Farm	<5%

ON PACK INGREDIENT DECLARATION
INGREDIENTS: Potatoes, Rapeseed Oil, Sugar, Yeast Extract Powder, Garlic Powder, Onion Powder, Spices, Tomato Powder, Herbs, Natural Flavourings, Colour (Paprika Extract), Chilli Extract.

ADDITIVES				
NAME	E NO	FUNCTION	FUNCTION IN FINAL PRODUCT	% in Final Product
Silicon Dioxide	E551	Anti-Caking Agent in the seasoning and Tomato Powder	NONE	0.35%
Sulphur Dioxide	E220	Bleaching Agent in the sugar	NONE	<9ppm
Paprika Extract	E160c	Colour	Colour	0.15%
Sodium Ferrocyanide	E551	Anti-Caking Agent in the salt	NONE	<0.0015%
Tocopherol	E306	Antioxidant in the Paprika Extract	NONE	0.01%
Rosemary Extract	E392	Antioxidant in the Paprika Extract	NONE	0.01%

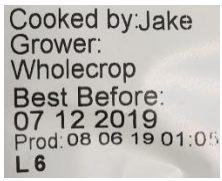
ALLERGEN INFORMATION							
ALLERGEN	PRESENT IN THE RECIPE?		ALLERGEN HANDLED ON SITE?		IS THERE A RISK OF CONTAMINATION?		SOURCE
	Y	N	Y	N	Y	N	
Cereals containing gluten: Wheat, Rye, Barley, Oats, Spelt, Kamut or their hybridized strains and products thereof		N	Y			N	
Crustaceans and products thereof		N	Y			N	
Molluscs and products thereof		N		N		N	
Eggs and products thereof		N		N		N	
Fish and products thereof		N		N		N	
Peanuts and products thereof		N		N		N	
Milk and dairy products (including lactose)		N	Y			N	
Nuts: Almond, Hazelnut, Walnut, Cashew, Pecan Nut, Macadamia Nut, Queensland Nut, Brazil Nut, Pistachio Nut and products thereof		N		N		N	
Soybeans and products thereof		N	Y			N	
Sesame seeds and products thereof		N		N		N	
Celery and products thereof (including celeriac)		N		N		N	
Mustard and products thereof		N	Y			N	
Sulphur Dioxide and Sulphites at concentrations >10mg/kg or 10mg/litre expressed as SO ₂		N		N		N	
Lupin and products thereof		N		N		N	

DIETARY INFORMATION	
IS THE PRODUCT:	YES / NO
Suitable for Vegetarians	YES
Suitable for Vegans	YES
Suitable for Halal	NO – not certified
Suitable for Kosher	NO – not certified

OTHER DIETARY INFORMATION	
DOES THE PRODUCT CONTAIN:	YES / NO – (If YES state source)
Irradiated Foodstuffs	NO
Monosodium Glutamate (MSG)	NO
Naturally Occurring MSG	YES – Yeast Extract Powder, Tomato Powder
Genetically Modified Organisms	NO
Palm Oil	NO

NUTRITIONAL INFORMATION	
TYPICAL VALUES	PER 100g
Energy	1991kJ 476kcal
Fat	24.6g
of which saturates	2.2g
Carbohydrate	57.1g
of which sugars	3.7g
Fibre	4.2g
Protein	6.5g
Salt	0.98g

MICRO - EOL					
TEST	TARGET	REPORT	UNITS	METHOD	FREQUENCY
TVC	<20000	>100000	cfu/g	ISO 4833.1	Monthly
Enteros	<10	>100	cfu/g	ISO 21528-2	Monthly
Yeast	<40	>200	cfu/g	BS 4285 - 3.6	Monthly
Mould	<80	>200	cfu/g	BS 4285 - 3.6	Monthly

SHELF LIFE	
Shelf Life of product from Date of Production	26 Weeks – 182 days
Minimum Shelf Life remaining on Delivery	13 Weeks – 91 days
Storage Conditions	Ambient - Store in a cool, dry place away from direct sunlight.
Date Code Explained: Cooked by: Name of person frying the product. Grower: The name of the person who grew the potatoes. Best Before Date: DD/MM/YYYY Production Date & Time: DD/MM/YYYY HH:MM Line Number: L6	Example of Date Code: 

CHEMICAL STANDARDS			
Test	Frequency	Target	Tolerance
Salt	Every Production Run	As per on pack declaration	+/- 0.375g
Free Fatty Acids FFAs	Checked weekly onsite and product randomly sent to a UKAS accredited lab for testing monthly	<3%	Maximum 4%
Moisture	Product randomly sent to a UKAS accredited lab for testing monthly	<5%	Maximum 8%
Acrylamide	Product randomly sent to a UKAS accredited lab for testing Quarterly	< 750 µg/kg	Maximum 750 µg/kg

PRODUCT ATTRIBUTES		
Packaging	Green - Acceptable	Red - Reject
	<ol style="list-style-type: none"> 1. Correct horizontal & vertical alignment. 2. Correct number of packs in a box. 3. Correct date code and position. 4. No greasy marks on the outside of the pack. 5. No flaws in print film quality or colour 6. No seal leaks. 7. There may be a 1mm to 2mm white line at the bottom or top of the pack. This is due to the printing process and is unavoidable. 	<ol style="list-style-type: none"> 1. Major deviation in central alignment>15mm. Major deviation in vertical alignment>20mm. 2. Incorrect number of packs in a box. 3. Incorrect date code, incorrectly positioned. 4. An unacceptable number of greasy marks on the outside of the pack 5. Unacceptable deviation from agreed proofs of film. 6. Improperly sealed packs.
Appearance	Green - Acceptable	Red - Reject
	<ol style="list-style-type: none"> 1. The crisps should be a mid to pale yellow colour. 2. Have an even coverage of orange seasoning with green flecks. 3. Less than 20% by weight of the pack should have a crisp size of <25mm x 25mm. Not more than 20% of the pack should have a significant defect. These include burnt edges, green bits and bruising. 4. Slice thickness uncooked is 63-72 thou. 	<ol style="list-style-type: none"> 1. Major deviation from the mid to pale yellow colour. 2. Major deviation in level of seasoning. 3. >20% defects (burnt edges, green bits and bruising) or >20% by weight of the pack, the crisp size is <25mm x 25mm. 4. Slice thickness uncooked is <63 - >72 thou.
Aroma	Green – Acceptable	Red - Reject
	Crisps should smell slightly of rapeseed oil with a sweet spicy aroma.	Rancid or off aroma. Organoleptic test will determine accept/reject.
Texture	Green – Acceptable	Red - Reject
	This is determined organoleptically. The crisps should be crunchy. They should not be too hard or too soft. They should not have a greasy translucent appearance.	This is determined organoleptically. Too hard or too soft. Too greasy.
Flavour	Green – Acceptable	Red - Reject
	<ol style="list-style-type: none"> 1. The crisps should taste pleasantly savoury, characteristic of the seasoning. This is determined organoleptically and via hourly salt analysis during production. 2. There are no rancid notes. 	<ol style="list-style-type: none"> 1. This is determined organoleptically and against reference sample standards. Internally a salt analyser is used to determine seasoning levels, with changes made accordingly during production if necessary.) 2. Rancid flavour.

QUANTITATIVE STANDARDS						
Parameter	Minimum	Target	Maximum	Units	Method	Frequency
Weight	32.8	40	47.2	g	Checkweigher, manual checks	Constant record from checkweigher, manual checks done hourly

Metal Detection	No metal	No metal	No metal	N/A	3mm Stainless Steel, 2.5mm non-ferrous and 1.5mm ferrous.	Start of run, hourly and end of run checks completed.
Bag Seal Checks	No bubbles	No bubbles	No bubbles	bubbles	Push bag underwater, check for bubbles	Hourly
Residual Oxygen in bag	0	<5	5	% oxygen	Using calibrated Dansensor Checkpoint	Hourly
Organoleptic analysis	Within spec	Within spec	Within spec	spec	Taste testing using trained staff	Hourly
Labelling Check	Correct label	Correct label	Correct label	N/A	Check label against product & pack	Once per flavour run
End of life organoleptic	Within spec	Within spec	Within spec	N/A	Panel done via retained samples.	Monthly

PACKAGING

PRIMARY PACKAGING – FOOD CONTACT

Description	Pack
Material	Metallised Oriented Polypropylene Film
Sealing Method	Heat Sealed
Weight	3.1g
Dimensions	H210mm x W139mm x D30mm
Gas Flushed	Yes – Average: 95% Nitrogen and 5% Oxygen
Complies with current food contact packaging regulations	Yes

SECONDARY PACKAGING

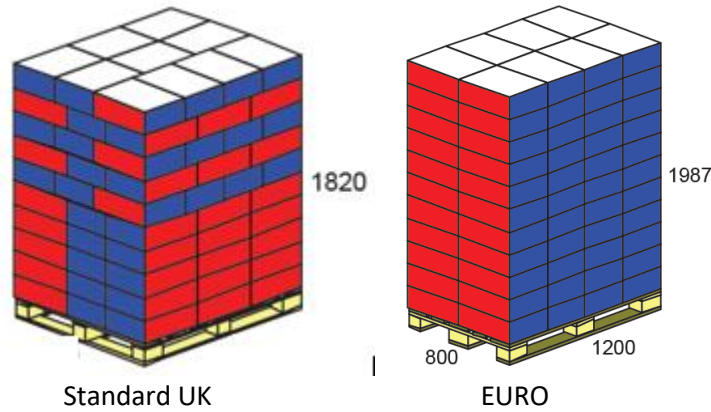
Description	Box
Material	Corrugated Cardboard
Weight	263g
Dimensions	L400mm x W300mm x H167mm

TERTIARY PACKAGING

Description	Standard UK Pallet wrapped with Shrink Wrap
Material	Wooden Pallet – LDPE Shrink Wrap
Weight	Pallet – 28kg, Shrink Wrap – 170g

FULL PALLET CONFIGURATION

Packs per Box	20
Boxes per Layer	Standard UK – 10, EURO - 8
Layers per Pallet	Standard UK – 10, EURO – 11
Total Boxes	Standard UK – 100, EURO - 88
Pallet Dimensions	Standard UK - L1200mm x W1000mm x D150mm EURO - L1200 x W800 x H150mm
Pallet Height	Standard UK - 1820mm EURO – 1987mm



BARCODES	
Pack Barcode (EAN)	5034709000264
Outer Case Barcode (OCC)	05034709002176

STATEMENTS
All laboratory testing carried out at Burts Snacks Ltd is from accredited laboratories. All products and packaging conform with current UK / EC Legislation. This product is safe and fit for the purpose intended.

FOR BURTS SNACKS LTD	
Signature	
Print Name	Tracey Bluett
Position	Specifications Technologist
Date	08/06/23

FOR THE CUSTOMER	
Signature	
Print Name	
Position	
Date	

If Burts Snacks Ltd does not receive a signed copy of the specification within 14 days of the date of issue, then we will assume that this specification has been accepted by the customer.

EXAMPLE OF PACK ARTWORK AND CASE LABEL BELOW

EXAMPLE OF PACK FILM 40g

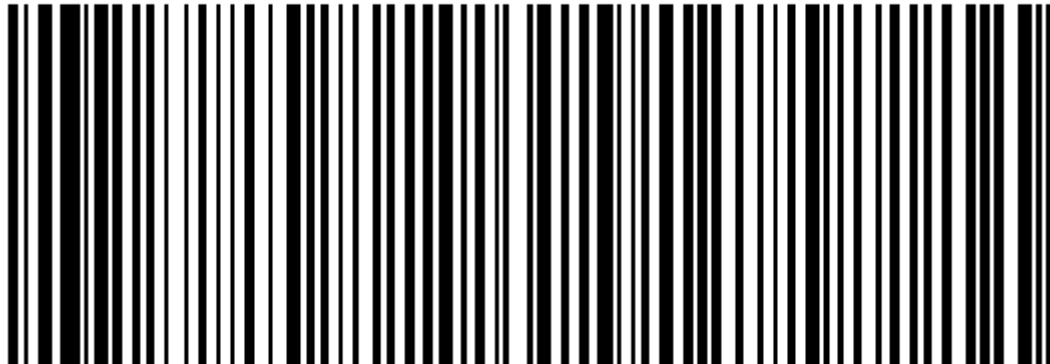


EXAMPLE CASE LABEL FOR THE 40g

Burts Snacks
SWEET CHILLI 20 X 40g

Manufactured: 01/07/22
Best Before: 30/12/22

08:40
182 22



(01)05034709002176(15)221230(11)220701