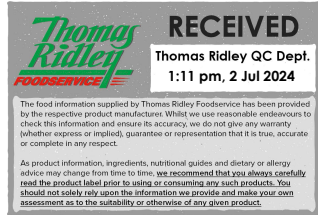




PROPER

PRODUCT SPECIFICATION



PRODUCT	PROPER Ghost Chilli + Yuzu Chickpea Chips	WEIGHT	30g
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CONTACTS

SALES (A/C Manager complete)			
OPERATIONS*	Matt Callan	matt@warpsnacks.com	+44(0)7384510212
TECHNICAL *	James Blackband (Head of Technical)	James.b@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
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CODES


PACK WEIGHT	RETAIL UNIT BARCODE	OUTER CASE BARCODE	WARP CASE SKU NO
30 x 30g	5060283762984	15060283762981	6420779

Meursing Code (for exports)	7015
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ARTWORK



LEGAL DESCRIPTION	Chickpea based chips with Yuzu & Ghost Pepper flavour seasoning
SHELF LIFE (Best before)	180 days (6 months) from production date
PRODUCTION CODING FORMAT	DD.MM.YYYY Line, Julian code & time Eg: 10.11.2024 N10 1319 9:13
STORAGE	Store in a cool dry place.
INGREDIENT DECLARATION	Ingredients: Chickpea flour (25%), rapeseed oil, potato starch, rice flour, Yuzu & Ghost Chilli Pepper Flavour (5%) (rice flour, natural flavouring, Chilean salt, acidity regulator (citric acid), sea salt, ginger, potassium chloride, sugar, chilli pepper, red bell pepper, vinegar powder, colour (curcumin)), potato fibre, corn flour, potassium chloride, salt.
ALLERGENS DECLARED	None
PRECAUTIONARY ALLERGEN STATEMENT	N/A
WARNING/S	Packaged in a protective atmosphere.

NUTRITION INFORMATION	Typical Nutrition	Per 100g	Per 30g
	Energy	2060kJ	618kJ
		492kcal	148kcal
	Fat	24g	7.2g
	of which saturates	1.9g	0.6g
	Carbohydrates	63g	19g
	of which sugars	0.5g	0.2g
	Fibre	3.3g	1.0g
	Protein	8.1g	2.4g
	Salt	0.83g	0.25g
NUTRIENT CLAIM/S	Kcal per serving flash on front of pack.		
HFSS STATUS	HFSS Compliant		
CLAIMS ON PACK	Natural flavouring, gluten free, powered by pulses, vegan, Spice level: 2 (medium)		
TRADEMARKED LOGOS	Proper, Vegan Society, B corp		
RECYCLING INFORMATION (retail pack)	 <p>OPRL:</p>		
ON-PACK MARKETING TEXT FOR BRAND	<p>Proper. Small word, big ambition. It all started with popcorn. I made the first batches of PROPERCORN in a refashioned cement mixer. And we still do things differently today. PROPERCHIPS IS NO EXCEPTION, It's big bold flavour wrapped up in a light chickpea chip. Hot 'n' zesty...this one's a tongue-tingler. 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.*</p> <p>Eat PROPER</p>		

	<p>Cassandra</p> <p>POWERED BY CHICKPEAS A pulse that will get yours racing. Chickpeas are protein rich. And a source of iron and fibre. Chick, please.</p> <p>CARBON NET ZERO by 2030 *Find out about our journey to becoming Carbon Net Zero at proper.co.uk/world.</p>
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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
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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	N
SUITABLE FOR HALAL	Y

FINISHED PRODUCT STANDARDS ORGANOLEPTIC



Typical visual:

	ACCEPTABLE	IMPROVEMENT REQUIRED	REJECT
Appearance	<p>≥80% crisps by weight are fully intact.</p> <p>2 crisp shapes scroll and wave 50:50 split</p> <p>Width 23-39mm</p> <p>Length 34-46mm</p> <p>Thickness 1-2mm</p> <p>Even distribution of seasoning.</p> <p>The crisps are lightly coated in a yellow seasoning. A small amount of visible particulates of red to dark red chilli and some yellow chilli seed flecks on the surface of the majority of crisps.</p>	<p>20-30% breakage.</p> <p>Misshaped crisps >5% by weight</p> <p>Split crisps >15% by weight</p> <p>Excessive surface bubbles covering >20% of crisps by weight, this includes blistered bubbles.</p> <p>Uneven distribution of seasoning. Most crisps have a light coating of yellow seasoning, but some crisps have no seasoning and are cream-coloured.</p> <p>Particulates of chilli unevenly distributed. There are small amounts of loose seasoning in the bag or starting to build up in crevices of the crisps.</p>	<p>>30% breakage.</p> <p>>1 burnt crisp per pack</p> <p>Small black specs on >80% of crisps by weight</p> <p>Double stacked crisps >5% by weight</p> <p>Size >10% +/- green standard tolerances</p> <p>Excessively under or over seasoned. The crisps are cream coloured with no visible seasoning. Or there is seasoning built up in crisp crevices, excess seasoning pours out of the bag and the crisps are turning orange.</p> <p>Product coming to taste panel should meet salt titration target.</p>

<p>Flavour</p>	<p>Flavour starts with a citrusy sourness from yuzu (grapefruit/sour orange flavour) followed by a punchy chilli heat that builds.</p>	<p>Over seasoned crisps noticeable visually and through an intense sourness or spice level.</p> <p>Under seasoned crisps are noticeable visually and have barely detectable notes of chilli or citrus with the flavour of the chickpea base crisp being dominant and an oily flavour noticeable.</p>	<p>Seasoning level is so intense that it is unpleasant to eat.</p> <p>There is no seasoning present on the crisps and the flavour is only of the chickpea base and oil flavour.</p> <p>Rancid notes.</p>
<p>Texture</p>	<p>Crisp is clean eating, with a light, crispy texture. Clearing the palate quickly.</p>	<p>Crisp texture is slightly grainy and not clearing the palate quickly.</p> <p>Texture is more hard than crispy (cracks on biting) and the crisp is slightly dense.</p> <p>Double stacked crisps will have a harder texture but acceptable under the maximum percentage by weight.</p>	<p>Crisp texture is too hard and is dense, not a light eat.</p> <p>Overly grainy in texture that leaves a claggy texture in the mouth.</p>
<p>Odour</p>	<p>Strong sour citrus aroma. Really impactful in the nose.</p>	<p>Aroma very faint or missing.</p>	<p>Any notes of rancidity in the aroma, or off taints.</p>

CCP: METAL DETECTION


All product tested to sensitivity: Ferrous 2.5mm/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	Film : 20mu Matt OPP / 18mu Met OPP / 30mu CPP 
CLOSURE & TAMPER EVIDENCE FEATURE	Heat sealed
CODING	Retail Unit Barcode Best before: DDMMYYYY / Line / Julian year & day / Time (eg 01.05.2024 N04 2124 13:24)
30g PACK DIMENSIONS WEIGHT OF FILM	170mm width x 215mm length 7g

SECONDARY PACKAGING

CASE MATERIAL	Cardboard corrugated cardboard 
CLOSURE & TAMPER EVIDENCE FEATURE MATERIAL & WEIGHT OF TAPE PALLET WRAP WEIGHT	Parcel Tape <2g  166g
CODING DETAIL	Outer Case Barcode Best before: DDMMYYYY / Line / Julian year & day / Time (eg 01.05.2024 N04 2123 13:24)
DIMENSIONS FOR 30 x 30g WEIGHT OF CORRUGATED CARDBOARD	494mm (L) x 294mm (W) x 264mm (H) 460g

TERTIARY PACKAGING & PALLETISATION

Pallet wrapped in plastic wrap, pallet label applied.

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

Size	Packs per Case	Cases per Layer	Height	Cases Per Pallet
30g	30	8	6	48

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.
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DOCUMENT HISTORY

VERSION	DATE OF ISSUE	DETAILS OF AMENDMENTS	AUTHOR	APPROVED BY
1.0	14/03/2024	New product	Claire Hassell	Sara Stanley

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	POSITION	DATE