



Innovate Foods Ltd
Specifications
3.6.3b

BATTERED CAULIFLOWER FLORETS



PRODUCT NAME:	Battered Cauliflower Florets
PRODUCT DESCRIPTION:	Cauliflower florets in a salt and white pepper tempura batter coating.

SUPPLIER:	Innovate Foods Ltd.	MANUFACTURING SITE:	Barnraig Boreland Road Kirkcaldy Fife KY1 2YG
------------------	---------------------	----------------------------	---

CONTACT:	Matthew McWilliams		
TELEPHONE:	01592 651525		
EMAIL:	office@innovatefoods.co.uk		
SITE ACCREDITATION:	BRC AA* Exp: 06/2023		



Product Information

Product Code	410034	Shelf Life From Production (Months)	18
Storage Temp (°C)	-18 to -24	Minimum Life Into Depot (Months)	9
Pieces Weight	TBC	Piece Weight Variance (+/-)	TBC
Unit Weight/ Volume or Size	1kge	Layers Per Pallet	10
		Cases Per Pallet	100
Units Per Case	6 x 1kge		
Outer Barcode (EAN13)	5018525003340	Inner Barcode (EAN13)	5018525003357

Ingredient Declaration (IN DESCENDING ORDER BY WEIGHT AND WITH ALLERGENS IN BOLD)	Cauliflower (40%), Water, Wheat Flour (WHEAT Flour, Calcium Carbonate, Niacin, Iron, Thiamin), Vegetable Oils (Rapeseed, Sunflower, in Varying Proportions), WHEAT Flour, Salt, Rice Flour, WHEAT Starch, Ground White Pepper, Potato Starch, Tapioca Starch, Sugar, Yeast Extract, Raising Agents: Diphosphates, Sodium Carbonates; Dextrose, Yeast, Thickener: Xanthan Gum; Stabiliser: Hydroxypropyl Methyl Cellulose; Antioxidant: Ascorbic Acid.
---	---

Cooking Instructions	<p>For the Best Results: Cook From Frozen</p> <p>Oven From Frozen: Pre-heat oven Fan 180°C/Non-Fan 200°C/Gas 6. Remove from all packaging. Place on a baking tray near the middle of the oven for 15 - 19 minutes. Turn halfway through cooking time.</p> <p>Deep Fry: Deep fry in oil at 175°C (350F) for 3 ½ to 5 minutes. Drain well before serving.</p>
-----------------------------	---



Innovate Foods Ltd
Specifications
3.6.3b

BATTERED CAULIFLOWER FLORETS



Nutritional Information	Per 100g of Product as supplied
Energy (kJ/kcal)	638/152
Fat (g)	5.3
of which is saturates (g)	0.5
Carbohydrate (g)	23.4
of which is sugar (g)	2.0
Fibre (g)	1.8
Protein (g)	4.2
Salt (g)	1.0

Source: Theoretical from alacalc.

Microbiological Standards

Micro-Organism	Target level (CFUs/g)	Unacceptable (CFUs/g)
Bacillus cereus	<10	>1000
Escherichia coli	<10	>100
Enterobacteriaceae	<1000	>1000000
Staphylococcus aureus	<20	>100
Clostridia spp.	<10	>100

Additives and Allergens

Allergens	Absent (Y/N)	Source as in Ingredient Declaration
Celery or Celery Derivatives	Y	
Cereal or Cereal Derivatives Containing Gluten	N	Wheat Flour, Wheat Starch
Crustaceans or Crustaceans Derivatives	Y	
Egg or Egg Derivatives	Y	
Fish or Fish Derivatives	Y	
Lupin or Lupin Derivatives	Y	
Milk or Milk Derivatives	Y	
Molluscs or Molluscs Derivatives	Y	
Mustard or Mustard Derivatives	Y	
Tree Nuts or Tree Nut Derivatives	Y	
Peanuts or Peanut Derivatives	Y	
Sesame Seeds or Sesame Seed Derivatives	Y	
Soybeans or Soybean Derivatives	Y	
Sulphites >10ppm	Y	
May also contain	N	Soya, Mustard
Additives	Absent (Y/N)	Source as in Ingredient Declaration
Artificial Colours	Y	
Artificial Flavourings	Y	
Artificial Preservatives	Y	
Additives Other	N	Diphosphates E450, Sodium Carbonates E500, Ascorbic Acid E300, Xanthan Gum E415, Hydroxypropyl Methyl Cellulose E464
GM Ingredients / Derivatives	Y	
Hydrogenated Vegetable Oils	Y	

Please note:

The information cited above is given in good faith and is based upon a working knowledge of the product formulation and data provided by raw material suppliers. We would not knowingly quote data contrary to that supplied to Innovate Foods Ltd, but no absolute guarantees can be given that carry over trace residues of certain materials will be totally absent.



Suitability Information


Suitable for	Yes/No
Vegetarians	Yes
Vegans	Yes
Coeliacs	No
Gluten Free Diet	No
Halal	(Not-Certified)
Kosher	(Not-Certified)

Packaging

Stage	Packaging Type	Material	Weight (g)
Primary	Bag	LDPE	9
Secondary	Case	Cardboard	304
Tertiary	Pallet Wrap	LDPE	240

Please note: All packaging components are sourced from approved, reputable suppliers. All food contact materials comply with EU Food Contact Regulations.

Example Label

<p>Each case will be labelled with the following:</p> <ul style="list-style-type: none"> Product Name Product Description Units per Case and weight of units Best Before Date Batch Code Ingredient Declaration Allergens Nutritional Information per 100g Cooking Instructions Producer Information Storage Conditions Product Code Barcode (EAN13) 	<p>Product Title Description of Product Units per case and weight of units</p> <p>Best Before: XX/XX/XX Batch: XXXXX</p> <p>Ingredient Declaration</p> <p>Allergens</p> <p>Nutritional Information per 100g as supplied</p> <p>Cooking Instructions</p>  <p>X X X X X X X X X X X X X X X X</p> <div style="border: 1px solid black; padding: 2px; display: inline-block;"> Product Code XXXXXX </div> <p>Produced By: Innovate Foods Ltd Barncraig, Boreland Road, Dysart, Kirkcaldy, Fife.KY1 2YG.</p> <p>Storage Conditions</p>
--	---

WARRANTY

The intellectual property applied in the development of this product is the sole property of Innovate Foods Ltd. and as such this specification may not be disclosed to a third party without the prior written agreement from Innovate Foods Ltd.

This product conforms to existing UK/EU statutory regulations and codes of practice. Where stated Innovate Foods Ltd will try to maintain suppliers and country of origins for the raw materials used in the formulation, however we reserve the right to change suppliers and the source to meet the demands of quality, price and availability in order to maintain continuity of supply to our customers.

This specification was correct at the time of publishing. If at any time you wish to know if this specification has changed since your previous order please contact our team. For further information regarding product safety, quality and legality please contact Innovate Foods Technical team by telephone on 01592 651525 or via email office@innovatefoods.co.uk

On Behalf of the Supplier:	On Behalf of the customer:
Supplier: Innovate Foods Ltd.	Customer:



Innovate Foods Ltd
Specifications
3.6.3b

BATTERED CAULIFLOWER FLORETS



Print Name: Beth Wheeler	Print Name:
Position: Specification Technologist	Position:
Sign: BW	Sign:
Date: 29/01/2024	Date:



Innovate Foods Ltd
Specifications
3.6.3b

BATTERED CAULIFLOWER FLORETS



Date	Revision No.	Details of Change	Initials
26/05/2022	1	Specification created.	KHW
03/02/2023	2	Deep fry guidelines added.	KHW
13/02/2023	3	Micro standard updated	BW
13/04/2023	4	Packaging information added	BW
29/01/2024	5	Updated ingredient declaration and nutritional information	BW