



**CHICP BREAD STICK AND TRUFFLE
HOUMUS DIP&GO
SPECIFICATION(Ambient)**

Document No.	CP.SP.10
Issue Date	17.11.2023
Revision Date /No.	22.11.23/01
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Product Description	Truffle Houmus and Bread Stick Dip&go(Ambient)		
Net Weight	70g (50gr Truffle Houmus+20gr Bread Stick)	Scientific Name	
Drained Weight	-	Country of Origin	UK

1. INGREDIENTS

Ingredient(Houmus)(50gr)	% in Final Product	Supplier	Origin
Boiled Chickpeas(Acidity regulator: Sodium carbonate)	42		Turkey-Argentina
Water			UK
Rapeseed Oil	5.8		UK
Sesame paste	6.3		Turkey
Truffle Oil	2.2		UK
Lemon Juice	0.8		Turkey
Salt			Netherland
Vinegar	1.1		EU
Garlic Granule			China
Ingredient(Bread Stick)(20gr)	% in Final Product	Supplier	Origin
<u>Wheat</u> Flour			Turkey
Water			Turkey
Olive Oil			Turkey
Yeast			Turkey
salt			Turkey

2. ADDITIVES COLOURS AND PROCESSING AIDS

List all additives, colours, processing aids and carryover additives from compound ingredients together with their concentration mg/kg in the PRODUCT as supplied. For carry over additives identify the source. Names & Functions as required by law.

E.NUMBER	NAME	FUNCTION IN INGREDIENT	FUNCTION IN PRODUCT	PRESENT IN INGREDIENT	mg/kg

3. NUTRITION INFORMATION

Source (Analysis / calculated)		
Typical value per	Hummus 50g	Breadsticks 20g
Energy kJ	577	315
kJ	139	75
Fat (g)	11.4	0.3
of which saturates (g)	1.1	0.1
Carbohydrate (g)	12.3	15.6
of which sugars (g)	0.1	0.03
Fibre (g)	1.6	0.2
Protein (g)	3.5	0.2
Salt (g)	0.7	0.2
Other, including relevant vitamins or		



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minerals (insert rows as necessary)

4.SUITABILITY DATA	Yes	No
Kosher		X
Halal		X
Suitable for vegetarians	X	
Suitable for vegans	X	
Coeliac		X

5. PHYSICAL QUALITY ATTRIBUTE STANDARDS (QAS)

Appearance	Houmus:Paste-Bread Stick crispy
Colour	Pale yellow-Brown
Flavour	Specific , sesame paste-truffle-specific bread stick
Texture and mouth feel	Viscous , oily paste-crispy
Count / size	70g,

6. PHYSICAL/CHEMICAL STANDARDS

Provide a full list of relevant standards (insert rows as necessary)

	Target	Maximum	Frequency	Method
Foil Closure	Must be airtight- No leaks	0	Every batch	physical inspection
Top of Foil	should not be swelling	0	Every batch	physical inspection

7. MICROBIOLOGICAL/CHEMICAL STANDARDS

Provide a full list of relevant standards (insert rows as necessary).

	Maximum(cfu/g)	Frequency	Target (cfu/g)	Method
Total Viable Count	10.000	Every 6 Months		
Escherichia coli	ND/g	Every 6 Months		
Yeasts and mould	100	Every 6 Months		
Salmonella spp.	ND/25g	Every 6 Months		
Listeria Monocytogenes.	ND/25g	Every 6 Months		
Irradiation	Free From			
Genetic Modification	Free From			
Pesticides	Regulation (EC) No 396 / 2005			
Heavy metals and other contaminants	Levels of heavy metal residues must be in accordance with the Regulation (EC) Commission Regulation (EC) No 1881/2006 .			



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8. PRODUCT STORAGE

Storage instructions and conditions	Store in a cool and dry place. Once opened , keep refrigerated and consume within 2 days. Do not exceed use by date.
Shelf Life From Manufacture	12 months.

9. PACKAGING INFORMATION

Please include details of all packaging used (insert rows as necessary).

All food contact packaging must comply with EC 1935/2004 regarding materials and articles in contact with food, please attach a certificate of conformance from packaging supplier.

Food Contact

Description (e.g. box, sack, tote, ibc)	Cups, aluminium foil and Lid
Material	PP
Method of closure	Lid

Secondary (outer case)

Description (e.g. box, sack, tote, ibc)	Carton box.
Material	cardboard

10. INTOLERANCE DATA

Please specify if the allergen is:

- Allergen contained in the ingredient list
- Allergen present in process / line with risk of cross contamination
- Allergen present on same process / line but cross contamination controlled (no need to declare allergen). Validation data must be available on request
- Allergen present in the factory but cross contamination risk controlled (no need to declare allergen)
- Allergen not present

Include in your assessment, compound ingredients, flavourings, additives or processing aids. Insert + as appropriate.

	a.	b.	c.	d.	e.
Free from cereals containing gluten (wheat, rye, oats, barley, spelt)	+				
Free from crustaceans					+
Free from egg (including albumen)					+
Free from fish		+			
Free from peanuts					+
Free from soya					+
Free from milk (including lactose)		+			
Free from other nut and nut derivatives (including almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nut, macadamia and Queensland Nut)		+			
Free from nut derived oil					+
Free from celery					+
Free from mustard					+
Free from sesame seeds	+				
Sulphur Dioxide and sulphites at levels above 10mg/kg or 10mg/litre expressed SO2					+
Free from lupin					+
Free molluscs					+



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11. OBLIGATIONS UPON THE PART OF THE SUPPLIER

The supplier must comply with all relevant United Kingdom and European Community Legislation and all relevant legal and food safety criteria. The supplier is responsible for informing Gama in writing and a minimum of one calendar month in advance of any proposed change of formulation, manufacturing process or packaging materials and changes in the origin, places of process or any materials used to produce the product to be supplied to Gama. No change is to be made without the prior knowledge and prior written agreement of Gama. 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 after the end of their shelf life. These records must be made available to representatives of Gama upon request.

12. SPECIFICATION APPROVAL

Signed for and on behalf of Sannel:

Name	Position	Issue Date	Revision	Revision Date
<u>Aynur Demir AKGUL</u>	<u>Technical Manager</u>	<u>17.11.2023</u>	<u>00</u>	<u>00</u>