

LEON GROCERY PRODUCT SPECIFICATION			
PRODUCT TITLE	Hash Brown Bites	SUPPLIER	Fuller Foods International Ltd
WEIGHT	340g e	SHELF LIFE	12 Months
LEON SKU	4006-12	BARCODE EAN	5060699971185
OUTERCASE TUC	25060699971189	MEASURING CODE	7005
COUNTRY OF ORIGIN	United Kingdom	SPEC. VERSION	1
SUPPLIER DETAILS		MANUFACTURING DETAILS (IF DIFFERENT)	
Company Name	LEON Grocery Ltd	Company Name	Albert Bartlett (Airdrie)
Address	27 Copperfield Street, London, SE1 0EN	Address	251 Stirling Road, Airdrie, ML6 7SP

PRODUCT INGREDIENT DECLARATION (as written on pack)
Potato (58%), Cauliflower (15%), Potato Flake, Sunflower Oil., White Onion (3%), Mixed Cabbage (3%), Parsnips (3%), Potato Starch, Salt, Yeast Extract, Onion Powder, Garlic Powder, White Pepper.

ALLERGEN AND DIETARY REQUIREMENTS				
ALLERGENS	Product Free From YES / NO	Manufacturing Site Free From YES / NO	DECLARED ON PACK?	ALIBI LABEL?
Nuts: Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof.	Yes	Yes	No	No
Sesame seeds and products thereof	Yes	Yes	No	No
Peanuts and products thereof	Yes	Yes	No	No
Cereals containing Gluten? i.e. wheat, rye, barley, oats, spelt, kamut or their hybridized strains and products thereof.	Yes	No	No	No
Milk & products thereof	Yes	No	Yes	Yes
Egg & products thereof	Yes	No	No	No
Fish & fish derivatives	Yes	Yes	No	No
Crustaceans & products thereof	Yes	Yes	No	No
Molluscs & products thereof	Yes	Yes	No	No
Mustard & products thereof	Yes	Yes	No	No
Soya & products thereof	Yes	Yes	No	No
Celery & products thereof	Yes	Yes	No	No
Lupins & products thereof	Yes	Yes	No	No
Sulphites >10ppm	Yes	Yes	No	No
Sulphites <10ppm	Yes	No	No	No
IS THE PRODUCT SUITABLE FOR:	YES	NO	DECLARED?	IF NO, WHICH INGREDIENT?
Vegetarians	Yes		Yes	
Ovo - Lacto Vegetarians	Yes		Yes	
Vegans	No		No	Cross contamination risk on site with milk. Alibi labelling recommended.
Coeliacs	Yes	No	Yes (gluten free)	No
Kosher	No		No	Not certified
Halal	No		No	Not certified

GENETIC MODIFICATION			
GENETICALLY MODIFIED ORGANISMS	YES	NO	IF YES, WHICH INGREDIENT?
Does the product or any of its ingredients contain any genetically modified material whether active or not)?		X	
Is the product or any of its ingredients not substantially equivalent as a consequence of the use of genetic modification?		X	
Is the product or any of its ingredients or additives produced from, but not containing any genetically modified material?		X	
Have genetically modified organisms been used as processing aids or used in connection with the production of the food or any of its ingredients?		X	
Have genetically modified organisms been used to produce processing aids or additives but where such genetically modified organisms are not present in the processing aid as used with the production of the food or any of its ingredients?		X	

SHELF LIFE INFORMATION	
TOTAL SHELF LIFE FROM MANUFACTURE	12 months
MINIMUM SHELF LIFE ON DELIVERY	9 months
STORAGE (°C)	-18°C or below
LIFE AFTER OPENING	N/A
STORAGE AFTER OPENING (°C)	-18°C or below
FROZEN POST COOK?	Yes

SUITABLE FOR CUSTOMER FREEZING?	N/A
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NUTRITIONAL INFORMATION						HFSS score
FINISHED PRODUCT Nutritional STANDARDS	TYPICAL VALUES /100G	TYPICAL VALUES/ PER SERVING	% OF REFERENCE INTAKE PER 100G	% OF REFERENCE INTAKE PER SERVING	METHOD OF ANALYSIS	
ENERGY (KJ)	807	541	10	6		2
ENERGY (kcal)	193	130	10	6		
FAT	10.3	6.9	15	10		
OF WHICH SATURATES	0.9	0.6	5	3		0
OF WHICH MONO UNSATURATES						
OF WHICH POLY UNSATURATES						
CARBOHYDRATE	21.1	14.2	8	5		
OF WHICH SUGARS	1.9	1.3	2	1		0
OF WHICH STARCH						
FIBRE	3.5	2.4				3
PROTEIN	2.2	1.5	4	3		1
SODIUM (MG)						3
TOTAL SALT	0.83	0.56	14	9		

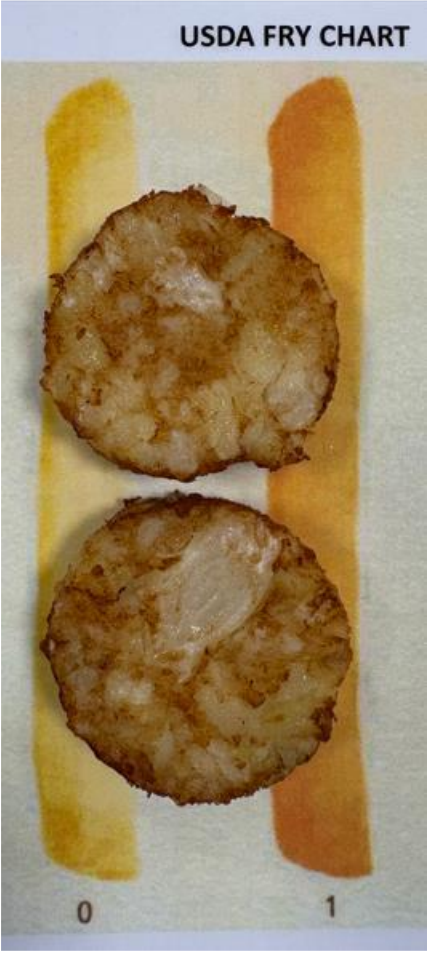
HFSS Score							
F,V,N Score	0	Total A points	5	Total ‘C’ points	4	Overall Score	1 (Healthy)

NUTRITIONAL CLAIM	QUALIFIES? Y/N	DECLARED? Y/N	JUSTIFICATION (e.g. at least 20% of calories come from protein)	DETAILS OF VALIDATION / CHALLENGE TEST COMPLETED FOR THE CLAIM	VERIFICATION TESTING FREQUENCY FOR THE CLAIM	IS END OF LIFE TESTING PUT IN PLACE FOR CLAIM?
High in fibre	N	N	N/A	N/A	N/A	N/A
Source of fibre	Y	Y	>3g fibre per 100g as consumed: 3.5g/100g based on analysis of product	Nutritional analysis of product	Ongoing validation testing	N/A
High in protein	N	N	N/A	N/A	N/A	N/A
Source of protein	N	N	N/A	N/A	N/A	N/A
X of your five a day	N	N	N/A	N/A	N/A	N/A
Vitamin or Mineral	N	N	N/A	N/A	N/A	N/A

OTHER LABELLING INFORMATION		
MAIN PRODUCT TITLE	LEGAL TITLE	CUSTOMER MARKETING TEXT
Hash Brown Bites	Shredded potato, cauliflower, white onion, cabbage and parsnip hash browns, lightly seasoned and pre-fried.	Turn breakfast (or lunch and dinner) up a notch with our perfectly seasoned Hash Brown Bites. They contain five vegetables for a healthier twist - but with that signature Hash Brown taste. Inspired by our fan-favourite Hash Browns in our restaurants, now to be enjoyed at home. They contain only natural ingredients that you would find in your cupboard at home: potatoes, cauliflower, onion, cabbage and parsnip. Plus, some spices for seasoning. We want plants to taste good and these are a bite off the old block.
ICONS AND LOGOS	SAFETY WARNINGS	COOKING INSTRUCTIONS
Made with 5 vegetables (FOP) Gluten Free (BOP) Source of Fibre (BOP) Approx. 4 Servings (BOP) Vegetarian (BOP)	Warning: To avoid danger of suffocation, keep this plastic bag away from babies and children.	Oven Cook from Frozen: 1. Preheat oven to 200°C / 180°C Fan / Gas Mark 6 2. Remove from packaging and place the hash brown bites on a baking tray in your preheated oven. 3. Cook for 16-20 minutes, turning half way through. 4. Ensure the hash brown bites are piping hot and cooked through before eating. Enjoy! Air Fry from Frozen: 1. Preheat the air fryer to 180°C. 2. Place a portion (4 hash browns bites) in the air fryer in a single layer. 3. Cook for 12 minutes, turning halfway through. 5. Ensure hash brown bites are piping hot and cooked through before eating. Enjoy!

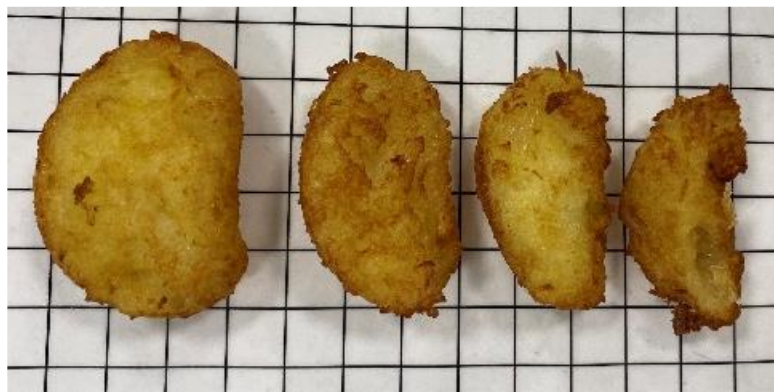
		All cooking appliances vary. This is a guide only. Do not reheat once cooled.
SERVING SIZE	STORAGE INSTRUCTIONS	FREEZING INSTRUCTIONS
4 hash brown bites: 76g raw weight 67g cooked weight	Keep frozen -18°C	Keep Frozen -18°C

QAS		
ORGANOLEPTICS		
APPEARANCE	Cooked – Uniform round golden-brown hash brown with some visible darker particulate highlights. USDA 1-2. When cut through - Visible pieces of shredded potato, parsnip, cauliflower, onion and cabbage evenly spread throughout hash brown.	
TASTE	Cooked – Fried potato taste with notes of parsnip, cauliflower, onion & cabbage. Subtle seasoning after-taste of garlic, onion & white pepper.	
AROMA	Typical fried potato aroma with cooked vegetable & seasoning back notes.	
TEXTURE	Crispy external texture with softer potato internal texture with slight bite from cauliflower, parsnip and cabbage and potato shred.	
ANALYTICAL READINGS		
ACCEPTABLE TOLARANCES (PHOTOS)		
ACCPETBALE		UNACCEPTABLE
Appearance	Frozen product: Uniform golden-brown hash brown with some visible darker particulate highlights. USDA 0-2. 	- Hash browns are light or very dark in colour (USDA <0 or >2). - Misshapen/broken core post fry.
	Cooked product - Slightly darker golden-brown after cooking. USDA 2. - Off-white internal with onion & cauliflower pieces throughout, with pale yellow for parsnips and green from cabbage. 	Cooked product - Very dark/overcooked hash brown. - Green/brown potato internally. - USDA >3
	Cooked - Cut through. Crisp external texture with soft potato internal texture and mixed veg pieces throughout.	Cooked - Cut through.

		- Soggy external texture. - Internal shred resembles mash. - Missing components. 
Colour	USD colour chart – target 1-2. 	USD colour chart <0-1 + >2 
Shape/Size Marriages Small pieces/Broken Pieces Defects Substantial Units Foreign Objects	Target piece weight: 20g Acceptable Limits – ± 2g Foreign matter – max per pack: 0 <i>Stones, soil, glass, metal, plastic, leaves, stalks, other veg etc.</i> Marriages: present <i>(White patches caused by hash brown touching in the fryer)</i>  Mis-shapes / Doubles – Minor: Max per pack 2 <i>Hash brown not perfectly flat / potato shred is protruding making the hash browns slightly unlevelled / 2 hash browns joined during transfer.</i>	<17g or >20g Hash brown disc.



Broken Pieces – Major. Max per pack 2
Broken hash browns, usually present at the end of a production run.



Gross Blemish – max per pack 0
Discolouration or blemished brown or grey area greater than a circle with the diameter of 10mm.



Major blemish: max per pack - permitted
Discolouration or blemished brown or grey area the size of the diameter of a circle between 6mm and 10 mm in diameter, wither as a single blemish or an aggregate of blemishes on the same unit.



Minor Blemish - max per pack – permitted
Discolouration or blemished brown or grey area equal to or less than
a circle with the diameter of 6mm.



Packed product in primary packaging:



340g of hash browns packed into a preprinted bag, fully sealed.
Back design central, minimal 5mm each way.
White cut line at base of bag only.
No product in seal area.

Primary packed product coding:



Correct coding information printed on clear top film with good quality print.
Correct use by date format MMMYYYY

Outercase fill and label:

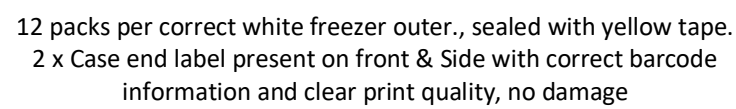


Bag alignment off centre >5mm left or right.
Bag not fully sealed.
White cut line at top of bag.
Burst / damaged bags visible.
Product trapped in seal area.



Incorrect or missing coding on pack, poor quality print.
Incorrect use by date format present.

FINAL PRODUCT IN PACKAGING



< 12 packs in outer case.
Incorrect outer case
Incorrect case end label, < 2 visible, poor application,
print quality, ripped or damaged.

[illegible]

FINISHED PRODUCT STANDARDS			
PACKED WEIGHT	T1	T2	FREQUENCY OF CHECKS
340g e		349.2g	Every pack check weighed whilst online.
DATE CODE FORMAT	MLOR	MLOI	FREQUENCY OF CHECKS
Best Before	9 months		Every batch
FACTORY TEMPERATURE	WAREHOUSE TEMPERATURE	TRANSIT TEMPERATURE	DEPOT TEMPERATURE
-18°C - -15°C	-18°C - -15°C	-18°C - -15°C	-18°C - -15°C

PACAKGING INFORMATION												
COMPONENT DESCRIPTION	WEIGHT	SPECIFICATION (E.G. 1MM FOIL, LAMINATED PAPER, PE/PE PLASTIC BAG)	Coated /uncoated?	Matt or Gloss?	FOOD CONTACT?	PRIMARY, SECONDARY, TERTIARY?	COUNTRY OF MANUFACTURE	SUPPLIER NAME AND ACCREDITATION	PRINT METHOD	PRINTER NAME AND CONTACT	RECYCLED CONTENT %	OPRL LABEL
Printed Bag	6.53g	440 x 225 mm MLLDPE	Coated	Gloss	Yes	Primary	UK	ProAmpac	Flexo	ProAmpac leigh.stanworth@fullersfoods.com	0	Recycle with bags at large supermarket. Don't recycle at home.
Outercase (12 case count)	233.5g	Internal dimensions 390 x 290 x 130	N/A	N/A	No	Secondary	UK	Smurfit Kappa	N/A		72%	
Outercase label	2g	76 x 95 mm Plain label			No	Secondary	UK				0	
Pallet	28kg	1200 x 1000mm	N/A	N/A	No	Tertiary	UK	CHEP	N/A	N/A	N/A	
Pallet Wrap		Clear LDPE			No	Tertiary	UK	Trio World	N/A		0	

Pallet configuration: Cases per layer 16

Layers per pallet: 9

Total per pallet: 144