

Product Specification

Product Name	Teriyaki Mochi Rice Bites		
Product Description	Fried Rice Cracker with Teriyaki Flavour		
Product Code	TEMB500	Storage (°C)	Ambient
Shelf Life from Manufacture	18 Months	Storage (°C) Once Opened	Ambient
		Case Size	1 x 500g
Export Commodity Code	19059055	Unit Barcode	5060145053670
Import Commodity Code	1905905500	Case Barcode	N/A
Meursing Code	N/A	Erudus ID	c4310ae3bf564ef6bd653fce69d83e35

Supplier Name:	Filberts Fine Foods Ltd
Supplier Address:	Greens Barn Page Lane West Pennard Glastonbury Somerset BA6 8NX
BRCGS Site Code:	1662423
Company Number:	7027999
Telephone Number:	01458 833 744
Sales Contact:	sales@filbertsfinefoods.co.uk
Technical Contact:	technical@filbertsfinefoods.co.uk
Website:	https://mrfilberts.com/

Pack Images	
Front Of Pack	Back Of Pack
<div>Product Image</div> <div style="height: 150px;"></div>	

INGREDIENT LIST & COUNTRY OF ORIGIN	
Ingredient Name (Including Compound Ingredients)	Country of Origin
Rice 59%	Thailand
Rice Bran Oil	Thailand
Tamari (SOYBEAN , water, salt, rice)	Thailand
Sugar	Thailand
Teriyaki Seasoning 3.7%: sugar, garlic powder, onion powder, ginger powder, white pepper, hydrolysed vegetable protein powder, vinegar powder, salt, SESAME oil, maltodextrin, citric acid, natural smoke oil flavour	Thailand
Roasted White SESAME Seed	Thailand
Sweet Rice Wine (Mirin)	Vietnam
Yeast Extract	China
Colour: Caramel E150a	China
Country of Final Processing	Thailand

Dietary/Allergen Information:					
	In the Product Y/N	Within the Factory Y/N	On the Same Production Line Y/N	Stored in the Same Warehouse Y/N	Comments
Cereals Containing Gluten i.e. Wheat, Rye, Barley, Oats, Spelt, Kamut, or their hybrid strains	N	Y	Y	Y	
Celery and Products thereof	N	N	N	N	
Crustaceans	N	Y	Y	Y	
Eggs and Egg Derivatives	N	N	N	N	
Fish and Fish Products	N	Y	Y	Y	
Genetically Modified Material	N	N	N	N	
Lupins/Lupin Derivatives	N	N	N	N	
Milk and Dairy Products inc. lactose	N	Y	Y	Y	
Molluscs and Product thereof	N	Y	Y	Y	
Mustard and Mustard Products	N	Y	Y	Y	
Nuts and Nut Derivatives (Almonds, Hazelnut, Walnut, Cashew, Pecan, Brazil Nut, Pistachio, Macadamia, and Queensland Nut)	N	Y	Y	Y	
Peanuts and Peanut Derivatives	N	Y	Y	Y	
Sesame Seeds/Sesame Seed Derivatives	Y	Y	Y	Y	
Soybeans and Soya Derivatives	Y	Y	Y	Y	
Sulphur Dioxide and Sulphites (SO ₂)	N	N	N	N	

HFSS Score

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Supplementary Ingredient Information

	Product Contains (Yes/No):
Palm Oil	No
Hydrogenated Vegetable Oil/Fats	No
GM Protein/DNA	No

Additives

	Product Contains (Yes/No):
Artificial Antioxidants	No
Artificial Colours	Yes
Artificial Flavour Enhancers	No
Artificial Flavourings	No
Artificial Preservatives	No
Artificial Sweeteners	No

Diet Suitability	Yes/No	Details
Coeliac Diet	No	Produced on the same production line as wheat
Vegan Diet	No	Produced on the same production line as milk, fish, crustaceans, and molluscs
Vegetarian Diet	No	Produced on the same production line as milk, fish, crustaceans, and molluscs
Halal Diet	No	Not Certified
Kosher Diet	No	Not Certified

Pack Declarations

The contents of this bag may differ from the photograph shown. Please refer to product label for actual contents. Whilst we only produce snacks that are Free From, some snacks that we trade are not. See full ingredients list on packet front.

Warning: This bag contains an oxygen absorber packet. Do not eat and keep out of reach of children.

Storage Advice: Store in a cool, dry place. Once opened, empty completely into storage jar. Ensure storage jar is empty before filling, to ensure correct product rotation. Inspect your jar for any damage. If damaged, replace from your contact supplier. Consume within 8 weeks once opened. Our recipes use, wherever possible, fresh ingredients which can sometimes stick together. Lightly tap the outside of the bag to loosen. Packaged in a protective atmosphere.

435 kcal per 100g portion.

Made in a facility that processes **Wheat, Fish, Milk, Nuts, Peanuts, Mustard, Crustaceans** and **Molluscs** and products thereof.

Nutritional Data	Per 100g	Method of Analysis or Source of Information
Energy (kJ)	1820kJ	Analytical
Calories (kcal)	435Kcal	Analytical
Fat (g)	15g	Analytical
Of which saturates (g)	3.4g	Analytical
Carbohydrates (g)	69g	Analytical
Of which sugars (g)	10g	Analytical
AOAC Fibre (g)	0.4g	Analytical
Protein (g)	6.3g	Analytical
Salt (g)	2.0g	Analytical
Sodium (mg)	800mg	Analytical

Product Weights:	
Unit Net Weight (g)	500
Unit Gross Weight (g)	540
Case Net Weight (g)	N/A
Case Gross Weight (g)	N/A

Product Dimensions (H X W X D) mm:	
Unit Dimension	230 x 210 x 120
Case Dimension	N/A

Pallet Configurations:		
	EURO PALLET	STANDARD PALLET
Units Per Layer	60	78
Layers Per Pallet	5	5
Total Units Per Pallet	300	390
Full Pallet Net Weight (kg)	150	195
Full Pallet Gross Weight (kg)	182	231
Full Pallet Dimensions (H X W X D) mm	600 x 800 x 1200	600 x 1000 x 1200

Primary Packaging Materials:	
Pouch Material	Polyethylene terephthalate, aluminium, linear low-density polyethylene
Oxygen Scrubber Material	Mixture of polyethylene terephthalate, polyethylene, paper, and linear low-density polyethylene
Pouch Net Weight (g)	40

Microbiological:	
Organism	Target
Total Plate Count	<10,000 cfu/g
Yeast and Moulds	<100 cfu/g
Staphylococcus Aureus	<10 cfu/g
Bacillus Cereus	<100 cfu/g
E. Coli	<3 cfu/g
Salmonella	Not Detected in 25g
Listeria Monocytogenes	Not Detected in 25g
Clostridium Perfringens	Not Detected in 25g

Chemical and Physical Parameters (Including Heat Process):		
Parameter	Target	Tolerance
aW	<0.60	0.10

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Filberts Fine Foods Ltd continues to meet the necessary Food Hygiene Regulations and operates a HACCP Food Safety Management System.

All products are produced in line with current UK and EU legislation.

Filberts Fine Foods is a BRCGS Food Safety and B-Corp certified company. Copies of certificates are available on request.

To verify BRCGS certificate validity, please visit <https://directory.brcgs.com/>

To verify B-Corp certification, please visit <https://www.bcorporation.net/en-us/find-a-b-corp/>

Signed:

A. Panting



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