## **Product Technical Specification**



7 King Place, Htchcock's Business Park, Willand EX15 3FH

			Produc	t Information		
Product Name				Organic Tofu Mari	nated 300g	
Dragonfly Product Code	DFMT05 / DFMT42				9	× A
Pack Size		5 x 3	300g / 42	x 300g	Dra	gonfly
Product Description						
Authentic Japanese style fresh Organ	ic Tofu Ma	arinat	ed.			
Produced By	Dragonfly Foods Ltd			ods Ltd		
Product Brand	Dragonfly			ly	INGEDUINTS: "White, Soya Beers, Ferning Agent "Higher Ollappears relateds, famori ("White, Works Saya Beers, "Sch. Richtlin, Schlic, Singer, Yappende nor-opping highers: Allange Melder, Far allergers an impedient, in Edd. Americanistic Schlichter, Schlister, Schlichter, Schlichter,	Netrition Typical Values: 100g INI II Inny 2003/2012
Individual Pack Barcode	5036259000459			0459	VERSITE: Tals are be dead, stand; parted a consider. (CON: Tals on to find, golled, taked at BEC monted. (GLUTEN FREE)	Editingtion 3.1g of white equal 3.2g house 9.2g house 9.2g house 9.2g
Case Barcode DFMT05	05036259000459			0459	Ger in band with our table static tents exprime. D18144 (41111), exited/dougenthyfolds, cent, or static en ser stat MAZE III THE UK Drugenthy Food List, ? Koog Prom. Hitchaste: Burinses. Felt, Willand, EDIS SPH	Net 300g C 5 036259 000459
Case Barcode DFMT42		65	03625900	0451		
Product Status	Y	N		Accreditation Body	(	Cert. Number
Organic	Y			Soil Association		P1080
Suitable For Vegans	Y		1	Vegan Society		
Suitable For Vegetarians	Y		1	Vegetarian Society		
Gluten Free	Y					
Ingredients List - as it appears on reta *Water, <b>Soya Beans</b> , Firming Agent * Ginger. *Approved non-organic ingre	*Nigari (M	-	sium Chlo		• · ·	
*Water, Soya Beans, Firming Agent *	*Nigari (M	-	sium Chlo	ride), Tamari (*Water, Wh	• · ·	alt, Alcohol), Garlic, Per 100g
*Water, <b>Soya Beans</b> , Firming Agent * Ginger. *Approved non-organic ingre	*Nigari (M edient. Free	agne		Nutritional Informatio Energy (KJ)	• · ·	Per 100g 390
*Water, <b>Soya Beans</b> , Firming Agent * Ginger. *Approved non-organic ingre Allergen Status Information	*Nigari (M edient. Free Does	agne From Not	Contain	Nutritional Informatio Energy (KJ) Energy (Kcal)	• · ·	Per 100g 390 93
*Water, <b>Soya Beans</b> , Firming Agent * Ginger. *Approved non-organic ingre Allergen Status Information Gluten Crustaceans	*Nigari (M edient. Free Does Does	agne From Not	Contain Contain	Nutritional Informatio Energy (KJ) Energy (Kcal) Fat (g)	• · ·	Per 100g 390 93 4.6
*Water, <b>Soya Beans</b> , Firming Agent * Ginger. *Approved non-organic ingre Allergen Status Information Gluten Crustaceans Egg or Egg derivatives	*Nigari (M edient. Free Does Does	From Not Not	Contain Contain Contain	Nutritional Informatio Energy (KJ) Energy (Kcal) Fat (g) of which Saturates (g)	· · ·	Per 100g 390 93
*Water, <b>Soya Beans</b> , Firming Agent * Ginger. *Approved non-organic ingre Allergen Status Information Gluten	*Nigari (M edient. Free Does Does	From Not Not	Contain Contain	Nutritional Informatio Energy (KJ) Energy (Kcal) Fat (g) of which Saturates (g) Carbohydrates (g)	· · ·	Per 100g 390 93 4.6
*Water, <b>Soya Beans</b> , Firming Agent * Ginger. *Approved non-organic ingre Allergen Status Information Gluten Crustaceans Egg or Egg derivatives Fish or Fish Derivatives Peanuts or peanut derivatives	*Nigari (M edient. Free Does Does Does Does	From Not ( Not ( Not ( Not (	Contain Contain Contain	Nutritional Informatio Energy (KJ) Energy (Kcal) Fat (g) of which Saturates (g) Carbohydrates (g) of which sugars (g)	· · ·	Per 100g           390           93           4.6           0.8           3.1           0.7
*Water, <b>Soya Beans</b> , Firming Agent * Ginger. *Approved non-organic ingre Allergen Status Information Gluten Crustaceans Egg or Egg derivatives Fish or Fish Derivatives Peanuts or peanut derivatives Nuts or Nut derivatives Soya	*Nigari (M edient. Free Does Does Does Does Cont	From Not Not Not Not	Contain Contain Contain Contain Contain	Nutritional Informatio Energy (KJ) Energy (Kcal) Fat (g) of which Saturates (g) Carbohydrates (g) of which sugars (g) Fibre (g)	· · ·	Per 100g 390 93 4.6 0.8 3.1 0.7 <0.5
*Water, <b>Soya Beans</b> , Firming Agent * Ginger. *Approved non-organic ingre Allergen Status Information Gluten Crustaceans Egg or Egg derivatives Fish or Fish Derivatives Peanuts or peanut derivatives Nuts or Nut derivatives Soya Milk or Milk Derivatives	*Nigari (M edient. Free Does Does Does Does Cont Does	From Not Not Not Not Not	Contain Contain Contain Contain Contain	Nutritional Informatio Energy (KJ) Energy (Kcal) Fat (g) of which Saturates (g) Carbohydrates (g) of which sugars (g) Fibre (g) Protein (g)	· · ·	Per 100g 390 93 4.6 0.8 3.1 0.7 <0.5 9.7
*Water, <b>Soya Beans</b> , Firming Agent * Ginger. *Approved non-organic ingre Allergen Status Information Gluten Crustaceans Egg or Egg derivatives Fish or Fish Derivatives Peanuts or peanut derivatives Nuts or Nut derivatives Soya Milk or Milk Derivatives Celery or Celeriac	*Nigari (M edient. Free Does Does Does Does Cont Does Does	From Not ( Not ( Not ( Not ( Not ( Not ( Not (	Contain Contain Contain Contain Contain Contain Contain	Nutritional Informatio Energy (KJ) Energy (Kcal) Fat (g) of which Saturates (g) Carbohydrates (g) of which sugars (g) Fibre (g)	· · ·	Per 100g 390 93 4.6 0.8 3.1 0.7 <0.5
*Water, <b>Soya Beans</b> , Firming Agent * Ginger. *Approved non-organic ingre Allergen Status Information Gluten Crustaceans Egg or Egg derivatives Fish or Fish Derivatives Peanuts or peanut derivatives Nuts or Nut derivatives Soya Milk or Milk Derivatives Celery or Celeriac Mustard	*Nigari (Medient. Free Does Does Does Does Cont Does Does Does Does	From Not ( Not ( Not ( Not ( Not ( Not ( Not ( Not ( Not (	Contain Contain Contain Contain Contain Contain Contain	Nutritional Informatio Energy (KJ) Energy (Kcal) Fat (g) of which Saturates (g) Carbohydrates (g) of which sugars (g) Fibre (g) Protein (g) Salt (g)	n	Per 100g 390 93 4.6 0.8 3.1 0.7 <0.5 9.7 1.03
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*Water, <b>Soya Beans</b> , Firming Agent * Ginger. *Approved non-organic ingre Allergen Status Information Gluten Crustaceans Egg or Egg derivatives Fish or Fish Derivatives Peanuts or peanut derivatives Nuts or Nut derivatives Soya Milk or Milk Derivatives Celery or Celeriac Mustard Sesame or Sesame derivatives Sulphites/sulphite Dioxide	*Nigari (M edient. Pree Does Does Does Does Cont Does Does Does Does Does Does	From Not ( Not ( Not ( Not ( Not ( Not ( Not ( Not ( Not ( Not (	Contain Contain Contain Contain Contain Contain Contain Contain Contain	Nutritional Informatio Energy (KJ) Energy (Kcal) Fat (g) of which Saturates (g) Carbohydrates (g) of which sugars (g) Fibre (g) Protein (g) Salt (g)	n	Per 100g 390 93 4.6 0.8 3.1 0.7 <0.5 9.7 1.03
*Water, <b>Soya Beans</b> , Firming Agent * Ginger. *Approved non-organic ingre Allergen Status Information Gluten Crustaceans Egg or Egg derivatives Fish or Fish Derivatives Peanuts or peanut derivatives Nuts or Nut derivatives Soya Milk or Milk Derivatives Celery or Celeriac Mustard Sesame or Sesame derivatives Sulphites/sulphite Dioxide Lupin	*Nigari (M edient. Free Does Does Does Does Cont Does Does Does Does Does Does Does	From Not Not Not Not Not Not Not Not Not Not	Contain Contain Contain Contain Contain Contain Contain Contain Contain Contain	Nutritional Informatio Energy (KJ) Energy (Kcal) Fat (g) of which Saturates (g) Carbohydrates (g) of which sugars (g) Fibre (g) Protein (g) Salt (g) Shelf Life from Produc	n	Per 100g         390         93         4.6         0.8         3.1         0.7         <0.5
*Water, <b>Soya Beans</b> , Firming Agent * Ginger. *Approved non-organic ingre Allergen Status Information Gluten Crustaceans Egg or Egg derivatives Fish or Fish Derivatives Peanuts or peanut derivatives Nuts or Nut derivatives Soya Milk or Milk Derivatives Celery or Celeriac Mustard Sesame or Sesame derivatives Sulphites/sulphite Dioxide	*Nigari (M edient. Free Does Does Does Does Cont Does Does Does Does Does Does Does	From Not Not Not Not Not Not Not Not Not Not	Contain Contain Contain Contain Contain Contain Contain Contain Contain	Nutritional Informatio Energy (KJ) Energy (Kcal) Fat (g) of which Saturates (g) of which sugars (g) Fibre (g) Protein (g) Salt (g) Shelf Life from Produc Shelf Life, Minimum lif	n	Per 100g         390         93         4.6         0.8         3.1         0.7         <0.5
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*Water, <b>Soya Beans</b> , Firming Agent * Ginger. *Approved non-organic ingre Allergen Status Information Gluten Crustaceans Egg or Egg derivatives Fish or Fish Derivatives Peanuts or peanut derivatives Nuts or Nut derivatives Soya Milk or Milk Derivatives Celery or Celeriac Mustard Sesame or Sesame derivatives Sulphites/sulphite Dioxide Lupin	*Nigari (M edient. Free Does Does Does Does Cont Does Does Does Does Does Does Does	From Not ( Not ( N	Contain Contain Contain Contain Contain Contain Contain Contain Contain Contain	Nutritional Informatio Energy (KJ) Energy (Kcal) Fat (g) of which Saturates (g) of which sugars (g) Fibre (g) Protein (g) Salt (g) Shelf Life from Produc Shelf Life, Minimum lif	n	Per 100g         390         93         4.6         0.8         3.1         0.7         <0.5

Soya beans are soaked, ground, cooked and decanted. Soya milk is coagulated, pressed, cut, filled with marinade, sealed, dated, and heat treated.

## Packaging Description

Packed in a plastic tray, filled with marinade and heat sealed film lid.

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Packaging Dimension	s - Retail Tray									
Height(mm)	46.5	Width(mm)	108	Length(mm)	139					
Packaging Weight (Re	tail) - Tray & Film		8g							
Packaging Dimension	s - SRP pack of 5									
Height(mm)	146	Width(mm)	113	Length(mm)	246					
Weight - O	Carton Box	93g								
Packaging Dimensions - Carton Box pack of 42										
Height(mm)	230	Width(mm)	330	Length(mm)	460					
Weight - Carton E	Box & Inner Sheet	730g								
Storage Instructions			Preparation Instructions							
Keep Refrigerated <5°	°c. Once opened, kee	p refrigerated and	Ready to Eat(RTE),	can be eaten hot or c	old.					
use within 2 days.			Do not reheat more	e than once.						
Suitable for Freezing No										
Suitable for Freezing			NO							
	Micro Testing		Target							
	Viable Count, 2 days		<10,000 cfu/g							
Enterobateriaceae (presumptive)			<100 cfu/g							
Escherichia Coli			<10 cfu/g							
Bacillus Cereus (presumptive)			<100 cfu/g							
Clostridium Perfringens			<10 cfu/g							
Listeria SPP			Not Detected in 25g							
Product Characteristic	CS									
Attribute		Standard		Unacceptable						
Visual Appearance	Dark brown	block, clean cut lines	with some clean	· · · · · · · · · · · · · · · · · · ·						
	marinade re									
	Typical ging	er and garlic aroma		Burnt, sour or with no marinade aroma						
Smell/Aroma		-								
Texture	Firm to tou	ch but spongy.		soft and crumbly. Breaks when pressing						
			strongly by hand.		. 5					
	Fresh, salty	flavour with the hint	of ginger and garlic.	Burnt, sour, fizzy or extremally salty flavour.						

Third Party Accreditations

Flavour

 Name
 Barbara Konarska
 Version

 On behalf of Dragonfly Foods
 Position
 Technical Manager

 Limited.
 Signature
 B.Konarska
 1

 Date
 01.05.2023
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BRC / SA