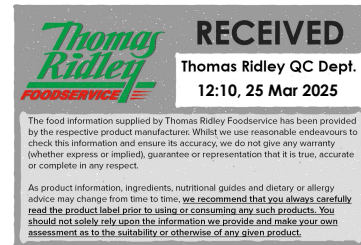




BLUE MOUNTAIN FOOD LTD
RAW MATERIAL SPECIFICATION



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	Vegetables in a Caribbean Sauce & White Rice
Legal Name	Spicy vegetables in a mild Caribbean curry sauce with white rice.
Product Description	Caribbean Meal: Spicy vegetables in a mild Caribbean curry sauce with white rice.



BLUE MOUNTAIN FOOD LTD

RAW MATERIAL SPECIFICATION

Raw Materials/Ingredients

Raw Material	Country of Origin	Grade	Size/Weight	Composition %
Long Grain Rice	UK	A	114	28
Sweet Potato	UK	A	68	17
Water	UK		50	12
Broccoli	UK		40	10
Wheat flour			20	5
Carrots	UK	A	20	5
Onions	UK	A	15	4
Herbs and spices (Paprika, mustard flour, garlic, celery, cumin seed, chillies)			10	3
Tomato	UK	A	15	4
Rapeseed oil	Jamaica		10	2
sweetcorn	UK		10	2
Green beans	UK		10	2
Sweet peppers			10	2
Curry powder (turmeric, coriander, fenugreek, cumin, black pepper, cloves)			5	2
Crushed Chillies			2g	1
Salt			2	1

RAW MATERIAL SPECIFICATION

			Total	100
--	--	--	-------	-----

Ingredients declaration (to comply with QUID regulations):

rice (25%), sweet potato, water, broccoli, **Wheat** flour (calcium, iron, niacin, thiamin); carrots, onions, herbs and spices in variable proportions (paprika, **celery, mustard** flour, ginger powder, garlic, thyme); tomato, rapeseed oil, sweetcorn, green beans, sweet peppers, Curry powder(turmeric, coriander, fenugreek, cumin, black pepper, cloves); crushed chillies, salt.

Nutritional Values (typical per 100 grams)

Nutrient	Value / 100g	Value / Per Portion
Energy (kJ)	647	2329.2
Energy (kcal)	154	554.4
Fat (g)	4.6	16.56
Of which Saturates (g)	2.8	10.08
Of which Mono Unsaturated (g)	1.2	4.32
Of which Poly Unsaturated (g)	0.3	1.08
Of which Trans (g)	0.0	0.0
Available carbohydrate (g)	17.5	63
- Of which Sugars (g)	0.5	1.8
Fibre (g)	1.2	4.32
Protein (g)	10.0	36
Sodium (g)	246	885.6
Salt Equivalent (g)	0.62	2.23



BLUE MOUNTAIN FOOD LTD

RAW MATERIAL SPECIFICATION

Potassium (mg)	190	684
Calcium	41	147.6
Phosphorous	35	126
Iron	2.2	7.92
Total Folate	7	25.2

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"/>	
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"/>	



BLUE MOUNTAIN FOOD LTD

RAW MATERIAL SPECIFICATION

Free From Coconut and Coconut Derivatives	<input checked="" type="checkbox"/>	
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 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 type="checkbox"/>	Tomatoes
Free From Mushroom	<input checked="" type="checkbox"/>	
Free From Carrot	<input type="checkbox"/>	Carrots
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 checked="" type="checkbox"/>	
Suitable for Vegans	<input checked="" type="checkbox"/>	



BLUE MOUNTAIN FOOD LTD

RAW MATERIAL SPECIFICATION

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)

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



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 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



BLUE MOUNTAIN FOOD LTD

RAW MATERIAL SPECIFICATION

Quality and Safety Standards

Ingredient Name:	Vegetable in a Caribbean Sauce with 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>Vegetable -Intake, defrosting, marinate, cook in trays, transfer to trays to be packed in trays.</p>		



BLUE MOUNTAIN FOOD LTD

RAW MATERIAL SPECIFICATION

	Final process: weigh and add vegetables into tray, add rice and sauce from depositor, seal film, metal detect, blast freeze, store in freezer.
Physical:	Vegetables 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:	Vegetable in a Caribbean Sauce with 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	



BLUE MOUNTAIN FOOD LTD

RAW MATERIAL SPECIFICATION

aW (Maximum)		% Salt	
% 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	White rice with vegetables in a curry sauce	Under / over cooked Rice, broken down vegetables.
Colour	Firm vegetable pieces and sweet potato in a light brown curry sauce with white rice	Under/ over cooked vegetables, sweet potato and rice
Taste	Original colour vegetables in light brown curry sauce, with white rice	Discoloured or black vegetables / sweet potato, rice or sauce dark brown – burnt vegetables
Texture	Slightly flavoured sauce and rice, firm vegetables / sweet potato and light spicy sauce	No flavour, over spicy or tainted flavours
Aroma	Strong, spicy vegetable curry	Any off flavours or taints

Piece Weight	Minimum	Maximum	Average
Vegetable sauce	117g	124g	120.5g
Vegetable	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		
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,	Recyclability	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.	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	Quality Requirements:	pallet wrapped
	Gross maximum weight 1000kg (not including the pallet)		



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>	

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



BLUE MOUNTAIN FOOD LTD

RAW MATERIAL SPECIFICATION

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

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