

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



# Product Specification

## General Information

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

## Ingredients & Allergens

	Spring Water, Mung Beans*(12.7%), Onion*, Carrots*, Spinach*, Garlic*, Coconut Oil*, Ginger*, Lemon Juice*, Pink Himalayan Salt, Garam Masala*, Green Chilli*, <b>Brown Mustard Seeds*</b> , Ground Coriander*, Ground Cumin *, Red Chilli Flakes*, Ground Turmeric* (*signifies organic ingredient/ allergens in <b>bold</b> )
<b>Ingredient declaration</b>	

### 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	Contains
Lupin	Does not contain
Sulphites	Does not contain

## Nutrition

<b>Source of nutritional information</b>	Analysis
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	Typical Values per 100g	Typical Values per 400 g
<b>Energy (kJ)</b>	313.5	1254
<b>Energy (kcal)</b>	75	300
<b>Fat (g)</b>	2.15	8.6
<b>of which saturates (g)</b>	1.555	6.22
<b>Carbohydrate (g)</b>	11.4	45.6
<b>of which sugars (g)</b>	0.8	3.2
<b>Fibre (g)</b>	2.8	11.2
<b>Protein (g)</b>	3.83	15.32
<b>Salt (g)</b>	0.735	2.94

## Product Handling

<b>Durability Type</b>	Use By
<b>Shelf Life from Production</b>	40 Days
<b>Minimum Shelf Life To Customer</b>	25

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## Storage Conditions

Chilled

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

## Traceability/Lot Code Format Used

DDMMYYYP

## Instructions for use

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.

## 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 <sup>6</sup> - ≤10 <sup>7</sup>	10 <sup>7</sup>
Enterobacteriaceae	10 <sup>2</sup> - ≤10 <sup>4</sup>	10 <sup>4</sup>
E. Coli	10 - ≤10 <sup>2</sup>	10 <sup>2</sup>
Staphylococci	20 - ≤10 <sup>4</sup>	10 <sup>4</sup>
Bacillus cereus	10 <sup>3</sup> - ≤10 <sup>5</sup>	10 <sup>5</sup>
Clostridium perfringens	10 - ≤10 <sup>4</sup>	10 <sup>4</sup>
Yeasts	≤10 <sup>3</sup>	10 <sup>3</sup>
Moulds	≤10 <sup>3</sup>	10 <sup>3</sup>
Listeria spp	10 - <10 <sup>2</sup>	<10 <sup>2</sup>
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 82°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°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 freezers twice daily and follow Temperature Monitoring Procedure	Twice daily	Freezer Breakdown Procedure 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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<b>Sensory Profile</b>	
<b>Visual Appearance</b>	Thick and porridge-like with a yellow-green colour
<b>Colour</b>	Yellow-green with flecks of orange carrot
<b>Dominant Flavour</b>	Sweet onion, red chilli and nutty nung beans
<b>Flavour Sequence</b>	Sweet onion, nutty mung beans, aromatic garam masala and cumin seeds, red chilli, tangy lemon juice
<b>Texture</b>	Porridge-like, soft bites of carrot and pops of mustard seeds

**Signed by Supplier**                      Abi Cornforth  
**Date**    14/08/24