

	BRAND	KETTLE®
	PRODUCT	KETTLE® Mature Cheddar & Red Onion Potato Chips
	PACK FORMAT	40gx18
	FG CODE	FG003145
	MANUFACTURING SITE	Valeo Snackfoods – Norwich (Kettle Foods)

PRODUCT NAME	KETTLE® Mature Cheddar & Red Onion Potato Chips
LEGAL NAME	Hand Cooked Potato Chips with Mature Cheddar Cheese and Red Onion Seasoning.
INGREDIENT DECLARATION	<p>Select Potatoes, Vegetable Oils (Rapeseed Oil, Sunflower Oil)* Rice Flour, Dried Onion, Dried Buttermilk, Natural Flavouring, Dried Yeast Extract, Salt, Sugar, Dried Parsley, Acid: Citric Acid; Colour: Paprika Extract; Dried Mature Cheddar Cheese(Milk), Dried Cheddar Cheese (Milk), Dried Red Onion.</p> <p>*In varying proportions. Note: product may be fried in either of the oils listed or a blend may be used dependent on availability of supply.</p> <p>For allergens see ingredients in bold. Gluten Free.</p>

INGREDIENTS	% Range	Grade	Country(s) of Origin	Supplier
Select Potatoes	65.0%	Whole raw potatoes. Size grade: Maximum length 135mm. Max girth of 90mm.Tuber count: Lower limit 55 potatoes per 10kg, Upper limit 85 per 10kg.No foreign bodies or pest damage. Maximum Major Defects permitted per delivery batch (5% cumulative) Mechanical damage, cuts, bruising, discoloured or marked internally, mixed varieties, spraining, cracks, misshapes, second growth, hollow heart, scab, green, blights, pest damage, tainted, diseased, or affected by rot, breakdown, chilled, glassy, adhering soil, growth shoots, extraneous matter, any other defect which is in the opinion of Valeo Foods Ltd may render the potatoes unfit for processing. Dry matter should not fall below 21%, as measured using weight in water method. Potatoes shall have glucose content of no more than 0.012%. Potatoes undergo a cooking process at approx. 150 degrees Celsius for 6-8 minutes. The fried potato moisture content is <3%	United Kingdom	Valeo Foods
Vegetable Oils (Rapeseed Oil, Sunflower Oil)	28.0%	Details listed on relevant subingredient below	Details listed on relevant subingredient below	Valeo Foods
Sunflower Oil	14.0%	Non-hydrogenated sunflower oil. A light golden yellow viscous liquid. Bland taste profile typical to sunflower oil. No off tastes or aromas. Contains processing aid E330 Citric acid, which serves no technological function in final product hence declaration is not required. Full Shelf Life – 2 weeks for Norwich site.	Argentina, Austria, Belgium, Bolivia, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Moldova, Netherlands, Poland, Portugal, Romania, Russian Federation, Serbia, Slovakia, Slovenia, South Africa, Spain, Sweden, Ukraine, United Kingdom, Uruguay	Valeo Foods
Rapeseed Oil	14.0%	Fully refined rapeseed oil, a yellow to light straw like coloured liquid, free flowing. A typically bland flavour, no taints or strong flavour notes. No off tastes or aromas. Contains processing aid E330 Citric acid, which serves no technological function in final product hence declaration is not required.	Australia, Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Lithuania, Luxembourg, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Serbia, Slovakia, Slovenia, Spain, Sweden, Ukraine, United Kingdom, Uruguay	Valeo Foods
Mature Cheddar & Red Onion Flavour Seasoning	7.0%	Orange free flowing powder. Moisture 10%max. Free-flowing powder. Shelf life: 6 months unopened	United Kingdom	Valeo Foods
Rice Flour	30-40%	Dehydrated and milled rice, moisture 14.5%, 12 month shelf life	Spain, Italy, France, Portugal, Greece, Argentina, Australia, Brazil, Bulgaria, Cambodia, Chile, Dominican Republic, Egypt, Guyana, India, Kazakhstan, Laos, Mauritius, Morocco, Myanmar, Pakistan, Paraguay, Romania, Sri Lanka, Suriname, Thailand, Turkey, Uruguay, Vietnam, USA	Valeo Foods
Dried Onion	20-30%	Dehydrated and milled onions, moisture <5%, shelf life 24 months	China, France, Egypt, Spain, Portugal	Valeo Foods
Dried Buttermilk	10--20%	Powder, moisture <4%, shelf life 12 months	UK, Ireland	Valeo Foods

Natural Flavouring Carriers: Gym Arabic (E414) Triacetin (E1518), Propylene Glycol (E1520); Potato Maltodextrin and Maize Maltodextrin, Coconut Oil; Canola Oil; Salt, Maltose, Ethyl Alcohol, Modified Corn Starch (E1450) Anticaking Agents: Silicon Dioxide (E551) and Calcium Phosphate (E341iii); Processing aids: Potassium Tricrate (E332ii), Potassium Hydrogen Diacetate (E261), Calcium Lactate (E327),	5-10%	Powder	UK, Netherlands	Valeo Foods
Dried Yeast Extract	5-10%	Powder, moisture <6%, shelf life 24 months	Brazil	Valeo Foods
Salt Anticaking agents: Potassium Ferrocyanide (E536)	5-10%	PDV salt, moisture <0.2%, shelf life 24 months	Denmark	Valeo Foods
Sugar Preservative: Sulphur Dioxide (E220)	5-10%	Powder from beet or cane, moisture 0.04%, shelf life 18 months	Argentina, Australia, Belgium, Belize, Brazil, Costa Rica, El Salvador, Eswatini, Fiji, France, Germany, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Laos, Malawi, Mauritius, Mexico, Mozambique, Netherlands, Nicaragua, Panama, Peru, Poland, Reunion, South Africa, Thailand, United Kingdom, Zambia	Valeo Foods
Dried Parsley	1-5%	Green granules, moisture<5%, shelf life 12 months	Germany	Valeo Foods
Acid: Citric Acid (E330)	1-5%	Powder, moisture 0.2%, shelf life 36 months	Belgium, Netherlands, Germany, France, Poland, Egypt, India, El Salvador	Valeo Foods
Anticaking agent: Silicon Dioxide (E551) Not Declarable	<1%	Powder, moisture <14%, shelf life 24 months	UK	Valeo Foods
Colour: Paprika Extract (E160C) Carrier: Sunflower Oil; Antioxidants: Tocopherol (E306), Rosemary Extract (E392)	<1%	Red oily liquid, shelf life 12 months, moisture 1%	UK	Valeo Foods
Cheese Powder	<1%	Powder, off white/yellow, moisture 5%, shelf life 12 months	Denmark	Valeo Foods
Mature Cheddar Cheese	<1%			
Dried Cheddar Cheese	<1%			
Emulsifier: Sodium di Phosphate (E339ii) In Cheese Powder Not Declarable	N/A			
Dried Red Onion	<1%	Powder, moisture <7%, shelf life 24 months	India	Valeo Foods

NUTRITION (Typical values as supplied)	Per 100g	Per Serving (40g)	Adult RI
Energy (kJ)	2065	826	8400
Energy (kcal)	494	198	2000
Fat (g)	26.4	10.5	70g
Of which saturates (g)	3.0	1.2	20g
Of which monounsaturates (g)	7.3	2.9	
Of which polyunsaturates (g)	14.8	5.9	
Of which trans- fatty acids (g)	<0.1	<0.1	
Carbohydrate (g)	54.0	21.6	260g
Of which sugars (g)	1.4	0.6	90g
Of which starch (g)	47.7	19.1	
Fibre (AOAC) (g)	4.9	1.9	
Protein (g)	7.8	3.1	50g
Sodium (g)	0.198	0.079	
Salt equivalent (g)	0.50	0.20	6g
Serving size (g)	This pack contains 1 servings of 40g		Determined by: ANALYSIS
FIR Nutritional Information in Bold			

Each (40g) Serving Contains:					
Energy	Fat	Saturates	Sugar	Salt	
826kJ	198kcal	10.5g	1.2g	0.6g	0.20g
10%	15%	6%	1%	3%	
Of your reference intake:					
Typical values per 100g: Energy		2065kJ / 494kcal			

MANDATORY ALLERGENS	Contains At Legally Declarable Limits (Yes / No)	May contain traces Yes/No	Comments
Celery	No	No	
Cereals containing Gluten (Wheat, Rye, Oats, Barley, Spelt, Kamut)	No	No	

Crustaceans	No	No	
Egg	No	No	
Fish	No	No	
Lupin	No	No	
Milk	Yes	No	Dried Buttermilk, Dried Mature Cheddar Cheese, Dried Cheddar Cheese
Molluscs	No	No	
Mustards	No	No	
Nuts namely: Almond, Walnut, Hazelnut, Cashew, Brazil nut, Pistachio nut, Macadamia nut, Queensland nut.	No	No	
Peanuts	No	No	
Sesame Seeds	No	No	
Soybeans / Soya	No	No	
Sulphur Dioxide and Sulphites >10mg/kg	No	No	E220 in Sugar. <10ppm in final product, therefore non-declarable

DIETARY SUITABILITY	Yes/No	Comments
Suitable for Vegetarians	Yes	
Suitable for Vegans	No	Dried Buttermilk, Dried Mature Cheddar Cheese, Dried Cheddar Cheese within seasoning blend
Suitable for Ova-Lactose Vegetarians	Yes	
Kosher Certified	No	
Halal Certified	No	
Organic	No	
Fair Trade	No	
Suitable for Coeliacs	Yes	
Dietary Suitability Comments:		

OTHER ITEMS OF INTOLERANCE	Yes/No	Comments
Animal products	Yes	Dried Buttermilk, Dried Mature Cheddar Cheese, Dried Cheddar Cheese within seasoning blend
Artificial colours	No	
Artificial flavourings	No	
Artificial sweeteners	No	
Maize products	Yes	Maize Maltodextrin and Modified Corn Starch carriers within Natural Flavouring
Cocoa	No	
Coconut	Yes	Coconut Oil carrier within Natural Flavouring
Palm Oil	No	
Fruit products	No	
Seed products	Yes	Sunflower Oil, Rapeseed Oil as ingredient, Sunflower Oil - carrier within Colour: Paprika extract
Alcohol	No	Ethyl Alcohol and Propylene Glycol carriers withing Natural Flavouring thereofo no present in Finished Product
Hydrogenated oils	No	
GM products	No	
Low fat	No	
Fat free	No	
Gluten free	Yes	
Only natural colours	Yes	Colour: Paprika Extract within seasoning blend
Only natural flavourings	Yes	Natural Flavouring within seasoning blend
Added MSG	No	
Garlic	No	
Added salt	Yes	Salt within seasoning blend
Added sugar	Yes	Sugar within seasoning blend
Yeast	Yes	Dried Yeast Extract within seasoning blend
Other		

MICROBIOLOGICAL & QUALITY STANDARDS	Target	Report	Frequency
Aerobic TVC (cfu/g)	<1000	>10,000	ANNUALLY
Yeast (cfu/g)	<100	>1000	ANNUALLY
Mould (cfu/g)	<100	>1000	ANNUALLY
Enterobacteriaceae (cfu/g)	<10	>100	ANNUALLY
Escherichia coli (cfu/g)	<10	>100	ANNUALLY
Salmonella spp.	NOT DETECTED (in 25g)	PRESENT (in 25g)	ANNUALLY

Distribution and Storage	Shelf life (days)	168	BEST BEFORE END
	Storage conditions	Store in a cool dry place away from bright light.	

PACKAGING FORMATS	
FINISHED PRODUCT	
Pack Barcode:	5017764004750
Case Barcode:	05017764004675
Net Case Weight Kg:	0.72
Gross Case Weight Kg:	0.99
T1 & T2 Weights:	T1: 27.3g T2: 24.6g
OUTER CASE DETAILS	
Depth / Length mm:	333
Width / Length mm:	293
Height mm:	237
Empty Case Weight g:	223

Recycled Material %	100
Board Grade:	B 120WTT/85F/110THP
Cases Per Layer:	10
Layers Per Pallet:	11
Total Cases Per Pallet:	110
PACK DETAILS	
Film Size:	40g
Film Substrate:	20MattOPP/20MetOPP
Film Impression Weight:	2.5g
Film Printer:	SIT
TRANSIT DETAILS	
Weight of Outer Label:	3g
Type of Pallet:	IPP
Total Pallet Height m:	2.77
Pallet Weight Kg:	29
Total Pallet Weight Kg:	137.9

Meursing Code	
Commodity Code	2005202000
HFSS Score	1

AMEND LOG			
Version	Reason for new issue	Name	Date
1	New specification - DRAFT		

DATE	VERSION	REVIEW DATE
COMPLETED BY		
COMMENTS/ AMENDS	NOT FOR SALE IN THE USA	

Valeo Foods Ltd. hereby confirms that the specified product conforms to and is manufactured in accordance with all relevant European and UK legislation. This specification has been issued electronically and is not signed; its issue is taken as receipt and formal agreement of its contents. Products are not for sale in the United States of America unless agreed in writing.