

Product Specification

SANTA MARIA UK LTD

Nimbus House
Maidstone Road
Milton Keynes
Buckinghamshire
MK10 0BD
(01908) 933000

1. Product Name : Santa Maria Flour Tortillas 12” 10 x 10 900g Frozen NEW
2. Santa Maria Product Code : 102360
3. Country of Origin : United Kingdom

4. Individual Product Breakdown:

Net weight	900	g
Drained Weight	N/A	
Units per pack	10	
No packs/case	10	
Net case weight	9000	g
Gross case weight	9530	g

5. Storage conditions and shelf life:

Total Shelf Life	720 Days
Storage Conditions	Standard Frozen (-18 °C ± 2 °C)
Defrosting Instructions	Remove packs from case and stack no more than 2 high in a refrigerator. Before use, bring to ambient temperature (15-25°C) for 1 hour. Before opening, flex each pack back and forth to aid tortilla separation. Do not re-freeze.
Life once opened	7 days in refrigerator, 24 hours ambient
Storage conditions once opened	Once opened, cover or reseal in film or foil, refrigerate and consume within 7 days.

6. Ingredient Declaration: (include quiding)

WHEAT flour (66%) (WHEAT flour, calcium carbonate, iron, niacin, thiamin), water, rapeseed oil, WHEAT fibre, raising agents (E500, E450) salt, acidity regulator (E296), dextrose, WHEAT gluten, preservative (E282).

Packed in a protective Atmosphere: No

7. Product Description:

Quality Attribute	Results
Size	Nominally 30cm, range -2.0cm +3.0cm
Appearance:	Off-white round tortilla. There will be evidence of bake on both sides of the tortilla. The top of the tortilla will have larger more randomly spaced scorch marks. The bottom of the tortilla will have smaller more uniform scorch marks.
Aroma	Similar to freshly baked bread.
Texture	Soft, round, light texture. Pliable to roll when warmed. Product should separate easily.
Shape	Generally round

8. Nutritional Information:

Typical Values	per 100g	per Tortilla 90g
Energy kJ	1256	1131
Energy kcal	298	268
Protein (g)	6.9	6.2
Carbohydrate (g)	53	48
of which sugars (g)	3.0	2.7
Fat (g)	5.5	4.9
of which saturates (g)	0.7	0.7
Fibre (g)	4.0	3.6
Sodium (mg)	630	560
expressed as salt(g)	1.6	1.4

Standard Serving Size: 90g

Data Collection By: calculation

9. Sensitive Ingredients:

Ingredients	Contains
Cereals containing gluten and products thereof	Yes
Fish and products thereof	No
Shellfish	No
Crustaceans	No
Molluscs	No
Eggs and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	No
Milk and Dairy products (including lactose)	No
Nuts and nut products	No
Celery or Celeriac and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Sulphur dioxide and sulphites >10mg/kg or 10mg/litre	No
Lupin	No

Allergy Advice:

Contains: WHEAT gluten

10. Suitable for:

Suitable For	Yes/No
Vegetarians	Yes
Vegans	Yes
Coeliacs	No
Halal	Yes

11. GMO Status:

GM Free: Yes

12. Packaging Details:

Product (Primary) Packaging			
Inner Packaging Description	Blue printed plastic PP recyclable film		
Dimensions	(L) 420mm x (W) 355mm	Pack Tare Weight	11g
Pack Coding (Including full Breakdown)	BEST BEFORE: dd mm yyyy, Julian Code, Time, Line		

Outer (Secondary) Packaging			
Outer Packaging Description	Corrugated Cardboard STD case		
Dimensions	(L) 601mm x (W) 334mm x (H) 161mm	Outer Tare Weight	420g
Coding (Including full breakdown)	N/A see label		

Palletisation	
Pallet	UK Blue Chep Wood
Units Per Case	10
Cases per Layer	6
Layers per Pallet	10
Cases per Pallet	60

Barcodes	
Primary Pkg / Label Bar Code (If Applicable)	N/A
Secondary Pkg / Outer Bar Code (If Applicable)	17311311023603

13. Specification Agreement:

For Santa Maria UK Ltd

Specification Status:	<i>Approved</i>
Date:	28/11/2023

14. Exclusivity Agreement:

This specification is the property of Santa Maria UK Ltd and details on this specification must not be changed without prior agreement. This product shall be manufactured exclusively for Santa Maria UK Ltd. Breach of the agreement will entitle Santa Maria UK Ltd. to terminate any contract and may give rise to claim for damages. This product must comply with all relevant UK and EC legislation.

If no communication to the contrary is received within twenty-eight days of receipt, it will be assumed that the customer has accepted this specification.