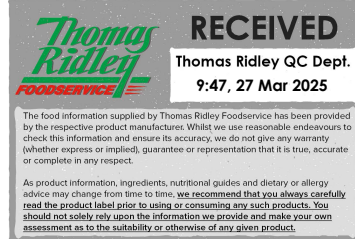




BLUE MOUNTAIN FOOD LTD
RAW MATERIAL SPECIFICATION



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 Brown Stew Chicken and Rice

Legal Name Cooked pieces of brown stew marinated chicken in a savoury sauce with brown rice and kidney beans

Product Description Caribbean Meal: Stewed marinated chicken thigh pieces in a savoury Sauce with sweet peppers, with easy cook brown rice and red kidney beans

Raw Materials/Ingredients

Raw Material	Country of Origin	Grade	Size/Weight	Composition %
Easy cook rice	Thailand	A	137g	38
Chicken Boneless thigh	UK	A	100g	28
Water	UK		40g	11
Wheat flour with calcium carbonate, niacin, iron, thiamin	UK	A	40g	11
Red kidney beans	UK		14g	4
Herbs and spices (paprika, mustard flour, garlic, celery,			10g	3



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cumin seed, chilies				
Onions	UK	A	10g	3
Black pepper	UK	A	2g	0.5
Salt	UK	A	2g	0.5
Sweet peppers red, yellow, green	UK		2g	0.5
Coconut Milk			2g	0.5
Total				100
Ingredients declaration (to comply with QUID regulations): Rice (38%), Chicken (28%), water, wheat flour (with calcium carbonate, niacin, iron, thiamin), red kidney beans (4%), herbs and spices (paprika, mustard flour, garlic, ginger, celery , cumin, chilli), onions, sweet peppers, black pepper, salt, coconut milk (coconut extract, water).				

Nutritional Values (typical per 100 grams)

Nutrients	Value /100g	Value/ per portion
Energy Kcal	147	529.2
Energy Kjl	621	2235.6
Protein (g)	9.4	33.84
Total Fat (g)	3.6	12.96
Of which Saturated (g)	2.2	7.92
Mono-unsaturated (g)	0.4	1.44
Poly-unsaturated (g)	0.2	0.72
Carbohydrate (g)	20.1	72.36
Of which Sugars (g)		
Fibre(g)	1.6	5.76
Iron (mg)	1.2	4.32



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Vitamin C (mg)	0	0
Vitamin D (µg)	0	0
Total Folate (µg)	9	32.4
Potassium (mg)	168	604.8
Sodium (mg)	100	360
Calcium (mg)	17	61.2
Phosphorous (mg)	106	381.6

Analytical Data (as applicable)

Test	Target	Tolerances / range	Frequency of testing

Intolerance Data

	Yes/No X=Yes	Comments
Free From Gluten	☐	Wheat flour
Free From Animal Based Products	☐	Chicken
Free From Milk and Milk Derivatives	☒	
Free From Egg and Egg Derivatives	☒	
Free From Soya Flour	☒	
Free From Soya Derivatives	☒	
Free From HVP	☒	
Free From MSG	☒	
Free From Nut and Nut derivatives	☒	
Free From Coconut and Coconut Derivatives	☐	Coconut cream



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Free From Beef and Beef Derivatives	☒	
Free From Yeast and Yeast Extracts	☒	
Free From Wheat and Wheat Derivatives	☐	Wheat flour
Free From Fish	☒	
Free From Crustaceans	☒	
Free From Molluscs	☒	
Free From Celery	☐	Celery in herbs/spices
Free From Mustard	☐	Mustard in herbs/spices
Free From Sesame Seeds and Derivatives	☒	
Free From Sulphur Dioxide and Sulphites at Levels Above 10mg/Kg as SO ₂	☒	
Free From Hydrogenated Oils	☒	
Free From Onion	☐	Onions
Free From Garlic	☐	Garlic in herbs/spices
Free From Tomato	☒	
Free From Mushroom	☒	
Free From Carrot	☒	
Free From Maize	☒	
Free From Lupin and Lupin Derivatives	☒	
Free From Antibiotics/Hormones	☒	
Free From GMO Protein/DNA	☒	
Free From GMO Derivatives	☒	
Suitable for Vegetarians	☐	Chicken
Suitable for Vegans	☐	Chicken

GM Ingredients listing : N/A

Additives

Yes/No

Comments



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	X=Yes	
Free From Colourings	☒	
Free From Flavourings*	☒	
Free From Preservative	☒	
Free From Antioxidant	☒	
Free From Others	☒	

* 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
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

Procedure code: SP017 Issued by: Lorraine Bolding Issue Date: 16.01.2024 Issue number: 1 Approved by: Hebron Solomon



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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%

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				



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Quality and Safety Standards

Ingredient Name:	Brown Stew Chicken & 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)	Kidney beans boiled >90° C for >10 minutes and until tender Final temperature to be achieved- Final core temperature recorded is always above 90°C Rice to be cooked >90°C for 10 minutes and until done Final temperature to be achieved. - Final core temperature recorded is always above 90°C		
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	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.		



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	Sauce: intake, weighing, sieve, mix spices into water, boil and add to depositor Chicken -Intake, defrosting, marinate, cook in brat pan, transfer to trays to be packed in trays. Final process: weigh and add chicken portions into tray, add rice and sauce from depositor, seal film, metal detect, blast freeze, store in freezer.
Physical:	Stewed chicken in consistent sauce and sweet peppers with white rice and red kidney beans
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:	Brown Stew Chicken & Rice
Product Group:	Ready meals
'State' e.g. liquid, solid, powder, paste, IQF, chilled	Frozen



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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	

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		



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Organoleptic & sensory characteristics

	Target	Accept	Reject
Appearance	Browned Chicken in light brown sauce with red, yellow, green peppers. Brown rice with soft red kidney beans	Browned Chicken in light brown sauce red, yellow, green peppers. Brown rice with soft red kidney beans	Under/ over cooked Chicken rice or red kidney beans.
Colour	Brown Chicken and sauce, brown rice with deep red kidney beans	Brown Chicken and sauce, brown rice with deep red kidney beans	Pale rice / sauce burnt Chicken
Flavour	Flavoured rice, aromatic, savoury Chicken and sauce	Flavoured rice, aromatic, savoury Chicken and sauce	No flavor, over spicy or tainted flavours.
Texture	Soft rice and tender Chicken with smooth sauce.	Soft rice and tender Chicken with smooth sauce.	Under over cooked Chicken/ rice. Inconsistent sauce. Tough, chewy, dry meat
Aroma	Medium flavour	Medium flavour	Off flavor or taints

Piece Weight	Minimum	Maximum	Average
Brown Stew 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
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, 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.			



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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	☐	

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