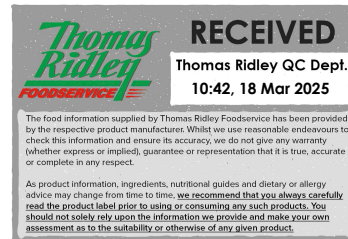




BLUE MOUNTAIN FOOD LTD
RAW MATERIAL SPECIFICATION



Supplier:	Blue Mountain Foods Ltd		
Function (Agent, Manufacturer etc.):	Manufacturer		
Address:	Shaw House, Shaw Road, Bushbury, Wolverhampton, WV10 9LA		
Telephone:	01902 424133	Health Mark/EC License:	UK WN 057

Product Name	Spicy Fried Chicken Rice and Peas
Legal Name	Fried marinated Chicken in mild sauce with easy cook rice and red kidney beans
Product Description	Caribbean Meal: Fried marinated Chicken in mild sauce with easy cook rice and red kidney beans



BLUE MOUNTAIN FOOD LTD

RAW MATERIAL SPECIFICATION

Raw Materials/Ingredients

Raw Material	Country of Origin	Grade	Size/Weight	Composition %
Easy cook rice	USA	A	137g	36
Chicken thigh (Bone in)	UK	A	110g	30
Wheat flour	UK	A	40g	10
Water	UK		30g	8
Red Kidney Beans		A	14g	4
Rapeseed oil	UK		15g	4
Onions	UK	A	10g	3
Herbs and Spices: Paprika, mustard flour, garlic, celery, cumin seed, chillies			10g	3
Sweet peppers red, yellow, green			2g	0.5
Coconut cream			2g	0.5
Black pepper	UK	A	2g	0.5
Salt	UK	A	2g	0.5
Total				100
Ingredients declaration (to comply with QUID regulations): Rice (36%), Chicken (30%), wheat flour (with calcium carbonate, niacin, iron, thiamin), water, red kidney beans (4%), rapeseed oil; onions; herbs and spices (paprika, mustard flour, garlic, ginger, celery , cumin, chilli), sweet peppers, coconut milk (coconut extract, water); black pepper, salt.				



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RAW MATERIAL SPECIFICATION

Nutritional Values (typical per 100 grams)

Nutrients	Value /100g	Value/ per portion
Energy Kcal	167	603
Energy Kjl	702	2527
Protein (g)	10.0	43.2
Total Fat (g)	11.8g	42.48
Of which Saturated (g)	3.7g	13.32
Mono-unsaturated (g)	5.5g	19.8
Poly-unsaturated (g)	1.5g	5.4
Carbohydrate (g)	15.0	54
Of which Sugars (g)	0.5	1.8
Fibre(g)	1.6	5.8
Iron (mg)	1.1mg	0.66
Total Folate (µg)	9 (g)	32.4
Potassium (mg)	138mg	496.8
Sodium (mg)	0.1g	0.36
Calcium (mg)	20mg	12
Phosphorous (mg)	106	381.6



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RAW MATERIAL SPECIFICATION

Analytical Data (as applicable)

Test	Target	Tolerances / range	Frequency of testing

Intolerance Data

	Yes/No X=Yes	Comments
Free From Gluten	<input type="checkbox"/>	Wheat flour
Free From Animal Based Products	<input type="checkbox"/>	Chicken
Free From Milk and Milk Derivatives	<input checked="" type="checkbox"/>	
Free From Egg and Egg Derivatives	<input checked="" type="checkbox"/>	
Free From Soya Flour	<input checked="" type="checkbox"/>	
Free From Soya Derivatives	<input checked="" type="checkbox"/>	
Free From HVP	<input checked="" type="checkbox"/>	
Free From MSG	<input checked="" type="checkbox"/>	
Free From Nut and Nut derivatives	<input checked="" type="checkbox"/>	
Free From Coconut and Coconut Derivatives	<input type="checkbox"/>	Coconut cream
Free From Beef and Beef Derivatives	<input checked="" type="checkbox"/>	
Free From Yeast and Yeast Extracts	<input checked="" type="checkbox"/>	
Free From Wheat and Wheat Derivatives	<input type="checkbox"/>	Wheat flour
Free From Fish	<input checked="" type="checkbox"/>	
Free From Crustaceans	<input checked="" type="checkbox"/>	
Free From Molluscs	<input checked="" type="checkbox"/>	
Free From Celery	<input type="checkbox"/>	Celery in herbs/spices
Free From Mustard	<input type="checkbox"/>	Mustard in herbs/spices
Free From Sesame Seeds and Derivatives	<input checked="" type="checkbox"/>	

Procedure code: SP014 Issued by: Lorraine Bolding Issue Date: 16.01.2024 Issue number: 1 Approved by: Hebron Solomon



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Free From Sulphur Dioxide and Sulphites at Levels Above 10mg/Kg as SO ₂	<input checked="" type="checkbox"/>	
Free From Hydrogenated Oils	<input checked="" type="checkbox"/>	
Free From Onion	<input type="checkbox"/>	Onions
Free From Garlic	<input type="checkbox"/>	Garlic in herbs/spices
Free From Tomato	<input checked="" type="checkbox"/>	
Free From Mushroom	<input checked="" type="checkbox"/>	
Free From Carrot	<input checked="" type="checkbox"/>	
Free From Maize	<input checked="" type="checkbox"/>	
Free From Lupin and Lupin Derivatives	<input checked="" type="checkbox"/>	
Free From Antibiotics/Hormones	<input checked="" type="checkbox"/>	
Free From GMO Protein/DNA	<input checked="" type="checkbox"/>	
Free From GMO Derivatives	<input checked="" type="checkbox"/>	
Suitable for Vegetarians	<input type="checkbox"/>	Chicken
Suitable for Vegans	<input type="checkbox"/>	Chicken

GM Ingredients listing : N/A

Additives	Yes/No X=Yes	Comments
Free From Colourings	<input checked="" type="checkbox"/>	
Free From Flavourings*	<input checked="" type="checkbox"/>	
Free From Preservative	<input checked="" type="checkbox"/>	
Free From Antioxidant	<input checked="" type="checkbox"/>	
Free From Others	<input checked="" type="checkbox"/>	

* If present, please confirm the flavouring status; **N** (natural), **NI** (nature identical), **A** (artificial)



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RAW MATERIAL SPECIFICATION

Processing Aids

Item Name	E Number	Function	Addition Rate (g/100g)
Sodium ferrocyanide	E535	Anti-caking agent in salt – non-declarable processing aid	Maximum 20ppm in salt
Calcium sulphate	E516	carrier for fortificants in wheat flour – non-declarable processing aid	Statutory level
Calcium carbonate	E170	Fortification of wheat flour	Statutory level
Sulphur dioxide	E220	Preservative in creamed coconut to prevent discolouration	max 50ppm in creamed coconut
Any firming or softening agents in soaked red kidney beans?	N/A as no agent used in soaked red kidney beans.		

Additional Information for Fish and Meat Products Only

Legal Definition (eg reformed/natural/shaped)	Natural
Added Water (%)	N/A
Antibiotic Growth Hormones used	None
Chemical lean	
Minimum meat Content Minimum Raw Meat Equivalent (%)	25%



BLUE MOUNTAIN FOOD LTD

RAW MATERIAL SPECIFICATION

Microbiological Standards

	Typical Value	Reject Value	Unit of Measure	Method
TVC	1000	> 1 x 10(5)	cfu/g	Ukas Accredited Lab
Bacillus cereus	< 50	> 100	cfu/g	Ukas Accredited Lab
Clostridium perfringens	< 10	> 100	cfu/g	Ukas Accredited Lab
Staphylococcus aureus	< 50	> 100	cfu/g	Ukas Accredited Lab
Salmonella spp	Absent	Present	cfu/25g	Ukas Accredited Lab
Clostridium botulinum				
Listeria monocytogenes	Absent	Present	cfu/25g	Ukas Accredited Lab
Campylobacter	<10	>10	cfu/g	Ukas Accredited Lab
Coliforms	10	> 100	cfu/g	Ukas Accredited Lab
Escherichia coli O157	Absent	>10	cfu/g	Ukas Accredited Lab
Shigella				

Quality and Safety Standards

Ingredient Name:	Spicy Fried Chicken & Rice and Peas		
Product Group:	Ready meals		
'State' e.g. liquid, solid, powder, paste, IQF, chilled	Frozen		
Maximum Life	12 months	Storage Temperature (°C)	-18°C or colder
pH (Minimum and Maximum)		Acidity	
aW (Maximum)		% Salt	



BLUE MOUNTAIN FOOD LTD

RAW MATERIAL SPECIFICATION

% Moisture (Maximum)		Other (Please Specify)	
Washing Process (Detail Chemical used, concentration and contact / dwell time)	Water Potable		
Heat Process (Detail core time and temperature minimum)	<p>Kidney beans boiled >90° C for >10 minutes and until tender</p> <p>Final temperature to be achieved- Final core temperature recorded is always above 90°C</p> <p>Rice to be cooked >90°C for 10 minutes and until done</p> <p>Final temperature to be achieved. - Final core temperature recorded is always above 90°C</p>		
Filling Conditions (e.g. cold filled, hot filled, cooked in pack, VP/MAP)	Hot Filled plastic Trays		
Maximum time taken to cool to final storage temperature (°C)	180 minutes to -18°C		
Microbiological Positive Release (organism & frequency)	Not positive released		
'Other' e.g. alcohol content (%)/residual nitrite/ propylene glycol	N/A		
Process procedures	<p>Rice: Intake of rice and kidney beans, weighing, washing of rice and kidney beans, boiling of kidney beans, cooking rice by adding to boiled kidney beans, add to depositor.</p> <p>Sauce: intake, weighing, sieve, mix spices into water, boil and add to depositor</p> <p>Chicken -Intake, defrosting, marinate, fried in brat pan, transfer to trays to be packed in trays.</p> <p>Final process: weigh and add chicken portions into tray, add rice and sauce from depositor, seal film, metal detect, blast freeze, store in freezer.</p>		
Physical:	Fried chicken in consistent sauce and sweet peppers with rice and red kidney beans		
Biological:	See Above		
Chemical e.g. curing	N/A		



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RAW MATERIAL SPECIFICATION

Details of other relevant control points (as applicable):

Metal Detection	Sensitivity	Frequency of testing
Ferrous	3.00mm (Chrome)	Per Batch
Non Ferrous	3.50mm (Brass)	Per Batch
Stainless Steel	5.00mm (Stainless)	Per Batch

Batch Coding

Product coded with date code for traceability: Example: 2303232
(date/month/year/shift)

Batch Coding Details

Produced on 23 March 2023,
afternoon shift. 1 for morning shift, 2
for afternoon

Storage and Handling

Ingredient Name:	Spicy Fried Chicken & Rice and Peas		
Product Group:	Ready meals		
'State' e.g. liquid, solid, powder, paste, IQF, chilled	Frozen		
Maximum Life	12 months	Storage Temperature (°C)	-18°C or colder
pH (Minimum and Maximum)	9 months	Acidity	
aW (Maximum)		% Salt	
% Moisture (Maximum)		Other (Please Specify)	
Washing Process (Detail Chemical used, concentration and contact / dwell time)	Water Potable		



BLUE MOUNTAIN FOOD LTD

RAW MATERIAL SPECIFICATION

Delivery temperature	-18 °C or colder		
Are mixed batch pallets allowed?	Yes		
Storage Conditions on Delivery	-18 °C or colder		
Maximum Temperature	-18°C	Minimum Temperature	-20°C
Optimum Temperature	-18°C		
Storage Requirements (example - keep away from light)	Frozen -18°C		
Is adherence to stated storage conditions required for SAFETY, QUALITY or Both?	Both		
Maximum Life from Manufacture	12 months	Maximum Life on Delivery	< 12 months
Minimum Life from Manufacture	12 months	Minimum Life on Delivery	9 months
Storage Condition After Opening	N/A – cook from frozen	Maximum Life After Opening	N/A
Minimum Life After Opening	N/A		
Once Defrosted, Life and Storage Conditions	N/A – cook from frozen with film on in pre-heated oven to 190°C, gas mark 5, until piping hot, usually 30 – 40 minutes Oven cook only		



BLUE MOUNTAIN FOOD LTD

RAW MATERIAL SPECIFICATION

Organoleptic & sensory characteristics

	Accept	Reject
Appearance	Crisp coated, large single fried chicken in consistent sauce with rice and red kidney beans.	Under / over cooked rice, chicken or kidney beans.
Colour	Brown rice, brown sauce, light golden brown chicken	Pale rice or sauce dark brown – burnt chicken
Flavour	Slightly flavoured rice, spicy chicken but not excessive	No flavor, overly spiced or tainted flavours.
Texture	Soft rice, crisp chicken and smooth sauce	Under / over cooked rice /chicken and inconsistent sauce
Aroma	Medium spiced chicken	Off flavours or taints

Piece Weight	Minimum	Maximum	Average
Spicy Fried chicken sauce	117g	124g	120.5g
Chicken	83g	86g	84.5g
Rice & red kidney beans	160g	170g	165g
Pack Weight	Minimum	Maximum	Average
360g	360g	380g	370g

Defects	Definition	Tolerance
Foreign Material	Any material other than the natural ingredient e.g. metal, wood, plastic	Nil
Damaged packs	Punctured, torn, open seals	Nil
Poor coding	Absence or poor legibility of product name, best before date	Nil



BLUE MOUNTAIN FOOD LTD

RAW MATERIAL SPECIFICATION

Bones	Presence of any bones	Nil
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Packaging and Palletisation

Primary Packaging		
Description	2cpet plastic trays	
Material	Plain	
Recyclability	yes	
Dimensions (L/W/H)	Length 200.0mm, width 155.0mm, Depth/height 35.0mm	
Suitable for direct food contact		

Primary Packaging			
Description	Unit label		
Material	S/Gloss Paper Perm Adhesive	Weight	0.60g
Colour	1 Sort, 4 Separate Colours, Yellow, Red Green, Black	Recyclability	yes
Dimensions (L/W/H)	102mm X 102mm white back ground label printed red and blue on semi glossed perm.	Thickness	3 mil
Net Volume/Quantity			
Quality Requirements:	Freezer adhesive, label information clearly printed meeting legal requirement for font size/text height		
Primary Packaging			
Unit label			
S/Gloss Paper Perm Adhesive	Weight	0.60g	
1 Sort, 4 Separate Colours, Yellow, Red Green, Black	Recyclability	yes	



BLUE MOUNTAIN FOOD LTD

RAW MATERIAL SPECIFICATION

102mm X 102mm white back ground label printed red and blue on semi glossed perm.	Thickness	3 mil
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Tertiary Packaging			
Description	pallet wrap		
Material	Polyethylene	Weight	67g on one pallet
Colour	clear	Recyclability	30% recyclability
Dimensions (L/W/H)	400 x250	Thickness	12 mu
Net Volume/Quantity			
Quality Requirements	sufficient to stabilise pallet		
Pallet Data			
Type:	Chep wooden pallets	Material:	wood
Dimensions (Max height as a minimum):	Maximum height: 1.65m	Number of Packs:	80 cases
Units per Layer:	10 cases	Layers Per Pallet	8
Net Weight/ Volume:	Net: 350kg Gross maximum weight 1000kg (not including the pallet)	Quality Requirements:	pallet wrapped
Pack Labelling		Product Coding / Label (attach/photograph)	
All labels are printed on templates which contain the health mark and address of the company Each meal is labelled with: product name, weight, storage advice, name & address of manufacturer, production code, best before date, product code, nutrition information, oven cooking guidelines, ingredients declaration, factory approval code.			



BLUE MOUNTAIN FOOD LTD

RAW MATERIAL SPECIFICATION

Case/Secondary Packaging Labelling	Label (attach/photograph)
Each case is labelled with: product name, weight per meal, quantity, storage advice, name & address of manufacturer, best before date, product code, factory approval code.	

Reasons for Rejection

1. Microbiological standards have not been achieved
2. Contamination by foreign body
3. Poor physical and/or organoleptic standards
4. Temperature outside of acceptable tolerance
5. Lack of outer case labelling
6. Incorrect product coding
7. Damaged and/or soiled packaging (including broken pallets)
8. Poor state of delivery vehicle
9. If less than the minimum shelf life is remaining
10. Delivery without a certificate of analysis unless it has previously been agreed in writing
11. Non-conformance to approved specification



BLUE MOUNTAIN FOOD LTD
RAW MATERIAL SPECIFICATION

Health and Safety

	Yes/No X=Yes	Comments
Health & safety data sheet attached	<input type="checkbox"/>	

Reason for creation of new specification version:	First version
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Blue Mountain Foods 16/01/2024