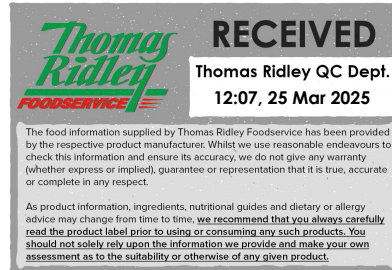




**BLUE MOUNTAIN FOOD LTD**  
**RAW MATERIAL SPECIFICATION**



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                      Chicken Coconut and white Rice

Legal Name                        Chicken Coconut in mild Caribbean sauce with boiled White Rice.

Product Description              **Caribbean Meal:** Chicken Coconut in mild Caribbean sauce with boiled White Rice

**Raw Materials/Ingredients**

Raw Material	Country of Origin	Grade	Size/Weight	Composition %
White Rice	USA	A	150g	42
Chicken thigh (boneless)	UK	A	100g	28
Water	UK		45g	12
Wheat flour	UK	A	40g	11.5
Onions	UK	A	10g	3
Curry powder (turmeric, coriander, fenugreek, cumin, pimento, black pepper, cloves)	Jamaica		5g	1

**RAW MATERIAL SPECIFICATION**

Herbs and spices (Paprika, mustard flour, garlic, celery, cumin seed, chilies)			5g	1
Black pepper	UK	A	3g	1
Salt	UK	A	2g	0.5
			Total	100

**Ingredients declaration (to comply with QUID regulations):**

**rice (42%), chicken (28%), water, wheat flour (calcium, iron, niacin, thiamin); onions, Curry powder (turmeric, coriander, fenugreek, cumin, pimento, black pepper, cloves); Herb and spices in various proportions (paprika, mustard flour, garlic, celery, cumin seeds, chili); black pepper, salt.**

**Nutritional Values (typical per 100 grams)**

<b>Nutrient</b>	<b>Value / 100g</b>	<b>Value / Per Portion</b>
Energy (kJ)	597	2149
Energy (kcal)	142	511
Fat (g)	3.9	14.04
Of which Saturates (g)	0.8	2.88
Of which Mono Unsaturates (g)	1.7	6.12
Of which Poly Unsaturated (g)	0.7	2.52
Of which Trans (g)	0.0	0.0
Available carbohydrate (g)	17.2	61.9
- Of which Sugars (g)	1.0	3.6
Fibre (g)	1.7	6.12



## BLUE MOUNTAIN FOOD LTD

### RAW MATERIAL SPECIFICATION

Protein (g)	8.6	30.96
Sodium (g)	300	1.08
Salt Equivalent (g)	0.75	2.7
Potassium (mg)	197	709
Calcium	40	144
Phosphorous	91	327.6
Iron	1.8	6.48
Total Folate	8	28.8

#### 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"/>	



## BLUE MOUNTAIN FOOD LTD

### RAW MATERIAL SPECIFICATION

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"/>	
Free From Sulphur Dioxide and Sulphites at Levels Above 10mg/Kg as SO <sub>2</sub>	<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



## BLUE MOUNTAIN FOOD LTD

### RAW MATERIAL SPECIFICATION

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)

#### 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



## BLUE MOUNTAIN FOOD LTD

### RAW MATERIAL SPECIFICATION

#### 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 <sup>5</sup>	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



## BLUE MOUNTAIN FOOD LTD

### RAW MATERIAL SPECIFICATION

<b>Ingredient Name:</b>	Chicken Coconut and white rice		
<b>Product Group:</b>	Ready meals		
<b>'State' e.g. liquid, solid, powder, paste, IQF, chilled</b>	Frozen		
<b>Maximum Life</b>	12 months	<b>Storage Temperature (°C)</b>	-18°C or colder
<b>pH (Minimum and Maximum)</b>		<b>Acidity</b>	
<b>aW (Maximum)</b>		<b>% Salt</b>	
<b>% Moisture (Maximum)</b>		<b>Other (Please Specify)</b>	
<b>Washing Process (Detail Chemical used, concentration and contact / dwell time)</b>	Water Potable		
<b>Heat Process (Detail core time and temperature minimum)</b>	<p>Rice to be cooked &gt;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>		
<b>Filling Conditions (e.g. cold filled, hot filled, cooked in pack, VP/MAP)</b>	Hot Filled plastic Trays		
<b>Maximum time taken to cool to final storage temperature (°C)</b>	180 minutes to -18°C		
<b>Microbiological Positive Release (organism &amp; frequency)</b>	Not positive released		
<b>'Other' e.g. alcohol content (%)/residual nitrite/ propylene glycol</b>	N/A		
<b>Process procedures</b>	<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>Chicken -Intake, defrosting, marinate, cook 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>		



## BLUE MOUNTAIN FOOD LTD

### RAW MATERIAL SPECIFICATION

<b>Physical:</b>	Coconut chicken in consistent sauce with white rice.
<b>Biological:</b>	See Above
<b>Chemical e.g. curing</b>	N/A

Details of other relevant control points (as applicable):

<b>Metal Detection</b>	<b>Sensitivity</b>	<b>Frequency of testing</b>
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

<b>Ingredient Name:</b>	Chicken Coconut with white Rice		
<b>Product Group:</b>	Ready meals		
<b>'State' e.g. liquid, solid, powder, paste, IQF, chilled</b>	Frozen		
<b>Maximum Life</b>	12 months	<b>Storage Temperature (°C)</b>	-18°C or colder
<b>pH (Minimum and Maximum)</b>	9 months	<b>Acidity</b>	
<b>aW (Maximum)</b>		<b>% Salt</b>	





## 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
<b>Appearance</b>	White rice with large pieces of chicken in a curry sauce	Under / over cooked rice, broken down meat.
<b>Colour</b>	White rice with yellow / brown sauce	Very dark / pale curry sauce.
<b>Taste</b>	Hot, spicy curry sauce with white plain rice	Lacking flavor / excessively spicy. Off flavor or taints.
<b>Texture</b>	Moist, tender chicken in smooth, glossy sauce. Sticky white rice, firm to the bite	Under / over cooked rice. Water / stodgy sauce
<b>Aroma</b>	Strong, spicy chicken curry	Any off flavours or taints

Piece Weight	Minimum	Maximum	Average
Chicken Coconut sauce	117g	124g	120.5g
Chicken	83g	86g	84.5g
Rice	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
Bones	Presence of any bones	Nil



## BLUE MOUNTAIN FOOD LTD

### RAW MATERIAL SPECIFICATION

#### Packaging and Palletisation

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

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

Primary Packaging		
Unit label		
S/Gloss Paper Perm Adhesive	<b>Weight</b>	0.60g
1 Sort, 4 Separate Colours,	<b>Recyclability</b>	yes



## BLUE MOUNTAIN FOOD LTD

### RAW MATERIAL SPECIFICATION

Yellow, Red Green, Black		
102mm X 102mm white back ground label printed red and blue on semi glossed perm.	<b>Thickness</b>	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	Quality Requirements:	pallet wrapped
	Gross maximum weight 1000kg (not including the pallet)		



## ***BLUE MOUNTAIN FOOD LTD***

### **RAW MATERIAL SPECIFICATION**

<b>Pack Labelling</b>	<b>Product Coding / Label (attach/photograph)</b>
<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 &amp; address of manufacturer, production code, best before date, product code, nutrition information, oven cooking guidelines, ingredients declaration, factory approval code.</p>	

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

#### **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



## ***BLUE MOUNTAIN FOOD LTD***

### **RAW MATERIAL SPECIFICATION**

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

#### **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