



GRACE FOODS UK LIMITED



**Product specification**

<b>1. Product Code:</b>	Grace Foods UK	4634
	Supplier	
<b>2. Product Name (As appears on packaging):</b>	La Mexicana Black Beans.	
<b>3. Brand Name:</b>	La Mexicana	
<b>4. Country of origin:</b>	Italy (from USA raw material)	
<b>5. Factory Approval Code:</b>		

**6. Product Description and intended consumers:**

*Note: Provide descriptive product name and important characteristics of final product which are intended to affect product safety(eg. Water activity, pH, salt content etc.) and nominate scope of consumers for which the product is intended for*

Black Turtle Beans - Ready to eat or for recipe dishes.

**7. Packaging**

7.A) Quantity per case: 6x2.5kg cans.

7.B) Inner unit packaging:

Material	Weight (g)
Cardboard / Paper	6
Plastic	0
Aluminium	0
Other Steel/Metal	240
Glass	0
Other: (Please state other)	0

7.C) Outer unit packaging:

Material	Weight (g)
Cardboard / Paper	90 Variable
Plastic	0
Aluminium	0
Steel	0
Glass	0
Other: (Please state other)	0

7.D) Packaging Information:

Packaging Type (primary, secondary..) <i>Note: Primary Packaging- The Packaging within which the product is contained, Secondary Packaging-Identify the packaging (if applicable) that contains the (Primary) packed product.</i>	Description (e.g. bottle, closure..)	Material (glass, plastic, paper..)  If packaging contains more than one type, please state the % breakdown	Dimensions (mm)	Weight (g)	Supplier (name)	Please state if packaging is recyclable, biodegradable or both from the drop downs below
Primary	Steel can	Steel	150	150		Recyclable
Primary	Paper label printed	paper	150x480	6		Recyclable
Secondary	Outercase	Corrugated Card	300x450x150	90		Recyclable

7.E) Packaging Requirement (Food Contact Materials)  
Do you have a proper packaging material Traceability in place?

Please Choose Yes or No From the Drop Downs Below

Yes

Does the packaging conform to relevant UK & EU packaging material legislations

Yes

Does the packaging material conform to relevant UK & EU packaging Migration and heavy metals legislations  
*Note:Packaging must not transfer its constituents into food to the detriment of the food's safety & quality*

Yes

If Modified Atmospheric Packaging used then indicate the composition of packaging gases used if applicable.

No

Is material BPA free?

Yes

**8. Declared Product weight/ Volume :**  
\*\* For each individual product

*Note: Weight/capacity marking shall be in metric gram (g/kg) or litre (ML/L)*

8. A	Gross Weight (g/kg)	2750g
8. B	Net weight (g/kg) <i>*if liquid product please fill in 8. C in addition to 8. B)</i>	2500g
8. C	Net Volume (ML/L) <i>*only fill in if liquid product</i>	
8. D	Drained weight (g/kg) <i>(if applicable)</i>	1500g

**9. Ingredient declaration:**

*Note: Ensure a complete list of ingredients is provided in descending order by weight. Where compound ingredients are used, these must be broken down to provide details of each individual ingredient.*

<b>Ingredient</b>	<b>Is a Compound Ingredient?</b>	<b>Compound Ingredient Breakdown</b>	<b>Additives yes/no If Yes, please give further details in section 10</b>	<b>% Breakdown <i>Note: Ranges will be accepted</i></b>	<b>Supplier Name</b>	<b>Country of Origin</b>	<b>Source of Ingredient i.e. Animal, vegetable, mineral, natural and synthetic</b>
Black turtle beans	No					USA	Vegetable
Water	No					Italy (Mains)	Natural
Calcium Chloride (E509)	No		Yes	0.05		Italy	Synthetic
Salt	No			0.05		Italy	Natural

**10. Additives:**

*Note: List out all additives and processing aids used in the product(colours, preservatives, flavours, Stabilizers, Sweeteners, Antioxidants, Acidity regulators etc;)*

Name	Is Carry Over from Compound Ingredient?	E Number	Function	Source(Veg/Animal/Artificial)	Quantity(% ,ppm, µg mg, g etc.) of the finished product
Calcium Chloride E509	No	E509	Firming agent	Artificial	0.05

**11. Details of Genetically Modified Materials**

Please Choose Yes or No From the Drop Down Below

11.A) Does the product/ingredient\* contain genetically modified material? If Yes, please give details of the GMO materials used and if No please give details conforming if IP, PCR negative in the box below

No

11.B) Has the product/ingredient\* been significantly changed by the use of genetically modified material? If Yes, please give details in the box below

No

11.C) Can you guarantee that all raw materials are traceable back to source, including GM verification, of all suspected raw materials including animal feed?

Yes

*Note: If Yes, please give details of the traceability level in the box below:*

*By traceability paperwork and analysis.*

**12. Microbiological Standards (Measuring Unit cfu/g)**

Test	Specification		Frequency of Testing
	Target Upper Limit	Unacceptable	
Total Plate count (/g)	<b>Product is commercially sterile.</b>		
Yeasts (/g)			
Moulds (/g)			
Coliforms (/g)			
E.coli (/g)			
Salmonella (/25g)			
Staph.aureus (/g)			
Bacillus Cereus (/g)			
Others: (Please state others below)			

**13. Nutritional Information**

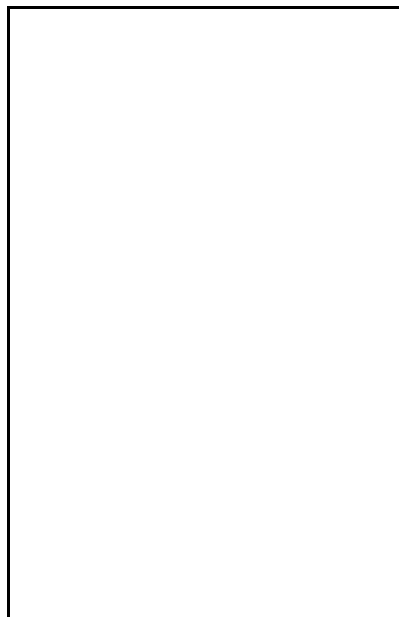
Please choose g or ml below

Typical values	Per 100ml	Per serving g/ml	Are Values based on Analytical / Calculated
Energy kJ / kcal	240kJ / 57kcal		Calculated
Protein (g)	4.1		Calculated
Carbohydrate (g)	8		Calculated
Of which: Sugars (g)	0		
Polyols (g)	0		
Starch (g)	6.3		
Fat (g)	0.6		
Of which: saturates (g)	0.0		
Mono-unsaturates (g)	0.3		
Poly-unsaturates (g)	0.3		
Trans-Fatty Acids(g)	0.0		
Fibre (g)	5.1		
Sodium (g)			
Equivalent as Salt (g)	0.35		
Ash (g)			
Special Claims (e.g. Vitamins & minerals)	1)		
	2)		
	3)		
	4)		
	5)		
	6)		
	7)		
	8)		

**14. Quality Attributes**

(Physical and chemical tolerances applied)	Target	Tolerance allowed	Frequency of Test
pH	<4.2	0.2	Each batch.
Acidity			Frequency of Test
Preservatives			Frequency of Test
Moisture			Frequency of Test
Viscosity			Frequency of Test
Drained Weight(if applicable)	1500g	Min declared may be over	Each batch.
Other.....			Frequency of Test
Organoleptic Properties	Target	Reject	Frequency of Test
Appearance	Small curved whole black beans.	Excessively broken or crushed	
Texture	Firm, hold shape.	Excessively broken or crushed.	
Taste	Bland / pasty flavour with some salt (Natural) notes.	Any off flavour or taint.	
Aroma/Odour			
Colour	Black.		
Other.....			
Physical properties	Target	Tolerance	Frequency of Test
Piece Size (If applicable)	Varied, all mature beans.		
applicable) (Length, Weight, Height)			
Weight per unit			

Please attach a standard picture of the opened product below



**15. Product Shelf Life**

15.A) Total Product life from the date of manufacturing  
Note: in days

1085

15.B) Shelf life after opening

Note: in days

5 when chilled in a suitable non metallic container.

Please Choose Yes or No Below

**16. Shelf Life Validation (Do you conduct tests to determine shelf life?)**

Yes

a) If Yes, Attach a document to support the shelf life given to the product (Copy of shelf life test on Microbiological, Chemical physical & Organoleptic parameters need to be provided)

If No, Please explain how shelf life was determined

Historical knowledge. Product shelflife is determined by quality and practical elements. Actual shelflife is far longer as product is commercially sterile.

**17. Batch marking applied for traceability**

Products are identified by pallet label when bright, finall labelling inkjet then applied with Julian and BBE.

17.A) Format of Coding System used (batch code/date code):

*Note: describe coding system used to mark batch and durability date on products for complete traceability*

17.B) Location and format on inner unit:

On can lid or base.

**18. Describe Storage Conditions:**

18.A) Product Storage Conditions

Ambient

18.B) Storage instructions including durability once opened

Store in a cool dry place, refrigerate after opening.

**19. Delivery Temperatures**

Please choose delivery condition below and state temperature targets further below

Ambient

Target Temperature °C	Minimum Temperature °C	Maximum Temperature °C

**20. Process Description (Process Flow Diagram)**

Attach the process flow diagram from raw materials intake to the finished product



**\*\*Note: Describe critical control points in the process**

Process Step	CCP no.	Hazard	Preventive Measure	Monitoring Procedure	Monitoring Frequency
<b>Attached.</b>					

**22. Quality control**

*Note: Describe quality control checks that are undertaken and their frequency in the process*

**22.A) Raw materials**

All raw material batches are checked for physical properties and soak time. External testing is carried out for pesticides, heavy metals and BPA NI in the processed cans.

22.B) Processing

Soak time in hours is defined by test day before production. Visual checks are also carried out and can tear downs for seam integrity. Factory has de-stoner and laser sorter / x ray on closed cans.

22.C) Finished Product

Note-Please indicate the products are metal detected and describe the sensitivity

x - Ray. Self calibrating. Challenge tests also carried out according to protocol of machine manufacturer.

22.D) Weight Checks (Net)

Minimum (g)	Average (g)
	2.5kg

23. Barcodes

EAN (Inner unit):	5028615463411
ITF (Outer unit):	05028615463428

24. Pallet details

Units per layer:	42	7cs
Units per pallet:	378	63cs
Approximate GROSS pallet weight (kg):	900kg	

25. Case details

Length:	450mm
Height:	160mm
Width:	310mm
GROSS Weight(kg):	16.5
NET Weight(kg):	15

<b>26.Dietary Intolerance</b>		<b>Present in Product</b>	<b>Present within same production environment /line</b>	<b>Handle within processing establishment</b>
<b>This Product contains:</b>		<b>Yes or No</b>	<b>Yes or No</b>	<b>Yes or No</b>
Celery / Celeriac (and products thereof)		No	No	No
Crustaceans and its products		No	No	No
Dairy / Dairy Products		No	No	No
Egg / Egg products		No	No	No
Fish / Fish Products		No	No	No
Lupin/Lupin derivatives		No	No	No
Molluscs and its products		No	No	No
Mustard (and products thereof)		No	No	No
Sesame Seed / Products		No	No	No
Soya / Soya Products		No	No	No
Sulphur dioxide / Sulphites >10mg/kg		No	No	No
<b>Nut and nut products:</b> <b>Please specify :</b> <b>Select which nuts are in this product.</b>				
Peanuts / Peanut products:		No	No	No
Almond nuts		No	No	No
Hazelnuts :		No	No	No
Walnuts :		No	No	No
Cashew nuts :		No	No	No
Pecan nuts :		No	No	No
Brazil nuts :		No	No	No
Pistachio nuts :		No	No	No
Macadamia nuts :		No	No	No
Queensland nuts :		No	No	No
Tree nuts:		No	No	No
Pine nuts:		No	No	No
<b>Cereals containing Gluten</b> <b>Please specify :</b>				
Wheat (and products thereof) :		No	No	No
Rye (and products thereof) :		No	No	No
Barley (and products thereof) :		No	No	No
Oats (and products thereof) :		No	No	No
Spelt (and products thereof) :		No	No	No
Kamut (and products thereof) :		No	No	No
<b>Other materials of potential concern</b>				
Additives	E509 and Ascorbic Acid	Yes	Yes	Yes
Artificial Antioxidants:		No	No	No
Artificial Colours:		No	No	No
Added natural colour		No	No	No
Artificial Flavourings		No	No	No
Flavour Enhancers:		No	No	No
Artificial Preservatives:		No	No	No

Benzoates	No	No	No
Artificial Sweeteners:	No	No	No
Maize and Maize derivatives	No	No	No
Hydrogenated Vegetable Oil/Fat :	No	No	No
Hydrolysed Vegetable Protein	No	No	No
Irradiated ingredients	No	No	No
Animal Products (Non-dairy)	No	No	No
Beef and beef derivatives (e.g. stocks, beef extract, beef gelatine, beef fat etc)	No	No	No
Pork and pork derivatives (e.g.stocks, pork extract, pork gelatine, pork fat etc.)	No	No	No
Lamb, Mutton and their derivatives (e.g.stocks, Lamb extract, Lamb gelatine, Lamb fat etc.)	No	No	No

**27. Product suitability / Certification**

The product is suitable for:
Halal Diets (Is Suitable and/or Is Certified?)
Kosher Diets (Is Suitable and/or Is Certified?)
Coeliacs (Free from gluten) (Is Suitable?)
Vegan diets (Free from all animal products and products of living animals) (Is Suitable and/or Is Certified?)
Vegetarians [Ovo-lacto] (May contain products of living animals (e.g. milk, eggs, honey etc and their derivatives) (Is Suitable and/or Is Certified?)
Organic Certified (Is Certified?)

Is Suitable	Is Certified
Yes	No
Yes	No
Yes	No
Yes	No
Yes	No
Yes	No

**28. Describe the measures in place to prevent the potential risk of any cross contamination with allergens. If there are cross contamination risks, please list out the risks**

**No allergens on site, factory carries out extensive analysis to monitor field cross contamination. Laser sorter also safeguards against extraneous material.**

**29. Illegal Dye Control**

Note: Chilli powder, Curry powder, Paprika, Turmeric and seasonings since 2003 are not permitted to contain the following illegal food dyes: Sudan I – IV, Butter Yellow, Metanil Yellow, Sudan Red B, Sudan Red 7B, Orange Red G, Rhodamine B, Orange II, Para Red, Toluidine Red, Sudan Red G. Nor are spices allowed to contain the following colours Annatto, Bixin, Norbixin (European commission decision 2003/460/EC & 2004/92/EC)

29.A) If the product contains chilli powder, chilli mixes, curry powder and paprika, turmeric, confirm the ingredients are free from illegal food dyes and non permitted food colours?

Yes/No	Frequency of Testing
No	

29.B) Please confirm that a certificate of analysis can be provided for all batches which confirm the absence of illegal food dyes?

Yes/No
Yes

30) Please attach the most up to date labels of the product below:

**31. Supplier Obligation**

The supplier must comply with all relevant United Kingdom and European Community Legislation and all relevant legal and food safety criteria. The supplier must agree to comply with Grace Foods UK Ltd Conditions of Supply. The supplier is responsible for ensuring that all the relevant analytical, quality and food safety and process control records are held and maintained for a minimum of three years from date of supply to Grace Foods UK Ltd. These records must be made available to representatives of Grace Foods UK Ltd upon request. All the products delivered to us shall comply with the relevant product specification. The supplier is responsible for informing Grace Foods UK Ltd in writing in advance of any proposed change of formulation, manufacturing process or packaging materials cess of any materials used to produce the product to be supplied to Grace Foods UK Ltd. No change is to be made without the prior knowledge and prior written agreement of Grace Foods UK Ltd. Supplier is required to accept responsibility for the accuracy, legality & relevance of the information supplied within this specification.

The supplier must review the specifications of the products every two (2) years and send Grace Foods UK Ltd. a copy of the reviewed document which should be signed and dated. This review period is a requirement of the industry standards in UK and EU.

Please indicate the current Version of your product spec. (Revision/Issue number)

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**Note: Please do not change the document reference details in the header and the footer of this document**

Note: make sure any attachment requests in the form are completed before sending

Authorised by supplier/manufacture  
(Name):  
Date:

29/04/2022

On behalf of Grace Foods UK Ltd (Name):  
Date:

Marzia Maiorano
29/04/2022