

Approved By	Reference	Issue Number	Issue Date
Abi Cornforth			1/5/2024

Product Specification

General Information

Product Name	UNIT SPB Organic Tarka Dal 400g - Chilled
Formal Product Name (Packaging)	
Supplier Name	Borough Broth Co.
Supplier Address	Borough Broth Company Limited, Borough Broth Co., Unit 6, Fairway Drive, Greenford, UB6 8PW
Supplier Telephone	0800 772 3226
Accounts Contact	Tom Harrison
	email accounts@boroughbroth.co.uk
Technical Contact	Abi Cornforth
	email technical@boroughbroth.co.uk
	Phone 07497145199
Emergency/Recall Contact	Roderick Stratman
	Phone 07487247065
Packaging Format	Recyclable Pouch
Net Quantity	400g

Ingredients & Allergens

	Spring Water, Split Red Lentils*(18.8%), Onion*, Garlic*, Coconut Oil*, Ginger*, Pink Himalayan Salt, Green Chilli*, Cumin Seeds*, Curry Leaves, Ground Turmeric* (*signifies organic ingredient)
Ingredient declaration	

Allergens present in: ingredients, additives & processing aids

Cereals containing gluten namely wheat, rye, barley, oats and hybridised strains	Does not contain
Peanuts	Does not contain
Nuts	Does not contain
Sesame seeds	Does not contain
Crustacean	Does not contain
Mollusc	Does not contain
Fish	Does not contain
Egg	Does not contain
Milk	Does not contain
Soybean	Does not contain
Celery	Does not contain
Mustard	Does not contain
Lupin	Does not contain
Sulphites	Does not contain

Nutrition

Source of nutritional information	Analysis
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	Typical Values per 100g	Typical Values per 400g
Energy (kJ)	387.5	1550
Energy (kcal)	93	372
Fat (g)	2.7	10.8
of which saturates (g)	2.035	8.14
Carbohydrate (g)	14.6	58.4
of which sugars (g)	1.35	5.4
Fibre (g)	6.2	24.8
Protein (g)	5.57	22.28
Salt (g)	0.665	2.66

Product Handling

Durability Type	Use By
Shelf Life from Production	40 Days
Minimum Shelf Life To Customer	25
Storage Conditions	Chilled

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Traceability/Lot Code Format Used
Instructions for use

DDMMYYYP
HOB: Empty the pouch into a pan on a medium heat, stirring occasionally. Once the dal is simmering and piping hot, it's ready.

MICROWAVE: Pour into a microwaveable bowl and heat for 4 mins at 900W, stirring halfway through. Ensure the dal is piping hot. Leave for 1 minute before eating.

DD: Date of production i.e. 23/03/24 = 23
MM: Month of production i.e. 23/03/24 = 03
YY: Year of production i.e. 23/03/24 = 24
Y: Year of production i.e. 23/03/24 = 10 (year 10)
P: Internal Product Code

Additional requirements

Health Mark United Kingdom AG155

Organic Status

Organic Standard Organic
Accreditation Body GB-ORG-05 - Soil Association
Licence Number DA24877

Microbiological Testing

	Acceptable	Reject
TVC	10 ³ - ≤10 ⁷	10 ⁷
Enterobacteriaceae	10 ² - ≤10 ⁴	10 ⁴
E. Coli	10 - ≤10 ²	10 ²
Staphylococci	20 - ≤10 ⁴	10 ⁴
Bacillus cereus	10 ² - ≤10 ⁵	10 ⁵
Clostridium perfringens	10 - ≤10 ⁴	10 ⁴
Yeasts	≤10 ³	10 ³
Moulds	≤10 ³	10 ³
Listeria spp	10 - <10 ²	<10 ²
Salmonella sp	Not detected in 25g	Detected in 25g

HACCP

Control Measures	Critical Limit	Monitoring	Frequency	Corrective Action
Checking temperature of ingredients on each delivery	Frozen products upon delivery -12°C (apart from raw frozen meat, fish and meat/ fish bones -18°C) Temperature of chilled products 8°C (apart from raw meat: 4°C)	Check temperature of every chilled/frozen food delivery by checking one product per chilled/frozen delivery with a calibrated infra-red probe or a normal probe and record on goods in form	Every delivery	Reject delivery of any item outside of target temperature limit, return to supplier and record.
Storage of ingredients	Freezer temperature < -18°C Frozen food temperature < -12°C Ingredients Fridge Temperature < 5°C Chilled Food (except raw meat) Temperature 0.5-8°C Raw Meat Fridge Temperature < 4°C Chilled Raw Meat Temperature 0.5-4°C	Check and record temperature of chillers & freezers twice daily and follow Temperature Monitoring Procedure	Twice daily	Freezer Breakdown Procedure Fridge Breakdown Procedure
Cook times and temperatures specified to ensure food reaches above 83°C.	Cook food to above 82.5°C	Use a probe thermometer to measure core temperature. All cooked food item temperatures are checked and recorded	Every batch	Continue to cook food until core temperature above 82.5°C
Commence blast chilling within 30 minutes of cooking Continue chilling until core temperature is 8°C Transfer to fridge and/or freezer	Cooled to < 8°C within 4 hours	Check temperature of each batch; 3 checks per batch – top, middle and bottom of each trolley	Every batch	Discard any food that did not cool to 8°C within 4 hours
Temperature control of the broth	Product temperature of 63.5°C CCP or higher as the product enters packaging	Check temperature of hot hold every 30 minutes during filling	Each batch	If temp falls below 63.5°C > 2 hours do not use and report to manager
Storage of finished products	Fridge Temperature 0.5-5°C Chilled Food Temperature 0.5-8°C	Check and record temperature of fridges twice daily and follow Temperature Monitoring Procedure	Twice daily	Fridge Breakdown Procedure

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Dispatch of finished products	Chilled Food Temperature < 8°C	Check temperature of products prior to dispatch	Every dispatch	If temperature of food is found above its critical limits prior to dispatch, do not send and investigate reason
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Sensory Profile	
Visual Appearance	Thick yellow dal with flecks of brown cumin seeds and green curry leaves
Colour	Yellow with flecks of brown and green
Dominant Flavour	Sweet onion, toasted cumin seeds, curry leaves
Flavour Sequence	Sweet onion, toasted cumin seeds, slightly nutty lentils, curry leaves
Texture	Porridge-like with soft bites of onion

Signed by Supplier

Abi Cornforth

Date

14/08/24