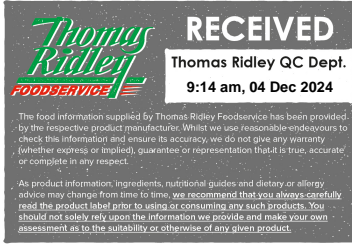


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Product Name: Mixed Tulip Muffin Selection box of Tulip Muffins (Chocolate, Raspberry & White Chocolate, Blueberries, Lemon & White Chocolate)	
Product Code: 1706	
WIP: Chocolate (0603) Raspberry White Chocolate (0604) Blueberry (0602) Lemon White Chocolate (0608)	
SUPPLIER: Ina's Kitchen Address: Unit 3, South City Business Park Tallaght, Dublin 24	
	
Technical Contact	Aimee Dunne 00353 (0)1 4604011
Specifications Contact	Eleanor Courtney 00353 (0)1 4604011
Sales Contact	Bernard Broderick 00353 (0)1 4604011
Development Contact	Barry Broderick 00353 (0)1 4604011

INGREDIENT DECLARATION:
Chocolate Muffin: **WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Sugar, Rapeseed Oil, Pasteurised Whole **EGG**, Water, Dark Chocolate (9%) (Sugar, Cocoa Mass, Cocoa Butter, Emulsifier: **SOYA** lecithin (E322) Vanilla Flavour), Fat reduced cocoa powder, Humectant: Glycerine (E422), Modified Starch, Whey Powder (**MILK**), Raising agents: (Sodium bicarbonate (E500), Disodium Diphosphates (E450)), Emulsifiers: (Mono- and diglycerides of fatty acids (E471), Sodium stearoyl-2-lactylate (E481)), **EGG** Albumen Powder, Natural flavouring, Stabilizer: Xanthan Gum (E415). Allergy advice: for allergens including cereals containing gluten, see ingredients in **BOLD**. May contain traces of sulphites nuts & peanuts.

INGREDIENT DECLARATION:
Raspberry & White Chocolate Muffin:
WHEAT Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Sugar, Rapeseed Oil, Pasteurised Whole **EGG**, Water, Raspberries (11%), White Chocolate (3%) (sugar, cocoa butter, whole **MILK** powder, emulsifier: **SOY** lecithin (E322), natural vanilla flavouring), Whey powder (**MILK**), Modified starch, **EGG** albumen powder, Emulsifier: Mono- and Diglycerides of Fatty Acids (E471), Raising Agent: Disodium Diphosphate (E450), Sodium Bicarbonate (E500), Emulsifier: Sodium Stearoyl Lactylate (E481), Stabiliser: Xanthan Gum (E415), Natural Flavouring. Allergy advice: for allergens including cereals containing gluten, see ingredients in **BOLD**. May contain traces of sulphites and nuts & peanuts.

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INGREDIENT DECLARATION:

Blueberry Muffin:

WHEAT Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Sugar, Rapeseed Oil, Pasteurised Whole **EGG**, Water, Blueberries (8%), Whey powder (**MILK**), Modified starch, **EGG** albumen powder, Emulsifier: Mono- and Diglycerides of Fatty Acids (E471), Raising Agent: (Disodium Diphosphate (E450), Sodium Bicarbonate (E500)), Emulsifier: Sodium Stearoyl Lactylate (E481), Stabiliser: Xanthan Gum (E415), Natural Flavouring. Allergy advice: for allergens including cereals containing gluten, see ingredients in **BOLD**. May contain traces of sulphites, soya, nuts & peanuts.

INGREDIENT DECLARATION:

Lemon & White Chocolate Muffin

Cake Mix (Sugar, **WHEAT** Flour, Whey Powder (**MILK**), Modified Starch, Vegetable Oils (Rapeseed) Emulsifier: (Mono- And Diglycerides Of Fatty Acids (E471), Sodium Stearoyl-2-Lactylate (E481), Skimmed **MILK** Powder, Raising Agent: (Sodium Acid Pyrophosphate (E450), Sodium Bicarbonate (E500), Monocalcium Phosphate (E341), **WHEAT** gluten, Salt, Thickener: (Sodium Carboxy Methyl Cellulose (E466), Xanthan Gum (E415), Guar Gum (E412)), Flavouring, Colour (Beta Carotene), Enzymes), Pasteurized Whole **EGG**, Rapeseed Oil, Water, White Chocolate (4%) (sugar, cocoa butter, whole **MILK** powder, Emulsifier: **SOY** lecithin (E322), natural vanilla flavouring), Sugar, Lemon Juice (2%) (Lemon Juice from concentrate, Potassium Metabisulphite (E224)), Lemon Fruit Concentrate (2%) [Sugar, Lemon Juice Concentrate, Lemon Peel, Water, Lemon Puree, Acidity Regulator: Citric Acid (E330), Glucose Syrup, Gelling Agent: Pectin (E440), Lemon Oil, Stabilisers: Guar Gum (E412), Locust Bean Gum (E410), Preservative: Potassium Sorbate (E202), Colours: (Algal Cartones (E160), Anthocyanin(E163), Natural Flavouring], Lemon Flavouring.

Allergy advice: for allergens including cereals containing gluten, see ingredients in **BOLD**. May contain traces of sulphites, nuts and peanuts.

ADDITIVES

Emulsifier: **SOYA** lecithin (E322), mono- and diglycerides of fatty acids (E471), Sodium stearoyl-2-lactylate (E481),

Raising agents: Sodium bicarbonate (E500), (E450) (Disodium Diphosphate)

Antioxidants: -

Additives: Citric Acid (E330), Arabic Gum (E414), Ascorbic Acid (E300), Tartrazine (E102)

Preservatives: Sodium Benzoate (E211), Potassium Sorbate (E202)

Stabilizer: Xanthan Gum (E415), Guar Gum (E412), Locust Bean Gum (E410), Pectin (E440)

Colours: Algal Cartones (E160a iv), Anthocyanin(E163)

Acidity Regulator: Citric Acid (E330),

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INGREDIENTS BREAKDOWN				
Recipe Breakdown	% (Banding)	Country of	Country of	Supplier
Chocolate Muffin:	Ingredient	Manufacture	Origin	
	19-20%	UK	Various, available on request.	Confidential
WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin)				
	17-18%	UK	Various, available on request.	Confidential
Sugar				
	15- 16%	The Netherlands	Various, available on request.	Confidential
Rapeseed Oil				
	15%	UK	Various, available on request.	Confidential
Pasteurised Whole EGG				
	14%	Ireland	Various, available on request.	Confidential
Water				
Dark Chocolate (9%) (sugar, cocoa mass, cocoa butter, Emulsifier: SOYA lecithin (E322) vanilla flavour)	9%	Belgium	Various, available on request.	Confidential
	4%	The Netherlands	Various, available on request.	Confidential
Fat reduced cocoa powder				
Humectant: Glycerine (E422),	3%	Germany	Various, available on request.	Confidential
	1-2%	The Netherlands	Various, available on request.	Confidential
Modified Starch				
	<1%	UK	Various, available on request.	Confidential
MILK Whey Powder				
Raising agents: Sodium bicarbonate (E500), Disodium Diphosphates (E450),	<1%	Germany	Various, available on request.	Confidential
Emulsifiers: Mono- and diglycerides of fatty acids (E471), Sodium stearoyl-2-lactylate (E481)	<1%	Malaysia	Various, available on request.	Confidential
	<1%	Poland	Various, available on request	Confidential
EGG albumen powder,				
Natural Flavouring	<1%	UK	Various,	Confidential

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			available on request	
Stabilizer: Xanthan Gum (E415)	<1%	China	Various, available on request	Confidential

INGREDIENTS BREAKDOWN				
Recipe Breakdown	% (Banding) Ingredient	Country of Manufacture	Country of Origin	Supplier
Raspberry & White Chocolate Muffin:				
WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin)	21%	UK	Various, available on request.	Confidential
Sugar	17-18%	UK	Various, available on request.	Confidential
Rapeseed Oil	16- 17%	The Netherlands	Various, available on request.	Confidential
Pasteurised Whole EGG	14%	UK	Various, available on request.	Confidential
Water	14%	Ireland	Various, available on request.	Confidential
Raspberries	11%	Belgium	Various, available on request.	Confidential
White Chocolate (3%) (sugar, cocoa butter, whole MILK powder, emulsifier (SOY lecithin (E322)), natural vanilla flavouring)	3%	Belgium	Various, available on request.	Confidential
MILK Whey Powder	1-2%	UK	Various, available on request.	Confidential
Modified Starch	1-2%	The Netherlands	Various, available on request.	Confidential
EGG albumen powder	<1%	Poland	Various, available on request.	Confidential
Emulsifiers: Mono- and diglycerides	<1%	Malaysia	Various,	Confidential

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of fatty acids (E471)			available on request.	
Raising agents: Sodium bicarbonate (E500), Disodium Diphosphates (E450),	<1%	Germany	Various, available on request.	Confidential
Emulsifiers: Sodium stearoyl-2-lactylate (E481)	<1%	Malaysia	Various, available on request.	Confidential
Stabilizer: Xanthan Gum (E415)	<1%	China	Various, available on request	Confidential
Natural Flavouring	<1%	UK	Various, available on request	Confidential

INGREDIENTS BREAKDOWN				
Recipe Breakdown	% (Banding)	Country of Manufacture	Country of Origin	Supplier
Blueberry Muffin:				
WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin)	22%	UK	Various, available on request.	Confidential
Sugar	18-19%	UK	Various, available on request.	Confidential
Rapeseed Oil	16- 17%	The Netherlands	Various, available on request.	Confidential
Pasteurised Whole EGG	15%	UK	Various, available on request.	Confidential
Water	15%	Ireland	Various, available on request.	Confidential
Blueberries	8%	Ireland	Various, available on request.	Confidential
MILK Whey Powder	1-2%	UK	Various, available on request.	Confidential
Modified Starch	1-2%	The Netherlands	Various, available on	Confidential

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			request.	
EGG albumen powder	<1%	Poland	Various, available on request.	Confidential
Emulsifiers: Mono- and diglycerides of fatty acids (E471)	<1%	Malaysia	Various, available on request.	Confidential
Raising agents: Sodium bicarbonate (E500), Disodium Diphosphates (E450),	<1%	Germany	Various, available on request.	Confidential
Emulsifiers: Sodium stearoyl-2-lactylate (E481)	<1%	Malaysia	Various, available on request.	Confidential
Stabilizer: Xanthan Gum (E415)	<1%	China	Various, available on request	Confidential
Natural Flavouring	<1%	UK	Various, available on request	Confidential

INGREDIENTS BREAKDOWN				
Recipe Breakdown	% (Banding) Ingredient	Country of Manufacture	Country of Origin	Supplier
Lemon & White Chocolate Muffin:				
Cake Mix [Sugar, WHEAT Flour, Whey Powder (MILK), Modified Starch, Vegetable Oils (Rapeseed) Emulsifier: (Mono- And Diglycerides Of Fatty Acids (E471), Sodium Stearoyl-2-Lactylate (E481)), Skimmed MILK Powder, Raising Agent: (Sodium Acid Pyrophosphate (E450i), Sodium Bicarbonate (E500ii), Monocalcium Phosphate (E341i)), WHEAT gluten, Salt, Thickener: (Sodium Carboxy Methyl Cellulose (E466), Xanthan Gum (E415), Guar Gum (E412)), Flavouring, Colour (Beta Carotene), Enzymes]	42%	Belgium	Various, available on request.	Confidential
Pasteurised Whole EGG	18%	UK	Various, available on request.	Confidential

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Rapeseed Oil	18%	The Netherlands	Various, available on request.	Confidential
Water	10%	Ireland	Various, available on request.	Confidential
White Chocolate (4%) (sugar, cocoa butter, whole MILK powder, emulsifier (SOY lecithin (E322)), natural vanilla flavouring)	4%	Belgium	Various, available on request.	Confidential
Sugar	4%	UK	Various, available on request.	Confidential
Lemon Juice (2%) (Lemon Juice from concentrate, Potassium Metabisulphite (E224))	2%	Greece	Various, available on request.	Confidential
Lemon Fruit Concentrate (2%) [Sugar, Lemon Juice Concentrate, Lemon Peel, Water, Lemon Puree, Acidity Regulator: Citric Acid (E330), Glucose Syrup, Gelling Agent: Pectin (E440), Lemon Oil, Stabilisers: Guar Gum (E412), Locust Bean Gum (E410), Preservative: Potassium Sorbate (E202), Colours: (Algal Cartones (E160a iv)), Anthocyanin(E163)), Natural Flavouring]	2%	UK	Various, available on request.	Confidential
Lemon Flavouring	1%	UK	Various, available on request.	Confidential

ALLERGEN / INTOLERANCE DECLARATIONS	This product contains (Yes / No/May contain):
Cereals containing gluten and their products	YES
Milk / Dairy Products	YES
Egg and Egg products	YES
Peanuts & products thereof	May contain traces
Soybeans & products thereof	YES
Treenuts & products thereof	May contain traces

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Sesame Seeds & products thereof	NO
Crustacea & Molluscs	NO
Fish (Fresh or saltwater fish)	NO
Mustard & products thereof	NO
Celery & products thereof	NO
Sulphur Dioxide & Sulphites	May contain traces
Lupin	NO

PRODUCT DETAILS	
PACK SIZE:	4 units Chocolate 4 Units Raspberry & White Chocolate 4 Units Blueberry 4 Units Lemon & white Chocolate 16 units in corrugated cardboard box. Weight per individual unit is approximately 120 g.
BATCH CODE:	Made on and best before date DD/MM/YY
LABELLING:	Case Label
COUNTRY OF ORIGIN	Ireland
IKD PRODUCT CODE:	1706
CUSTOMER PRODUCT CODE:	5519
BARCODE:	Outer: 5391501304113
PRODUCT LIFE FROM MANUFACTURE:	12 Months
MINIMUM LIFE INTO DEPOT:	12 Months
STORAGE CONDITIONS	Frozen at $\leq -18^{\circ}\text{C}$. Once defrosted consume within 3-5 days and store in ambient, pest proof, clean conditions.
POTENTIAL FOR MIS-USE (IE DO NOT RE-FREEZE AFTER DE-FROSTING / BONE WARNING / PRODUCT MAY BE HOT ETC..)	Poor storage, physical damage, potential of cross contamination of retail packs when unpacked.
RE-HEAT OR COOKING INSTRUCTIONS:	N/A

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HEAT PROCESS STEP (If Relevant)	N/A
GENERAL REQUIREMENTS:	N/A

PHYSICAL AND ORGANOLEPTIC STANDARDS

Appearance:	Dome shape white/creamy products	
Colour:	Pale brown	
Flavour:	Chocolate, Raspberry & White Chocolate, Blueberry & Lemon & White Chocolate, Muffins	
	Parameter	Frequency / Allowable
Individual Unit Weight:	120g	Per pack/As per average weight legislation
Metal Detection	FE 1.5 mm, NON FE 1.5 mm, SS 2.5 mm	At start of run, hourly thereafter and at batch end of every product
Defect Analysis	Broken Product	At start of run, hourly thereafter.

PICTURES OF THE PRODUCT & PACKAGING

 <p>Rapseberry & white chocolate</p>	
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Finished Product Specifications




Lemon & White Chocolate Muffin



Blueberry Muffin



Chocolate Muffin

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PACKAGING

Packaging type & seal:	Greaseproof paper
Weight:	Box: 298g
No. per box:	16
Box type:	Corrugated Cardboard
Pallet Type:	UK
Weight of product	Net weight 2,218kg, Gross Weight: 1,920kgs
Pallet Configuration:	9 cases per layer, 12 layers high
Quantity per Pallet:	108 cases per pallet



FINISHED PRODUCT STANDARDS

MICROBIOLOGICAL STANDARDS	Target	Reject
Total Viable Count	<10,000 cfu/g	>100,000 cfu/g
Enterobacteria	<20 cfu/g	>100 cfu/g
E. coli	<20 cfu/g	>100 cfu/g
S. aureus	<20 cfu/g	>100 cfu/g
Salmonella	Absent in 25g	Present in 25g
Listeria Monocytogenes	Absent in 25g	Present in 25g
Mould & Yeast	<10cfu/g	>100cfu/g

ANALYTICAL STANDARDS (Typical per 100g, guidelines only)

Raspberry & white chocolate muffin. (other product nutritional's available on request)

Typical values	Per 100g	Per 120g
Energy/ Énergie/ Energie	1479kJ/354kcal	1774kJ/424kcal
Fat/ Matères grasses/ Fett	19g	23g
of which Saturates/ Dont acides gras saturés/Davon gesättigte Fettsäuren	2.3g	2.7g
Carbohydrates/ Glucides/ Kohlenhydrate	41.6g	49.9g
of which Sugars/ Dont sucres/ Davon Zucker	24.5g	29.4g
Protein/ Protéines/ Eiweiß	5.1g	6.1g
Salt/ Sel/ Salz	0.2g	0.2g

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ANALYTICAL STANDARDS (Typical per 100g, guidelines only)

Blueberry muffin.

Typical values	Per 100g
Energy	1449kJ/346kcal
Fat	19g
Of which saturates	2.4g
Carbohydrates	38g
Of which sugars	21g
Protein	4.7g
Salt	0.77g

ANALYTICAL STANDARDS (Typical per 100g, guidelines only)

Chocolate muffin.



Typical values	Per 100g
Energy	1562kJ/373kcal
Fat	21g
Of which saturates	3.4g
Carbohydrates	38g
Of which sugars	23g
Protein	5.7g
Salt	0.08g

ANALYTICAL STANDARDS (Typical per 100g, guidelines only)

Lemon & White Chocolate muffin.

Typical values	Per 100g
Energy	1670kJ/399kcal
Fat	24g
Of which saturates	3.7g
Carbohydrates	43g
Of which sugars	29g
Protein	4.5g
Salt	0.79g

HACCP FLOW

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A Copy of the HACPP Flow and BRC Cert is available on request.

OUTER CASE LABELLING

1706 - Ina's Mixed Tulip Muffins

Chocolate Muffin: WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Sugar, Rapeseed Oil, Pasteurised Whole EGG, Water, Dark Chocolate (9%) (Sugar, Cocoa Mass, Cocoa Butter, Emulsifier: SOYA lecithin (E322) Vanilla Flavour), Fat reduced cocoa powder, Humectant: Glycerine (E422), Modified Starch, Whey Powder (MILK), Raising agents: (Sodium bicarbonate (E500), Disodium Diphosphates (E450)), Emulsifiers: (Mono- and diglycerides of fatty acids (E471), Sodium stearoyl-2-lactylate (E481)), EGG Albumen Powder, Natural flavouring, Stabilizer: Xanthan Gum (E415). Allergy advice: for allergens including cereals containing gluten, see ingredients in BOLD. May contain traces of sulphites nuts & peanuts.

Raspberry & White Chocolate Muffin: WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Sugar, Rapeseed Oil, Pasteurised Whole EGG, Water, Raspberries (11%), White Chocolate (3%) (sugar, cocoa butter, whole MILK powder, emulsifier: SOY lecithin (E322), natural vanilla flavouring), Whey powder (MILK), Modified starch, EGG albumen powder, Emulsifier: Mono- and Diglycerides of Fatty Acids (E471), Raising Agent: Disodium Diphosphate (E450), Sodium Bicarbonate (E500), Emulsifier: Sodium Stearoyl Lactylate (E481), Stabiliser: Xanthan Gum (E415), Natural Flavouring. Allergy advice: for allergens including cereals containing gluten, see ingredients in BOLD. May contain traces of sulphites and nuts & peanuts.

Blueberry Muffin: WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Sugar, Rapeseed Oil, Pasteurised Whole EGG, Water, Blueberries (8%), Whey powder (MILK), Modified starch, EGG albumen powder, Emulsifier: Mono- and Diglycerides of Fatty Acids (E471), Raising Agent: (Disodium Diphosphate (E450), Sodium Bicarbonate (E500)), Emulsifier: Sodium Stearoyl Lactylate (E481), Stabiliser: Xanthan Gum (E415), Natural Flavouring. Allergy advice: for allergens including cereals containing gluten, see ingredients in BOLD. May contain traces of sulphites, nuts & peanuts.

Lemon & White Chocolate Muffin: Cake Mix (Sugar, WHEAT Flour, Whey Powder (MILK), Modified Starch, Vegetable Oils (Rapeseed) Emulsifier: (Mono- And Diglycerides Of Fatty Acids (E471), Sodium Stearoyl-2-Lactylate (E481), Skimmed MILK Powder, Raising Agent: (Sodium Acid Pyrophosphate (E450), Sodium Bicarbonate (E500), Monocalcium Phosphate (E341), WHEAT gluten, Salt, Thickener: (Sodium Carboxy Methyl Cellulose (E466), Xanthan Gum (E415), Guar Gum (E412)), Flavouring, Colour (Beta Carotene), Enzymes), Pasteurized Whole EGG, Rapeseed Oil, Water, White Chocolate (4%) (sugar, cocoa butter, whole MILK powder, Emulsifier: SOY lecithin (E322), natural vanilla flavouring), Sugar, Lemon Juice (2%) (Lemon Juice from concentrate, Potassium Metabisulphite (E224)), Lemon Fruit Concentrate (2%) (Sugar, Lemon Juice Concentrate, Lemon Peel, Water, Lemon Puree, Acidity Regulator: Citric Acid (E330), Glucose Syrup, Gelling Agent: Pectin (E440), Lemon Oil, Stabilisers: Guar Gum (E412), Locust Bean Gum (E410), Preservative: Potassium Sorbate (E202), Colours: (Algal Cartones (E160), Anthocyanin(E163), Natural Flavouring), Lemon Flavouring. Allergy advice: for allergens including cereals containing gluten, see ingredients in BOLD. May contain traces of sulphites, nuts and peanuts.

Batch Code: 2049 Best Before: 18/02/23

1706 - Ina's Mixed Tulip Muffins (16 x 120g)

Store in cool & dry conditions. Consume within 3 days. Not suitable for refreezing


Specially produced for: Musgrave Retail Partners Ireland, Tramore Road, Cork, Ireland ROI: 1850211840




5 391501 304113

INTOLERANCE INFORMATION

Intolerant	YES	NO	INGREDIENT
Free from gluten / gluten derivatives		✓	Contains Wheat & Barely
Free from wheat / rye / oats / barley / and derivatives of		✓	May contain traces of other types of gluten
Free from milk / milk derivatives		✓	Contains Milk
Free from egg / egg derivatives / albumen		✓	May contain traces of eggs
Free from peanuts and peanut derivatives (including possible cross contamination and SCOPA refined oil)		✓	May contain traces of eggs
Free from soya / soya derivatives		✓	Contains Soya

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Free from nut and nut derivatives (including possible cross contamination)		✓	May contain traces
Free from nut derived oil (including possible cross contamination)		✓	May contain traces
Free from sesame seeds / sesame seed derivatives	✓		
Free from fish / crustaceans / molluscs and their derivatives	✓		
Free from Mustard / Mustard derivatives	✓		
Free from Celery / Celery derivatives	✓		
Free from Sulphur Dioxide and sulphites		✓	May contain traces
Free from Lupin	✓		
Suitable for vegetarians	✓		Vegetarian
Suitable for vegans		✓	
Suitable for Halal		✓	
Suitable for Kosher		✓	
Free from Hydrogenated Vegetable Oil	✓		
Free from seeds / seed derivatives		✓	Rapeseed oil
Free from coconuts and derivatives	✓		
Free from Yeast & Yeast Extract	✓		
Free from caffeine / caffeine derivatives	✓		
Free from maize / maize derivatives	✓		
Free from fruit / fruit derivatives	✓		
Free from vegetable / vegetable derivatives	✓		Vegetable oil
Free from Alcohol / alcohol derivatives	✓		
Free from additives		✓	
Free from Sweeteners	✓		
Free from Added salt		✓	
Free from Added sugar		✓	
Free from Colours (Natural, Artificial, Nature Identical)	✓		
Free from Caramel	✓		
Free from Flavourings (Natural, Artificial, Nature Identical)		✓	
Free from Flavour Enhancers	✓		
Free from Cinnamon	✓		
Free from Cocoa & Cocoa derivatives		✓	Contains cocoa
Free from Preservatives	✓		
Free from Coriander / Coriander derivatives	✓		
Free from Antibiotics	✓		

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<i>Finished Product Specifications</i>			

Free from garlic / garlic derivatives	✓		
Free from Antioxidants		✓	Palm oil derivates
Free from Vanillin	✓		Contains
Free from M.S.G. and glutamates (added or naturally occurring)	✓		
Free from glutamates	✓		
Free from benzoate's / Benzioc Acid / Parabens	✓		
Free from sources of phenylalanine	✓		
Free from Monochloropropanols (MCP / Dichloropropanols DCP)	✓		
Free from BHA / BHT	✓		
Free from HVP / TVP	✓		
Free from Azo and coal tar dyes	✓		
Free from Irradiation / irradiated ingredients	✓		
Free from Polyols (including Sorbitol)	✓		
Free from M.R.M. (Mechanically Recovered Meat)	✓		

Notes:

* Umbelliferae: Aniseed, Dill, Caraway, Chervil, Cumin, Coriander, Lovage, Myrrh, Parsley, Fennel, Carrot, Angelica, Celery

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GM INFORMATION

Is the product considered to be free from GM material? Yes

Is GM labeling required? No

SPECIFICATION AGREEMENT

Product Name:

We Ina's Kitchen Desserts confirm that the necessary inquiries have been made and relevant written assurances from suppliers to verify the accuracy of the details provided above has been obtained. We confirm that the data is correct and can be used without reservation to advise customers with food allergies, intolerance's or aversions, and is in compliance with all relevant Food Laws and Regulations in force in the EU and Ireland at the time of issue.

For and on Behalf of
Ina's Kitchen Desserts.

For and on Behalf of
[Insert Customer Name]

NAME:
Eleanor Courtney

NAME:

JOB TITLE:
Specification Technologist

JOB TITLE:

SIGNATURE:
Eleanor Courtney

SIGNATURE:

DATE:
25.02.2022

DATE:

Once reviewed and any amendments agreed, we would appreciate if you can print and sign off two copies and return one to your Ina's Kitchen Desserts. Representative, for our records. Sign off can also be sent back electronically.



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