



	Produ	ict Spe	cification			
		-	ormation			
Petty Wood Line Code		619515				
Description	Premium Mushroom Seasoning Powder					
Case Size e.g. 6x500g	12X1kg					
Brand Name	LEE KUM KEE					
Supplier Product Code	13005N0014					
Tariff/Commodity Code 10 digits	Meursing Code:					
Product Type	Composite	Heal	th mark on pack	on pack No COMPLETED		
High Risk Food of Non-Anima	l Origin			Brick Code		
		Barco	des			
EAN Code (unit barcode)	078895158410					
ITF Code (case barcode)	30078895158411					

Weights	
Case Net Weight (kg)	12
Case Gross Weight (kg)	14.152
Drained Weight (g)	

Unit Dimensions		
Height (cm)	19	
Width (cm)	25.5	
Depth (cm)	3.14	

TUC Information (If Applicable)		
Pack Size		
Height (cm)		
Width (cm)		
Depth (cm)		
TUC Code		

Shelf Ready Packaging Supplied		
Specify Type	Box	
Height (cm)	19.4	
Width (cm)	31.8	
Depth (cm)	41.8	

Pallet Information			
Cases per Layer 8			
Layers per Pallet	5		
Cases per Pallet	40		

Case Dimensions		
Height (cm)	19.4	
Width (cm)	31.8	
Depth (cm)	41.8	

Shelf Life (days)			
Life on Manufacture	18months		
Life on Receipt Into PW	420		
Life on Despatch From PW	120		
Life Once Opened			

Country of	Drigin
Country of Origin	China
Country Code	CN
	en

Storage Conditions		
Storage	Store in a cool, dry place.	
Unopened		
Storage Opened	Tightly close lid after use.	

Ingredient Declaration (in descending order, <u>CAPITAL</u> allergens and QUID%)

Salt, Maltodextrin, Sugar, Yeast Extract, Shiitake Powder 2%, Flavour Enhancers (Disodium Inosinate, Disodium Guanylate), Flavouring, White Button Mushroom Powder 1%.

Statements/Flashes on Pack e.g. suitable for vegetarians/safety warnings etc.

No colouring added, no preservatives added, product is suitable for vegans, Halal.

Allergen Declarations (May Contain Statements)

N/A

Misc Additives, Flavourings & Colours (Inc name, E number, Function & Legal Limit)

Disodium Inosinate & Disodium Guanylate, E631 & E627, Flavour Enhancers, 500 mg/kg in combination

Dietary Requirements		
	Yes/No	Marked on Pack?
Is the product suitable for vegetarians?	Yes	No
Is the product suitable for vegans?	Yes	Yes
Is the product suitable for coeliacs?	Yes	No
Is the product Organic?	No	No
Is the product Halal?	Yes	Yes
Is the Product Kosher?	No	No

Product Characteristics		
Physical Description	Beige color granulated powder, free-flowing	
Flavour	Rich mushroom aroma	
Aroma	Rich mushroom aroma	
Texture	Mushroom taste	
Colour		
Typical Microbiological Analysis	Stand plate count: <5000cfu/g Yeast & Mold: <100cfu/g Coliforms: <10cfu/g	

Packaging Materials

Unit Packaging (Primary)				
Material	Weight (g)	Colour	Recyclable?	
Paper		Please Select	Please Select	
Plastic 1- PET/E	8	Red	Yes - Widely	
Glass		Please Select	Please Select	
Steel		Please Select	Please Select	
Aluminium		Please Select	Please Select	
Composite		Please Select	Please Select	
Wood		Please Select	Please Select	
Other (Please Specify)	128 (tinplate)	Mixed	Yes - Widely	
Total Unit Packaging	136	OPRL Marking?		
CONTAINS BPA		· · · · · ·		
Additional Information e.g. recycled %,				
compostable etc.				

Case Packaging (Secondary)			
Material	Weight (g)	Colour	Recyclable?
Paper	400	Mixed	Yes - Widely
Plastic- Please Select From List		Please Select	Please Select
Glass		Please Select	Please Select
Steel		Please Select	Please Select
Aluminium		Please Select	Please Select
Composite		Please Select	Please Select
Wood		Please Select	Please Select
Other (Please Specify)		Please Select	Please Select
Total Case Packaging	400	OPRL Marking?	Please Select
CONTAINS BPA			
Additional Information e.g. recycled %,			
compostable etc.			

TUC Packaging (If Applicable)			
Material	Weight (g)	Colour	Recyclable?
Paper		Please Select	Please Select
Plastic- Please Select From List		Please Select	Please Select
Glass		Please Select	Please Select
Steel		Please Select	Please Select
Aluminium		Please Select	Please Select
Composite		Please Select	Please Select
Wood		Please Select	Please Select
Other (Please Specify)		Please Select	Please Select
Total TUC Packaging		ORPL Marking?	Please Select
CONTAINS BPA			
Additional Information e.g. recycled %,	i i		
compostable etc.			

HACCP & CCP Please attach HACCP Flow & CCP List for product Attached?

Quality Information				
	Fe	/	mm	
Metal Detection	Non Fe	\	mm	
	Stainless Steel	/	mm	
Sieved		Yes		
X-Rayed		No		
Any Other QA Tests on Finished Product		Solt:26 42 a/100a		
(Please	e Specify)	Salt:36-42 g/100g		

	Label C	oding I	nformation		
BB Format				ΜΜ/ΥΥΥΥ	
Batch Details	ABCCC where A: production site, B: Production line, C: Date of production				
Position on Pack				tom for da	te
	Nutrit	ional In	formation		
				pical Valu	
Energy		960			KJ
F - +		226			Kcal
Fat		< 0.5			g
Carbohydrate	saturates				g
	ch sugars		52 19		g
Fibre	cii suyurs		19		g
Protein			4.3		g
Salt			38.2		<u> </u>
Information Source			Analysis		8
Is this product below the HFSS thresh	old?	No	HFSS score	16	
			ormation	10	
Allergen	P/F/			Con	nments
Cereals Containing Gluten- Wheat, Rye,					
Barley, Oats, Spelt, Kamult or their	Free Fr	om			
		0			
hybridised strains and products thereof					
Crustaceans and products thereof Eggs and products thereof	Free From				
Fish and products thereof	Free From				
Peanuts and products thereof	Free From Free From				
Soya Beans and products thereof	Free Fr				
Milk and products thereof (Including	Thee first	om			
Lactose)	Free Fr	om			
Nuts namely Almonds, Hazelnuts, Walnuts,					
Cashews, Pecans, Brazil Nuts, Pistachio					
Nuts, Macadamia or Queensland Nuts or	Free Fr	om			
products thereof					
Celery and products thereof	Free From				
Mustard and products thereof	Free From				
Sesame and products thereof	Free From				
Sulphur Dioxide and Sulphites at					
concentration of more than 10mg/kg/litres	Free Fr	om			
in terms of total SO2					
Lupin and products thereof	Free Fr	om			
Molluscs and products thereof	Free Fr	om			
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Yes

Tolerance Data- Does the product/material contain				
Meat (Please Specify)	Free From			
Fish (Please Specify)	Free From			
BHA	Free From			
BHT	Free From			
Natural Colours/Flavours (Please Specify)	Free From			
Artificial Colours/Flavours (Please Specify)	Present	Flavouring		
MSG	Free From			
HVP	Free From			
Glycerine	Free From			
Gelatine (Specify Source)	Free From			
Honey	Free From			
Alcohol (Specify Source)	Free From			
Genetically Modified Materials (GMO's)	Free From			
Components Derived From GMO Material	Free From			
Has the product or any component been				
irradiated?	No			

Signed By	Eric Cheung (Assistant QA Director)	Dated	23/05/2024
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