



Innovate Foods Ltd
Specifications
3.6.3b

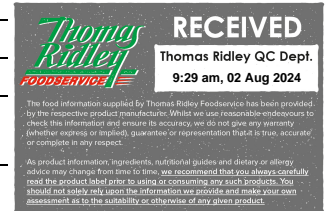
DUAL COOK BREADED MOZZARELLA STICKS



PRODUCT NAME:	Dual Cook Breaded Mozzarella Sticks
PRODUCT DESCRIPTION:	A mozzarella stick in a parsley breadcrumb coating. Par fried to enable dual cooking

SUPPLIER:	Innovate Foods Ltd.	MANUFACTURING SITE:	Barncraig Boreland Road Kirkcaldy Fife KY1 2YG
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SITE ACCREDITATION:	BRC A* Exp: 06/2024



Product Information

Product Code	410009	Shelf Life From Production (Months)	18
Storage Temp (°C)	-18 to -24	Minimum Life Into Depot (Months)	9
Pieces Weight	22g	Piece Weight Variance (+/-)	2g
Unit Weight/ Volume or Size	1kge	Layers Per Pallet	10
		Cases Per Pallet	100
Units Per Case	6 x 1kge		
Outer Barcode (EAN13)	5018525002688	Inner Barcode (EAN13)	5018525002510

Ingredient Declaration (IN DESCENDING ORDER BY WEIGHT AND WITH ALLERGENS IN BOLD)	Mozzarella (MILK) (43%), Wheat Flour (WHEAT Flour, Calcium Carbonate, Niacin, Iron, Thiamin), Water, Vegetable Oils (Sunflower, Rapeseed, in Varying Proportions); Rice Flour, WHEAT Starch, Potato Starch, Salt, Stabiliser: Methyl Cellulose; WHEAT Gluten, Dried Parsley, Yeast, Raising Agents: Sodium Carbonates, Diphosphates.
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Cooking Instructions	<p>For the Best Results: Cook From Frozen</p> <p>Deep Fry: Deep fry in oil at 175°C (350F) for 2 ½ minutes. Drain well before serving.</p> <p>Oven Cook: Preheat oven to 180°C. Place on a baking tray near the middle of the oven for 9 minutes.</p> <p>Impinger / Travelling Oven Cook: Product is suitable for impinger / travelling oven cooking. As individual ovens vary, refer to manufacturer's handbook.</p> <p>Air Fry: Set temperature to 180°C. Cook for 10 minutes. Leave to stand for 1 minute before serving.</p>
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Post Cooking Sensory Attribute	Description
Appearance	Cylindrical shaped sticks with golden crumb and flecks of green parsley with an off white cheese
Colour	Golden brown crumb with green herb highlights once cooked. White to yellow cheese when cut open
Texture	Crispy crumb with a soft and slightly stretchy cheese centre
Flavour	Bland mozzarella with a baked cereal crumb
Aroma	Fresh, baked cereal aroma after cooking. Mild lactic aroma when cut open

Nutritional Information	Per 100g of Product as supplied
Energy (KJ/kcal)	1161/280
Fat (g)	14.4
of which is saturates (g)	6.0
Carbohydrate (g)	24.9
of which is sugar (g)	1.7
Fibre (g)	1.1
Protein (g)	13.5
Salt (g)	1.43

Source: Theoretical from Nutricalc

Microbiological Standards

Micro-Organism	Target level (CFUs/g)	Unacceptable (CFUs/g)
Escherichia coli	<100	>100
Enterobacteriaceae	<1000	>10000
Staphylococcus aureus	<20	>100
Listeria spp.	Absent in 25g Sample	>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, Wheat Gluten
Crustaceans or Crustaceans Derivatives	Y	
Egg or Egg Derivatives	Y	
Fish or Fish Derivatives	Y	
Lupin or Lupin Derivatives	Y	
Milk or Milk Derivatives	N	Mozzarella Cheese
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	Y	Soya, Egg, Mustard
Additives	Absent (Y/N)	Source as in Ingredient Declaration
Artificial Colours	Y	
Artificial Flavourings	Y	
Artificial Preservatives	Y	
Additives Other	N	Methyl Cellulose E461, Diphosphates E450, Sodium Carbonates E500
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	No
Coeliacs	No
Gluten Free Diet	No
Halal	(Not-Certified)
Kosher	No

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>Product Code XXXXXX</p> <p>Produced By: Innovate Foods Ltd Barncraig, Boreland Road, Dysart, Kirkcaldy, Fife.KY1 2YG.</p> <p>Storage Conditions</p>
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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:



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DUAL COOK BREADED MOZZARELLA STICKS



Print Name: Beth Wheeler	Print Name:
Position: Specification Technologist	Position:
Sign: BW	Sign:
Date: 06/11/2023	Date:



Date	Revision No.	Details of Change	Initials
28/03/2019	1	Spec Created in Current Version	KHW
23/10/2019	2	Updated Ingredients, Nutritional and Cooking Instructions.	KHW
06/10/2020	3	Site accreditation added and example label updated.	KHW
07/12/2020	4	Coding merged with MOZZFFB601	KHW
13/02/2023	5	Micro standard updated	BW
13/04/2023	6	Packaging information added	BW