

PRODUCT SPECIFICATION	
Product Name	Onion Blend Bang Curry
Product Code	4309

Supplier	Name	Bang Curry Ltd
	Address	114 Power Road , W4 5PY, UK
	Commercial contact	Shelly Nuruzzaman
	Quality contact	Shelly Nuruzzaman
	Phone No	0044 (0)7956969006
	Fax No	
	Email	technical@bangcurry.com
	URL	www.bangcurry.com

Quality System Certified and implemented	ISO22000:2005 Food Safety Management Systems, BRC Global Standard for Food Safety and implemented the HACCP system according the EU standard.
--	--

PRODUCT CHARACTERISTICS	
Origin	Various
Product denomination (legal name)	Blend of spices
Description of the product	A blend of fine quality spices to give a full flavoured curry.
Description of the process	Dried and partially separated from extraneous matter, at origin; sieved, ground, passed over magnets, quality controlled, packed on behalf of Bang Curry Ltd.
Ingredients declaration	Onion granules, garlic, ginger, anti-caking agent (Silicon Dioxide).

Organoleptic values	Details	Method
Appearance	Granules.	Organoleptic
Colour	Pale white.	Organoleptic
Flavour	Typical of ingredients. No off flavors or taints.	Organoleptic
Odour	Typical of ingredients. No off odours or taints.	Organoleptic
Texture	Free flowing granules	Organoleptic

Analytical values	Target	Minimum	Maximum	Method
Mycotoxins :				
Aflatoxin B1			5ppb	ASTA 24.1
Aflatoxin total			10ppb	ASTA 24.1
Ochratoxin			15ppb	HPLC

Physical values	Target	Minimum	Maximum	Method
Extraneous matter			Absent	ASTA Cleanliness
Impurities/foreign material			Absent	Visual/Cleaning/Sifting
Metal detection (mm)	Fe	Non-Fe	SS	
	4.0mm	5.0mm	5.0mm	Metal Detector

Spec Issue No : 4495	Version : FGS07
Issued By : Ines Dias	Last Updated : 15/03/2019
Issue Date : 27/11/2023	Authorised By: K B Patel

Microbiological values	Minimum (m)/g	Maximum (M)/g	Method
TVC		10/7	ISO 4833:2003
Coliforms		10/4	ISO 21528-2:2004
B. cereus		1000	ISO 7932:2005
E. coli		10/2	ISO 16649-1:2000
Salmonella		Absent in 25/g	ISO 6579:2002
Yeasts		10/6	BS 4285-3.6:1986
Moulds		10/6	BS 4285-3.6:1986

Heavy Metals (Data are based on the results of our internal monitoring system and supplier's information)

Products are supplied in accordance with the current EU Contaminants Legislation

Pesticide	Products are supplied in accordance with the current EU Pesticide Legislation.
------------------	--

Packaging	
Description	Blue Food Grade Poly Sac
Size	460 x 560 x 990 Tri-Ex 140mu
Packaging weight	Net 25Kg (Pack size may vary)
Bag weight	150g-200g

Labelling	Product Description, Batch / Mill order Number, Best before Date, Net Weight
Storage conditions	On pallets under cool, dry, hygienic conditions; not exposed to sunlight.
Shelf life	Maximum 2 years on production. Minimum 75% of declared maximum shelf life.

ADDITIVE	E NO	YES	NO
Sunset Yellow	E110		NO
Carmoisine	E122		NO
Tartrazine	E102		NO
Ponceau 4R	E124		NO
Sodium Benzoate	E211		NO
Quinoline Yellow	E104		NO
Allura Red AC	E129		NO

PRODUCT SUITABILITY		
Vegetarians	YES	Not Certified
Vegans	YES	
Kosher	YES	
Halal	YES	
Coeliacs	YES	

Spec Issue No : 4495	Version : FGS07
Issued By : Ines Dias	Last Updated : 15/03/2019
Issue Date : 27/11/2023	Authorised By: K B Patel

Nutrition information per 100g	
kcal	341
kJ	1438
Protein (g)	9.7
Carbohydrate (g)	63.6
Sugar (g)	45.6
Fat (g)	1.3
Saturates (g)	0.3
Salt (g)	0.22

Calculation from Literature value using Nutrition Facts software.

No	Allergen	Present (Yes/No)
1	Cereals containing gluten, i.e. wheat, rye, barley, oats, spelt, kamut and products thereof	No
2	Crustaceans and products thereof	No
3	Egg and products thereof	No
4	Fish and products thereof	No
5	Peanuts and products thereof	No
6	Soybeans and products thereof	No
7	Milk and dairy products (including lactose)	No
8	Nuts : Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof	No
9	Celery and products thereof	No
10	Mustard and products thereof	No
11	Sesame Seeds and products thereof	No
12	Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre, expressed as SO ₂	No
13	Lupin	No
14	Molluscs	No

GMO STATEMENT	
Referring to the EU council regulations 1829/2003 and 1830/2003, we herewith issue the following statement concerning the above mentioned product :	
Neither the product itself nor any component is produced from raw materials of which genetically modified varieties are known.	Yes
The product or a component is produced from raw materials which are identity preserved. This statement is based on statements of our suppliers.	No
The product or a component is produced from raw materials which have a GM origin.	No
This product needs declaration as GMO.	No

IRRADIATION STATEMENT	
There are no known irradiated ingredients present in any of the raw material or finished products manufactured on behalf of Bang Curry Ltd. The company has no intention of knowingly	
Spec Issue No : 4495	Version : FGS07
Issued By : Ines Dias	Last Updated : 15/03/2019
Issue Date : 27/11/2023	Authorised By: K B Patel

purchasing any raw material or ingredient that has been irradiated.

REMARKS
Use in production
If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receive of the goods or any other person, the quality of the goods shall be deemed to be acceptable to the buyer. All customers' quality control checks are to be completed on the entire load, prior to production and use.
Nut & Allergen Policy
Unless otherwise stated, the products supplied are to the best of our knowledge free from nut, nut derivatives and allergens. This facility is a Nut Free Site. We do handle Mustard, Celery and Wheat Flour onsite. We trade in Milk Powder and Sesame Seeds, these products are not processed on site and are stored separately.
Infestation
Relating particularly to Coriander Seed, Whole Chillies and Fennel Seed: We cannot guarantee that goods will not at a later date, be subjected to infestation, unless specifically vacuum treated or heat treated. Even after treatments, treated goods can be subjected to re-infestation if incorrectly stored. Untreated seeds, herbs and spices in any form, treated with approved chemical fumigants, are still susceptible to possible infestation, as insect eggs are not destroyed by current chemical fumigants.

Nut Statement
Whilst our suppliers are fully aware of consumer concerns regarding the use of Nuts and Nut products, and in many cases are nuts free sites, they are unable to give categorical assurances that their products are Nut Free from the following reasons: • Many herbs and spices are grown and processed in close proximity to nuts at various origins • Transportation can also be a possible source of adventitious cross contamination as many products are transported in containers from origin over which our suppliers are unable to exercise any controls.

Spec Issue No : 4495	Version : FGS07
Issued By : Ines Dias	Last Updated : 15/03/2019
Issue Date : 27/11/2023	Authorised By: K B Patel