



GRACE FOODS UK LIMITED



Product specification



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Thomas Ridley QC Dept.

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As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.

1. Product Code:

Grace Foods UK	3803
Supplier	15046

2. Product Name (As appears on packaging):

La Mexicana Triangle Salted Tortilla Chips

3. Brand Name:

La Mexicana

4. Country of origin:

UK

5. Factory Approval Code:

6. Product Description and intended consumers:

Note: Provide descriptive product name and important characteristics of final product which are intended to affect product safety (eg. Water activity, pH, salt content etc.) and nominate scope of consumers for which the product is intended for

Lightly Salted Corn Chips

7. Packaging

7.A) Quantity per case:

12

7.B) Inner unit packaging:

Material	Weight (g)
Cardboard / Paper	
Plastic	10
Aluminium	
Other Steel/Metal	
Glass	
Other: (Please state other)	

7.C) Outer unit packaging:

Material	Weight (g)
Cardboard / Paper	616
Plastic	
Aluminium	
Steel	
Glass	
Other: (Please state other)	

7.D) Packaging Information:

Packaging Type (primary, secondary..) <i>Note: Primary Packaging- The Packaging within which the product is contained, Secondary Packaging-Identify the packaging (if applicable) that contains the (Primary) packed product.</i>	Description (e.g. bottle, closure..)	Material (glass, plastic, paper..) If packaging contains more than one type, please state the % breakdown	Dimensions (mm)	Weight (g)	Supplier (name)	Please state if packaging is recyclable, biodegradable or both from the drop downs below
Clear film OPP	Heat Sealed	Plastic	240x420mm	10g	Proprietary	Recyclable
Secondary - .	Clear Tape	Cardboard	590x390x232mm	616g	Proprietary	Both

7.E) Packaging Requirement (Food Contact Materials)
Do you have a proper packaging material Traceability in place?

Please Choose Yes or No From the Drop Downs Below

Yes

Does the packaging conform to relevant UK & EU packaging material legislations

Yes

Does the packaging material conform to relevant UK & EU packaging Migration and heavy metals legislations
Note:Packaging must not transfer its constituents into food to the detriment of the food's safety & quality

Yes

If Modified Atmospheric Packaging used then indicate the composition of packaging gases used if applicable.

Is material BPA free?

Yes

8. Declared Product weight/ Volume :

**** For each individual product**

Note: Weight/capacity marking shall be in metric gram (g/kg) or litre (ML/L)

8. A	Gross Weight (g/kg)	
8. B	Net weight (g/kg) <i>*if liquid product please fill in 8.C in addition to 8. B)</i>	510g
8. C	Net Volume (ML/L) <i>*only fill in if liquid product</i>	500g
8. D	Drained weight (g/kg) (if applicable)	N/A

9. Ingredient declaration:

Note: Ensure a complete list of ingredients is provided in descending order by weight. Where compound ingredients are used, these must be broken down to provide details of each individual ingredient.

Ingredient	Is a Compound Ingredient?	Compound Ingredient Breakdown	Additives yes/no If Yes, please give further details in section 10	% Breakdown <small>Note: Ranges will be accepted</small>	Supplier Name	Country of Origin	Source of Ingredient i.e. Animal, vegetable, mineral,natural and synthetic
Maize Flour	No		No	70-80	Proprietary	Italy	Natural
Sunflower Oil	No		No		Proprietary Information	France, Spain, Germany, Russia, Argentina, Ukraine	Natural
Salt	No		No		Proprietary	UK	Natural

10. Additives:

Note: List out all additives and processing aids used in the product(colours, preservatives, flavours, Stabilizers, Sweeteners, Antioxidants, Acidity regulators etc.)

Name	Is Carry Over from Compound Ingredient?	E Number	Function	Source(Veg/Animal/Artificial)	Quantity(% ,ppm, µg mg, g etc.) of the finished product
Calcium Hydroxide	Yes	E526	Acidity Regulator in Maize	Natural	<1%
Citric Acid	Yes	E330	Acidity Regulator In Oil	Natural	<1%
Sodium Hexacyanoferrate II	Yes	E535	Anti caking agent in Salt	Artificial	<1%

11. Details of Genetically Modified Materials

Please Choose Yes or No From the Drop Down Below

11.A) Does the product/ingredient* contain genetically modified material? If Yes, please give details of the GMO materials used and if No please give details conforming if IP, PCR negative in the box below

No

11.B) Has the product/ingredient* been significantly changed by the use of genetically modified material? If Yes, please give details in the box below

No

11.C) Can you guarantee that all raw materials are traceable back to source, including GM verification, of all suspected raw materials including animal feed?

Yes

Note: If Yes, please give details of the traceability level in the box below

12. Microbiological Standards (Measuring Unit cfu/g)

Test	Specification		Frequency of Testing
	Target Upper Limit	Unacceptable	
Total Plate count (/g)	<100,000cfu/g	>100,000cfu/g	Annually
Yeasts (/g)	<50cfu/g	>1000cfu/g	Annually
Moulds (/g)	<50cfu/g	>1000cfu/g	Annually
Coliforms (/g)	n/a	n/a	n/a
E.coli (/g)	<10cfu/g	>10cfu/g	Annually
Salmonella (/ 25g)	Absent in 25g	Present in 25g	Annually
Staph.aureus (/g)	<10cfu/g	>100cfu/g	Annually
Bacillus Cereus (/g)	<10cfu/g	>100cfu/g	Annually
Listeria Mono	Absent in 25g	Present in 25g	Annually
Enterobacteriaceae	<100 cfu/g	>1000cfu/g	Annually

13. Nutritional Information

Please choose g or ml below

Typical values	Per 100g	Per serving g/ml	Are Values based on Analytical / Calculated
Energy kJ / kcal	2003kJ/478kcal		Calculated
Protein (g)	6.3		Analytical
Carbohydrate (g)	63		Analytical
Of which: Sugars (g)	1.62		Analytical
Polyols (g)			
Starch (g)			
Fat (g)	20.97		Analytical
Of which: saturates (g)	2.52		Analytical
Mono-unsaturates (g)	5.08		Analytical
Poly-unsaturates (g)	12.27		Analytical
Trans-Fatty Acids(g)			
Fibre (g)	6.07		Analytical
Sodium (g)	0.28		Analytical
Equivalent as Salt (g)	0.7		Analytical
Ash (g)			

Special Claims (e.g. Vitamins & minerals)	1)
	2)
	3)
	4)
	5)
	6)
	7)
	8)
	9)
	10)
	11)
	12)
	13)
	14)
	15)

14. Quality Attributes

(Physical and chemical tolerances applied)	Target	Tolerance allowed	Frequency of Test
pH	n/a		
Acidity	n/a		
Preservatives	n/a		
Moisture	1.35%	1.0-1.7%	Per batch
Viscosity	n/a		
Drained Weight(if applicable)	n/a		
Oil	22%	20-24%	Per batch
Organoleptic Properties	Target	Reject	Frequency of Test
Appearance	Yellow Round chip with brown toast points	No toast points or burnt chips	Per batch
Texture	Crisp bite, not hard, tough or soggy	Soft soggy texture	Per batch
Taste	Clean salty taste. No off notes detectable.	No salt present or off notes detectable	Per batch
Aroma/Odour	Clean aroma no off notes	Off notes detectable	Per batch
Colour	Yellow with brown toast marks	No toast points or burnt chips	Per batch
Other - Broken tortilla chips	0	>15%	Per batch
Physical properties	Target	Tolerance	Frequency of Test
Piece Size (if applicable)	n/a	n/a	Per batch
applicable) (Length, Weight, Height)	n/a	n/a	Per batch
Weight per unit	500g	T1 485g T2 470g	Average pack weight (every pack)

Please attach a standard picture of the opened product below

15. Product Shelf Life

15.A) Total Product life from the date of manufacturing
Note: in days

6 months

15.B) Shelf life after opening
Note: in days

Use within same day as opening

Please Choose Yes or No Below

16. Shelf Life Validation (Do you conduct tests to determine shelf life?)

Yes

a) If Yes, Attach a document to support the shelf life given to the product (Copy of shelf life test on Microbiological, Chemical physical & Organoleptic parameters need to be provided)

If No, Please explain how shelf life was determined

17. Batch marking applied for traceability

17.A) Format of Coding System used (batch code/date code):

Note: describe coding system used to mark batch and durability date on products for complete traceability

Best Before DD/MM/YY Julian Date - ddd & Time 24hours.

17.B) Location and format on inner unit:

Front Centre of Clear Bag

18. Describe Storage Conditions:

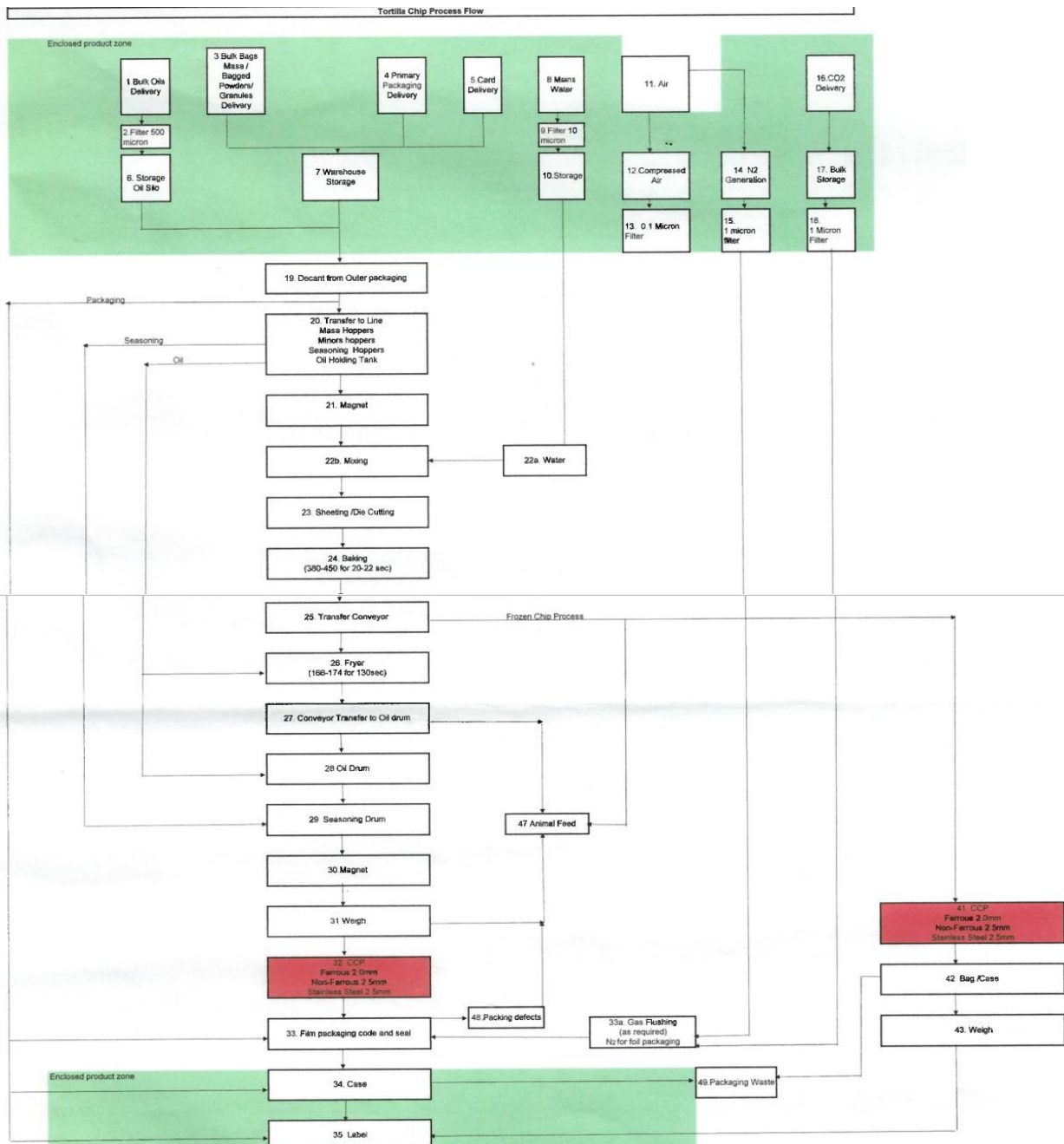
18.A) Product Storage Conditions

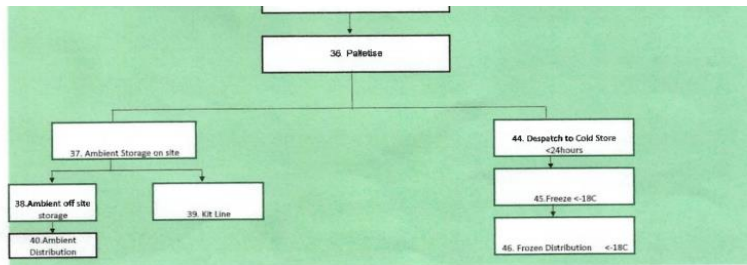
Ambient

Ambient

Target Temperature °C	Minimum Temperature °C	Maximum Temperature °C
15	10	21

Attach the process flow diagram from raw materials intake to the finished product





****Note: Describe critical control points in the process**

Process Step	CCP no.	Hazard	Preventive Measure	Monitoring Procedure	Monitoring Frequency
Metal Detector	1	Metal	Metal detector rejection by belt stop alarm system	Trained operatives follow work procedure in place for metal detector monitoring on wrap line	Start & end of each shift, every 30 mins and after every breakdown.

22. Quality control

Note: Describe quality control checks that are undertaken and their frequency in the process

22.A) Raw materials

CofA accompanies deliveries of high risk raw materials

22.B) Processing

Raw Chip weight - hourly, Moisture - once per shift, Oil - Hourly, Free Fatty Acids - Once per shift

22.C) Finished Product

Note-Please indicate the products are metal detected and describe the sensitivity

Oil - once per shift, Moisture - once per shift, Weights - every half hour, Salt Level - Hourly, Breakage - Hourly

22.D) Weight Checks (Net)

Minimum (g)	Average (g)
	500g

23. Barcodes

EAN (Inner unit):	
ITF (Outer unit):	05028615380329

24. Pallet details

Units per layer:	5
Units per pallet:	30
Approximate GROSS pallet weight (kg):	202.08kg

25. Case details

Length:	590mm
Height:	390mm
Width:	232mm
GROSS Weight(kg):	6.736kg
NET Weight(kg):	6kg

26.Dietary Intolerance

This Product contains:

Celery / Celeriac (and products thereof)

Crustaceans and its products

Dairy / Dairy Products

Egg / Egg products

Fish / Fish Products

Lupin/Lupin derivatives

Molluscs and its products

Mustard (and products thereof)

Sesame Seed / Products

Soya / Soya Products

Sulphur dioxide / Sulphites >10mg/kg

Nut and nut products:

Please specify :

Select which nuts are in this product.

Peanuts / Peanut products:

Almond nuts

Hazelnuts :

Walnuts :

Cashew nuts :

Pecan nuts :

Brazil nuts :

Pistachio nuts :

Macadamia nuts :

Queensland nuts :

Tree nuts:

Pine nuts:

Cereals containing Gluten

Please specify :

Wheat (and products thereof) :

Rye (and products thereof) :

Barley (and products thereof) :

Oats (and products thereof) :

Spelt (and products thereof) :

Kamut (and products thereof) :

Other materials of potential concern

Additives

Artificial Antioxidants:

Artificial Colours:

Added natural colour

Artificial Flavourings

Flavour Enhancers:

Artificial Preservatives:

Benzoates

Artificial Sweeteners:

Maize and Maize derivatives

Hydrogenated Vegetable Oil/Fat :

Hydrolysed Vegetable Protein

Irradiated ingredients

Animal Products (Non-dairy)

Beef and beef derivatives(e.g. stocks, beef extract, beef gelatine, beef fat etc)

Pork and pork derivatives (e.g.stocks, pork extract, pork gelatine, pork fat etc.)

Lamb, Mutton and their derivatives (e.g.stocks, Lamb extract, Lamb gelatine, Lamb fat etc.)

Present in Product	Present within same production environment /line	Handle within processing establishment
Yes or No	Yes or No	Yes or No
No	No	No
No	No	No
No	No	No
No	No	No
No	No	No
No	No	No
No	No	No
No	No	No
No	No	No
No	No	No
No	No	Yes
No	No	No
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No	No	No
No	Yes	Yes
No	No	No
No	No	No
No	No	No
No	No	No
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No	No	No
Yes	Yes	Yes
No	No	No
No	No	No
No	No	No
No	No	No
No	No	No
No	No	No
No	No	No

27. Product suitability / Certification
The product is suitable for:
Halal Diets (Is Suitable and/or Is Certified?)
Kosher Diets (Is Suitable and/or Is Certified?)
Coeliacs (Free from gluten) (Is Suitable?)
Vegan diets (Free from all animal products and products of living animals) (Is Suitable and/or Is Certified?)
Vegetarians [Ovo-lacto] (May contain products of living animals (e.g. milk, eggs, honey etc and their derivatives) (Is Suitable and/or Is Certified?)
Organic Certified (Is Certified?)

Is Suitable	Is Certified
Yes	No
Yes	No
Yes	No
Yes	No
Yes	No
Yes	No

28. Describe the measures in place to prevent the potential risk of any cross contamination with allergens. If there are cross contamination risks, please list out the risks

No risk of cross contamination. Allergen policy in place with segregation. Suppliers risk assessed and supplier allergen polices reviewed.

29. Illegal Dye Control

Note: Chilli powder, Curry powder, Paprika, Turmeric and seasonings since 2003 are not permitted to contain the following illegal food dyes; Sudan I – IV, Butter Yellow, Metanil Yellow, Sudan Red B, Sudan Red 7B, Orange Red G, Rhodamine B, Orange II, Para Red, Toluidine Red, Sudan Red G. Nor are spices allowed to contain the following colours Annatto, Bixin, Norbixin (European commission decision 2003/460/EC & 2004/92/EC)

29.A) If the product contains chilli powder, chilli mixes, curry powder and paprika,turmeric, confirm the ingredients are free from illegal food dyes and non permitted food colours?

Yes/No	Frequency of Testing
No	N/A

29.B) Please confirm that a certificate of analysis can be provided for all batches which confirm the absence of illegal food dyes?

Yes/No	
	N/A

30) Please attach the most up to date labels of the product below:



31. Supplier Obligation

The supplier must comply with all relevant United Kingdom and European Community Legislation and all relevant legal and food safety criteria. The supplier must agree to comply with Grace Foods UK Ltd Conditions of Supply. The supplier is responsible for ensuring that all the relevant analytical, quality and food safety and process control records are held and maintained for a minimum of three years from date of supply to Grace Foods UK Ltd. These records must be made available to representatives of Grace Foods UK Ltd upon request. All the products delivered to us shall comply with the relevant product specification. The supplier is responsible for informing Grace Foods UK Ltd in writing in advance of any proposed change of formulation, manufacturing process or packaging materials cess of any materials used to produce the product to be supplied to Grace Foods UK Ltd. No change is to be made without the prior knowledge and prior written agreement of Grace Foods UK Ltd. Supplier is required to accept responsibility for the accuracy, legality & relevance of the information supplied within this specification.

The supplier must review the specifications of the products every two (2) years and send Grace Foods UK Ltd. a copy of the reviewed document which should be signed and dated. This review period is a requirement of the industry standards in UK and EU.

Please indicate the current Version of your product spec.
(Revision/Issue number)

Note: Please do not change the document reference details in the header and the footer of this document

Note: make sure any attachment requests in the form
are completed before sending

Authorised by supplier/manufacturer
(Name):
Date:

Louisa De La Rosa
24/01/2024

On behalf of Grace Foods UK Ltd (Name):
Date:

Marzia Maiorano
12/01/2023