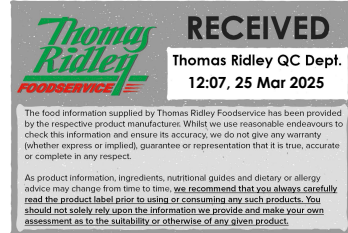




BLUE MOUNTAIN FOOD LTD
RAW MATERIAL SPECIFICATION



| | | | |
|---|---|--------------------------------|------------------|
| 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 Callaloo Saltfish & White Rice

Legal Name Callaloo with salted fish in an onion sauce with boiled rice.

Product Description Caribbean Meal: Callaloo with salted fish in an onion sauce
with boiled rice.



BLUE MOUNTAIN FOOD LTD

RAW MATERIAL SPECIFICATION

Raw Materials/Ingredients

| Raw Material | Country of Origin | Grade | Size/Weight | Composition % |
|---|-------------------|----------|--------------|---------------|
| White Rice | USA | Polished | 150g | 41 |
| Dried Salted Pollock | China | A | 100g | 28 |
| Water | UK | | 40g | 11.1 |
| Callaloo | Jamaica | | 25g | 6.9 |
| Onions | UK | | 20g | 5.5 |
| Tomato | Italy | | 15g | 4.1 |
| Rapeseed Oil | UK | | 5g | 1.4 |
| Herbs and spices (Paprika, mustard flour, garlic, celery, cumin seed, chillies. | | | 5g | 1.4 |
| Black Pepper | | | 2g | 0.6 |
| | | | | |
| | | | Total | 100 |

Ingredients declaration (to comply with QUID regulations):

rice (41%), Saltfish (28%), (Pollock (**fish**), salt), water; callaloo (7%), onions; tomato, rapeseed oil, herbs & spices in variable portions (paprika, garlic, cumin, chilli, **mustard** flour, **celery**); black pepper.

Nutritional Values (typical per 100 grams)

Procedure code: SP013 Issued by: Lorraine Bolding Issue Date: 16.01.2024 Issue number: 1 Approved by: Hebron Solomon



BLUE MOUNTAIN FOOD LTD

RAW MATERIAL SPECIFICATION

| Nutrients | Value /100g | Value/ per portion |
|------------------------|-------------|--------------------|
| Energy Kcal | 148 | 532.8 |
| Energy KJl | 621 | 2235.6 |
| Protein (g) | 6.7 | 24.12 |
| Total Fat (g) | 4.8 | 17.28 |
| Of which Saturated (g) | 1.2 | 4.32 |
| Mono-unsaturated (g) | 1.4 | 5.04 |
| Poly-unsaturated (g) | 1.4 | 5.04 |
| Trans Fatty Acids (g) | 0.0 | 0.0 |
| Carbohydrate (g) | 18.7 | 67.32 |
| Of which Sugars (g) | 0.5 | 1.8 |
| Fibre(g) | 1.4 | 5.04 |
| Iron (mg) | 1.3 | 4.68 |
| Vitamin C (mg) | 3 | 10.8 |
| Vitamin D (µg) | 0 | 0 |
| Total Folate (µg) | 2 | 7.2 |
| Potassium (mg) | 128 | 460.8 |
| Sodium (mg) | 249 | 896.4 |
| Calcium (mg) | 31 | 111.6 |
| Phosphorous (mg) | 64 | 38.4 |



BLUE MOUNTAIN FOOD LTD

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 checked="" type="checkbox"/> | Fish |
| 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 checked="" type="checkbox"/> | |
| Free From Beef and Beef Derivatives | <input checked="" type="checkbox"/> | |



BLUE MOUNTAIN FOOD LTD

RAW MATERIAL SPECIFICATION

| | | |
|--|-------------------------------------|-------------------------------|
| 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 type="checkbox"/> | Pollock |
| Free From Crustaceans | <input checked="" type="checkbox"/> | |
| Free From Molluscs | <input checked="" type="checkbox"/> | |
| Free From Celery | <input type="checkbox"/> | Celery (in herbs and spices) |
| Free From Mustard | <input type="checkbox"/> | Mustard (in herbs and spices) |
| Free From Sesame Seeds and Derivatives | <input checked="" type="checkbox"/> | |
| 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 and spices) |
| Free From Tomato | <input type="checkbox"/> | Tomato |
| 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"/> | |



BLUE MOUNTAIN FOOD LTD

RAW MATERIAL SPECIFICATION

| | | |
|---------------------------|-------------------------------------|------|
| Free From GMO Derivatives | <input checked="" type="checkbox"/> | |
| Suitable for Vegetarians | <input type="checkbox"/> | Fish |
| Suitable for Vegans | <input type="checkbox"/> | Fish |

GM Ingredients listing :

| 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)

GM Ingredients listing : N/A



BLUE MOUNTAIN FOOD LTD

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 |

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 | 25% |
| Minimum Raw Meat Equivalent (%) | |

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 |
| Coliforms | 10 | > 100 | cfu/g | Ukas Accredited Lab |
| Escherichia coli O157 | Absent | >10 | cfu/g | Ukas Accredited Lab |
| Shigella | | | | |



BLUE MOUNTAIN FOOD LTD

RAW MATERIAL SPECIFICATION

Quality and Safety Standards

| | | | |
|---|--|---------------------------------|-----------------|
| Ingredient Name: | Callaloo Saltfish & White Rice | | |
| 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 | |
| % 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>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 weighing, washing of rice, cooking rice add to depositor.</p> <p>Sauce: intake, weighing, sieve, mix spices into water, boil and add to depositor</p> <p>Fish -Intake, defrosting, marinate, cook in brat pan, transfer to trays to be packed in trays.</p> <p>Final process: weigh and add fish portions into tray, add rice and sauce from depositor, seal film, metal detect, blast freeze, store in freezer.</p> | | |



BLUE MOUNTAIN FOOD LTD

RAW MATERIAL SPECIFICATION

| | |
|-----------------------------|--|
| Physical: | Fish in consistent sauce with white rice |
| Biological: | See Above |
| Chemical e.g. curing | N/A |

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: | Callaloo Saltfish & White Rice | | |
| 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 | |



BLUE MOUNTAIN FOOD LTD

RAW MATERIAL SPECIFICATION

| | | | |
|--|--|------------------------|--|
| % Moisture (Maximum) | | Other (Please Specify) | |
| Washing Process (Detail Chemical used, concentration and contact / dwell time) | | Water Potable | |

| | | | |
|---|--|----------------------------|-------------|
| 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 | Green Callaloo with soft boneless fish in oily onion sauce with visible sliced onions and tomato, Served with white rice. | Under / overcooked callaloo /fish/rice |
| Colour | Green Callaloo, off white salted fish and white rice | Dark Callaloo, Dark fish or burnt rice |
| Flavour | Salted fish, spicy flavoured onion sauce and plain rice | Over slated fish, over flavoured sauce/ rice |
| Texture | Soft callaloo, soft rice, firm, oily fish with a smooth sauce with visible onions | Under / over cooked rice / fish and inconsistent sauce |
| Aroma | Medium onion flavour | Off flavor or taints |

| Piece Weight | Minimum | Maximum | Average |
|--------------|---------|---------|---------|
| Fish sauce | 117g | 124g | 120.5g |
| Fish | 83g | 86g | 84.5g |
| White Rice | 160g | 170g | 165g |
| Pack Weight | Minimum | Maximum | Average |
| 360g | 360g | 380g | 370g |
| | | | |



BLUE MOUNTAIN FOOD LTD

RAW MATERIAL SPECIFICATION

| 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 |
| Bones | Presence of any bones | Nil |

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 | | |



BLUE MOUNTAIN FOOD LTD

RAW MATERIAL SPECIFICATION

| Primary Packaging | | |
|--|---------------|-------|
| Unit label | | |
| S/Gloss Paper Perm Adhesive | Weight | 0.60g |
| 1 Sort, 4 Separate Colours, Yellow, Red Green, Black | Recyclability | yes |
| 102mm X 102mm white back ground label printed red and blue on semi glossed perm. | Thickness | 3 mil |

| 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 |



BLUE MOUNTAIN FOOD LTD

RAW MATERIAL SPECIFICATION

| Pack Labelling | Product Coding / Label (attach/photograph) |
|---|---|
| <p>All labels are printed on templates which contain the health mark and address of the company</p> <p>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.</p> | |

| Case/Secondary Packaging Labelling | Label (attach/photograph) |
|--|----------------------------------|
| <p>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.</p> | |



BLUE MOUNTAIN FOOD LTD

RAW MATERIAL SPECIFICATION

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 |
|---|---------------|

Blue Mountain Foods 16/01/2024