

# RH AMAR & Co. LTD.

## Product Specification Document



Part Number: EP001  
Part Name: Garlic Paste 75g

| Supplier Address                                                                    | Manufacturing Address Newbury                                                                |
|-------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------|
| RH Amar & Co LTD<br>Turnpike Way<br>High Wycombe                                    | English Provender Company<br>Buckner Croke Way<br>New Greenham Park<br>Thatcham<br>Berkshire |
| Postcode: HP12 3TF                                                                  | Postcode: RG19 6HA                                                                           |
| Tel no.: 00 (44) 1494 530200                                                        | Tel no.: 00 (44) 1635 528800                                                                 |
| Fax : 00 (44) 1494 472076                                                           | Fax : 00 (44) 1635 528855                                                                    |
| Email : info@rhamar.com                                                             | Email : sales@englishprovender.com                                                           |
| Accreditation :<br>BRC Storage & Distribution Unannounced<br>AA* - Expiry 27 Nov 18 | Accreditation :<br>BRC Grade A+ Exp. Jan 2017                                                |
| Auditing Body: SAI Global                                                           | Auditing Body : Exova                                                                        |
|                                                                                     | HACCP :H3m                                                                                   |

|                                          |                                                                                                                       |
|------------------------------------------|-----------------------------------------------------------------------------------------------------------------------|
| <b>Technical Contact</b>                 | Markus Endt / Grainne Lawless                                                                                         |
| <b>Technical Contact E-Mail</b>          | <a href="mailto:mendt@rhamar.com">mendt@rhamar.com</a> / <a href="mailto:glawless@rhamar.com">glawless@rhamar.com</a> |
| <b>Sales Contact</b>                     | TBC                                                                                                                   |
| <b>Sales Contact E-Mail</b>              | TBC                                                                                                                   |
| <b>NPD Contact</b>                       | Not applicable                                                                                                        |
| <b>NPD Contact E-Mail</b>                | Not Applicable                                                                                                        |
| <b>24 hours Technical Contact</b>        | Markus Endt / Tim Brady                                                                                               |
| <b>24 hours Technical Contact Mobile</b> | 079888 18285 / 07811 323728                                                                                           |
| <b>24 hours Technical Contact E-Mail</b> | <a href="mailto:mendt@rhamar.com">mendt@rhamar.com</a> / <a href="mailto:tbrady@rhamar.com">tbrady@rhamar.com</a>     |
| <b>24 hours Sales Contact</b>            | TBC                                                                                                                   |
| <b>24 hours Sales Contact Mobile</b>     |                                                                                                                       |
| <b>24 hours Sales Contact E-Mail</b>     |                                                                                                                       |

|                                       |                |
|---------------------------------------|----------------|
| <b>Country Of Product Manufacture</b> | United Kingdom |
|---------------------------------------|----------------|

## **1. Product Description (PS910) (Setup: PS930, PS935, PS940; MS810, MS820, MS815, MS825)**

|                |                                                                                                                          |
|----------------|--------------------------------------------------------------------------------------------------------------------------|
| <b>Colour:</b> | pale beige                                                                                                               |
| <b>Taste:</b>  | Strong garlic with a hint of sharpness of citric acid and lemon juice. Leaves a lingering acidic aftertaste in the mouth |
| <b>Aroma:</b>  | Strong garlic with a hint of citrus aroma                                                                                |
| <b>Texture</b> | Smooth puree of garlic with slight texture of fresh garlic cloves.                                                       |

## **2. Trade Description and Ingredient Declaration: (BM130 / PS152)**

Trade Description: Garlic Paste

Legal Ingredient Declaration: Diced Garlic (75%), Spirit Vinegar, Water, Garlic Puree (5%), Concentrated Lemon Juice, Salt, Stabiliser (Xanthan Gum), Preservative (Potassium Sorbate).

### 3. Compositional details (BM130 / MS130 /MS830)

| Product                                        | Ingredient                                     | Supplier ((D)<br>= Default<br>Supplier)              | Country Of<br>MFG | Breakdown Of<br>Ingredient         | Ing Country<br>Of Origin     | Additives / E<br>numbers | Additives<br>PPM in<br>Finished<br>Product |
|------------------------------------------------|------------------------------------------------|------------------------------------------------------|-------------------|------------------------------------|------------------------------|--------------------------|--------------------------------------------|
| 10103754-<br>282-EPC VL<br>Garlic Paste<br>75g | RM001263-<br>K-diced garlic                    | 102357 -<br>JDM<br>Foodgroup<br>(D)                  | China             | 71 ** Garlic                       | China                        |                          |                                            |
|                                                | RM001091-<br>L-Spirit<br>vinegar               | 102882 -<br>Mizkan<br>Europe Ltd<br>(D)              | United<br>Kingdom | 1454 ** Spirit<br>Vinegar          | France,<br>United<br>Kingdom |                          |                                            |
|                                                |                                                | 102613 -<br>Manor<br>Vinegar                         | United<br>Kingdom | 651 ** Water                       | United<br>Kingdom            |                          |                                            |
|                                                |                                                |                                                      |                   | 641 ** Spirit<br>Vinegar           | United<br>Kingdom            |                          |                                            |
|                                                |                                                |                                                      |                   | 1036 **<br>Distilled alcohol       | Belgium,<br>France           |                          |                                            |
|                                                | RM000777-<br>L-Water                           | 100117 -<br>Thames<br>Water (D)                      | United<br>Kingdom | 651 ** Water                       | United<br>Kingdom            |                          |                                            |
|                                                |                                                | 101757 -<br>Dee Valley<br>Water                      | United<br>Kingdom | 651 ** Water                       | United<br>Kingdom            |                          |                                            |
|                                                | RM000917-<br>K-Garlic<br>puree                 | 100035 - J C<br>Dudley & Co<br>(D)                   | China             | 72 ** Garlic<br>Puree              | China                        |                          |                                            |
|                                                | RM001348-<br>K-<br>Concentrated<br>lemon juice | 102673 -<br>Billington<br>Food<br>Ingredients<br>(D) | Italy             | 1513 ** Lemon<br>juice concentrate | Italy                        |                          |                                            |
|                                                |                                                | 100035 - J C<br>Dudley & Co                          | Italy             | 429 ** Lemons                      | Italy                        |                          |                                            |
|                                                | RM000083-<br>K-Salt                            |                                                      | United<br>Kingdom | 462 ** Salt                        | United<br>Kingdom            |                          |                                            |

**RH AMAR & Co. LTD.**  
**Product Specification Document**



| Product | Ingredient                          | Supplier ((D)<br>= Default<br>Supplier)           | Country Of<br>MFG | Breakdown Of<br>Ingredient | Ing Country<br>Of Origin | Additives / E<br>numbers    | Additives<br>PPM in<br>Finished<br>Product |
|---------|-------------------------------------|---------------------------------------------------|-------------------|----------------------------|--------------------------|-----------------------------|--------------------------------------------|
|         |                                     | 102924 -<br>British Salt<br>Ltd (D)               |                   | sodium<br>hexacyanoferrate | China, United<br>Kingdom | E535<br>anticaking<br>agent | <1                                         |
|         |                                     | 101547 -<br>Sleaford<br>Quality Foods             | United<br>Kingdom | 755 ** Salt                | United<br>Kingdom        |                             |                                            |
|         |                                     |                                                   |                   | sodium<br>hexacyanoferrate | China, United<br>Kingdom | E535<br>anticaking<br>agent | 1                                          |
|         | RM001618-<br>K- Xanthan<br>Gum      | 100239 -<br>Ingredients<br>Consultancy<br>(D)     | China             | 2510 **<br>Xanthan Gum     | China                    | E415<br>stabiliser          | 1520                                       |
|         | RM000086-<br>K-Potassium<br>sorbate | 100891 -<br>Lehmann<br>Food<br>Ingredients<br>(D) | China             | E202                       | China                    | E202<br>preservative        | 1310                                       |

**4. HARA detailed information (Needs to be in COSTREP table,  
PS130 for finished part and MS140/4 for ingredients; BM130)**

**RH AMAR & Co. LTD.**  
**Product Specification Document**  
**Finished Product**



| Name         | Supplier | Temperature received/store | State  | Max Shelf Life | Once Opened                          | Comments of approval |
|--------------|----------|----------------------------|--------|----------------|--------------------------------------|----------------------|
| Garlic Paste | EPC      | Cool and dry place         | Liquid | 12 Months      | Refrigerated – Finish within 4 weeks |                      |

## Ingredients

| Ingredient Name | Supplier ((D) Default Supplier) | Temperature received/store     | State  | Max Shelf Life | Once Opened        | Comments of approval                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |
|-----------------|---------------------------------|--------------------------------|--------|----------------|--------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Salt            | Sleaford Quality Foods          | receive ambient, store ambient | Powder | 156 - W        | amb,bag+bucket+lid | State: Powder<br>Storage Temp:<br>Ambient pH: approx.<br>10 aW: <0.78 (in brine) Moisture:<br>0.05% Heat Process:<br>1st evaporator<br>132'C/30 minutes 2nd<br>evaporator 94'C/30<br>minutes 3rd<br>evaporator 76'C/30<br>minutes 4th<br>evaporator 60'C/30<br>minutes 5th<br>evaporator 44'C/30<br>minutes<br><b>COMPONENT<br/>           INGREDIENTS</b><br>*Anticaking Agent<br>State: crystalline<br>solid. Shelf Life: 2<br>years Storage Temp:<br>Ambient Heat<br>Process: Sprayed on<br>to undried salt prior<br>to drying, dryer temp<br>180-220'C for 30<br>minutes |

**RH AMAR & Co. LTD.**  
**Product Specification Document**



|                   |                              |                                |        |         |                    |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |
|-------------------|------------------------------|--------------------------------|--------|---------|--------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Salt              | British Salt Ltd (D)         | receive ambient, store ambient | Powder | 105 - W | amb,bag+bucket+lid | <p>State: Powder. Shelf Life: 730 days.<br/> Storage Temp: Ambient. Moisture: &lt;0.2% Heat Process: 132'C about 30 minutes. Once Opened Storage Temp: Ambient. Once Opened Shelf Life: 365 days.<br/> Drying of salt 180'C about 30 minutes.</p> <p>Component ingredients. *Sodium Hexacyanoferrate (II) E535. State: Powder. Shelf Life: 730 days.<br/> Storage Temp: Ambient. Moisture: &lt;0.03% Heat Process: 180'C about 30 minutes. Once Opened Storage Temp: Ambient. Once Opened Shelf Life: 730 days.</p> |
| Potassium sorbate | Lehmann Food Ingredients (D) | receive ambient, store ambient | Powder | 3 - Y   | amb,bag+bucket+lid | <p>State: Granules. Shelf life: 730 days from manufacture. Max shelf life on delivery: 547 days. Once Opened storage temp: 5'C-30'C. Optimum storage temp: 15'C-20'C. Once opened shelf life: 730 days from manufacture.</p>                                                                                                                                                                                                                                                                                        |
| Water             | Thames Water (D)             | receive ambient, store ambient | Liquid | N/A     | amb,bag+bucket+lid | HARA is N/A                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |

**RH AMAR & Co. LTD.**  
**Product Specification Document**



|                |                       |                                |           |         |                                    |                                                                                                                                                                                                                                                                                                                                                                                          |
|----------------|-----------------------|--------------------------------|-----------|---------|------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Water          | Dee Valley Water      | receive ambient, store ambient | Liquid    | N/A     | amb,bag+bucket+lid                 | N/A                                                                                                                                                                                                                                                                                                                                                                                      |
| Garlic puree   | J C Dudley & Co (D)   | r -15-23C, s -15-21C           | Solid IQF | 104 - W | <4hrs -15-21C,D+60d, >4h 1-5C D+3d | State: Frozen Shelf Life: 730 days<br>Storage Temp: -18'C<br>Wash Info: 100ppm free chlorine, ambient temperature, and approx. 5 minutes.<br>Agitated Cooling: approx. 40 minutes @30'C Defrost: approx. <24 hours @ 0-5'C                                                                                                                                                               |
| Spirit vinegar | Manor Vinegar         | receive ambient, store ambient | Liquid    | 26 - W  | ambient,IBC                        | Spirit Vinegar State: Liquid Shelf Life: 186 days Storage Temp: ambient Max pH : 3 Water Activity : 0.954 Moisture : 85.75% Salt : 0% Heated at 20 to 28c for 72 hours. Component ingredients * Water Max pH : 7 Moisture : 100% Salt : 0% * Distilled Alcohol Max pH : 3 Moisture : 96% Salt : 0% Shelf Life (unopened) : 186 days (6 months) Shelf Life (opened) : 186 days (6 months) |
| Spirit vinegar | Mizkan Europe Ltd (D) | receive ambient, store ambient | Liquid    | 106 - W | ambient,IBC                        | State: Liquid. Shelf Life on Delivery: 549 days. Storage temp: 15*C-30*C. Max temp on delivery: 30*C.                                                                                                                                                                                                                                                                                    |

**RH AMAR & Co. LTD.**  
**Product Specification Document**



|                          |                                 |                          |           |         |                                    |                                                                                                                                                                                                                                                                                                                                                                        |
|--------------------------|---------------------------------|--------------------------|-----------|---------|------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| diced garlic             | JDM Foodgroup (D)               | r -15-23C, s -15-21C     | Solid IQF | 104 - W | <4hrs -15-21C,D+60d, >4h 1-5C D+3d | Max pH : 6.0<br>Moisture : 58 to 63%<br>Salt : Trace Washed in 200ppm for 10 mins                                                                                                                                                                                                                                                                                      |
| Concentrated lemon juice | J C Dudley & Co                 | receive 0-5C, store 1-4C | Liquid    | 52 - W  | 1-4C, bucket/container             | State: Liquid aseptic<br>Max Shelf Life: 365 days<br>Storage Temp: 0-5C<br>Max pH: 3 aW: approx. 0.95-0.91 based on brix, not measured<br>Moisture: approx. 5% based on brix, not measured<br>Wash Info: Municipal water, no chemicals used, dwell time 15 minutes<br>Heat Process Info: 90-92C for 35 seconds<br>Cooling Info: Immediately after pasteurisation to 5C |
| Concentrated lemon juice | Billington Food Ingredients (D) | receive 0-5C, store 1-4C | Liquid    | 360 - D | 1-4C, bucket/container             | SUPPLIED PRODUCT. *Lemon Juice. State: Aseptic Liquid. Max shelf life: 720 days. Storage temp: 5°C. Max pH: 7.5. Wash info: 10 mins washing with portable water. Heat process: Raw material is pasteurised at 90°C for 45 secs after squeezing. To aseptically fill 84-86°C for 30-34 seconds. Cooling info: cooled to 18-22°C within 10-12                            |

|             |                                |                                   |        |         |                    |                                                                                                                                                                                                                                                                                                                                  |
|-------------|--------------------------------|-----------------------------------|--------|---------|--------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|             |                                |                                   |        |         |                    | mins. Additional info:<br>Aseptically filled.                                                                                                                                                                                                                                                                                    |
| Xanthan Gum | Ingredients<br>Consultancy (D) | receive ambient, store<br>ambient | Powder | 730 - D | amb,bag+bucket+lid | <b>SUPPLIED PRODUCT.</b><br>*Xanthan Gum.<br>State: powder. Max shelf life before opening: 730 days.<br>Storage temp before opening: Ambient.<br>Max pH: 8. % moisture: <15%. Heat process: Time: 30+5min, temp: 121+2*C. Storage temp once open: Ambient. Max shelf life once open: Reseal once open & use as best before date. |

- 1) IQF and chilled raw materials are issued to prep room on demand.
- 2) FRZ raw materials are defrosted 24 hours at chilled temperature prior to use.

## 5. Analytical standards (QC420)

| Test: (frequency is each batch) | Specification      | Comments                                                                                                                                                                                                                                                                                                                                                          |
|---------------------------------|--------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>pH:</b>                      | 3.60-4.00          | Each batch. Calibration. pH equipment is recalibrated every 4 hours using standard buffers (4.0 and 7.0).                                                                                                                                                                                                                                                         |
| <b>CIMSCEE:</b>                 | Safety ; Stability | By Calculation                                                                                                                                                                                                                                                                                                                                                    |
| <b>Viscosity:</b>               | 0                  | Measured at point of manufacturer using either Bostwick or Brookfield equipment. X to X is Bostwick after 40 seconds range @ spindle (rpm) is Brookfield Calibration. Brookfield equipment calibrated every 6 months by contractor. Bostwick not applicable. Please note 'N/A' signifies that viscosity is not considered an attribute for this specific product. |

**RH AMAR & Co. LTD.**  
**Product Specification Document**



|                              |         |                                                                                                                                                                                                                                                                                                                                                                                        |
|------------------------------|---------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Total soluble solids:</b> | N/A     | Refractometer. Calibration. Refractometers calibrated weekly using standard solutions. Please (note) 'N/A' or 'cook to temperature' signifies that total soluble solids is not considered for this specific product.                                                                                                                                                                   |
| <b>Visual colour:</b>        | Typical | Assessed using agreed product information sheet and a retained reference sample from the previous production run.                                                                                                                                                                                                                                                                      |
| <b>Texture:</b>              | Typical | Assessed using agreed product information sheet and a retained reference sample from the previous production run.                                                                                                                                                                                                                                                                      |
| <b>Taste:</b>                | Typical | Assessed using agreed product information sheet and a retained reference sample from the previous production run.                                                                                                                                                                                                                                                                      |
| <b>Aroma</b>                 | Typical | Assessed using agreed product information sheet and a retained reference sample from the previous production run.                                                                                                                                                                                                                                                                      |
| <b>Legal Declared Weight</b> | 75g     | All products weighing 10kg or below are packed using average weight legislation. Please note that products sold in millilitres or litres are all filled by weight. The 2 elements are linked by the following equation. Mass = volume x density. Standard densities are stated below if applicable. Calibration. Scales are checked for accuracy twice daily using calibrated weights. |
| <b>Comments</b>              | 75g     |                                                                                                                                                                                                                                                                                                                                                                                        |
| <b>T1</b>                    | 70.5g   |                                                                                                                                                                                                                                                                                                                                                                                        |
| <b>T2</b>                    | 66g     |                                                                                                                                                                                                                                                                                                                                                                                        |
| <b>Specific Gravity</b>      | 0       |                                                                                                                                                                                                                                                                                                                                                                                        |
| <b>C of A to be provided</b> | No      | Detailing Lot code, use by date, pH, Viscosity, and TSS as appropriate                                                                                                                                                                                                                                                                                                                 |

## 6. Microbiological standards (BM130/2 tech group) (Setup: MS950)

| Test                 | Units | Specified |
|----------------------|-------|-----------|
| TVC                  | cfu/g | <5,000    |
| Enterobacteriaceae   | cfu/g | <10       |
| Yeasts               | cfu/g | <100      |
| Moulds               | cfu/g | <100      |
| Lactic acid bacteria | cfu/g | <100      |
| Bacillus cereus      | cfu/g | <20       |

Laboratory status: UKAS accredited

## 7. Nutritional standards (PS140)

| Nutritional Data    | Typical value per 100g | Typical analysis | Units     |
|---------------------|------------------------|------------------|-----------|
| energy values (kJ)  | 329                    | 329              | kJ/100g   |
| energy value (kcal) | 78                     | 78               | kcal/100g |
| fat total (g)       | 0.1                    | 0.1              | g/100g    |
| Of Which:           |                        |                  |           |
| saturated fat (g)   | <0.1                   | <0.1             | g/100g    |
| carbohydrate (g)    | 15.0                   | 15.0             | g/100g    |
| Of Which:           |                        |                  |           |
| total sugars (g)    | 2.2                    | 2.2              | g/100g    |
| salt (g)            | 3.18                   | 3.18             | g/100g    |
| protein (g)         | 3.7                    | 3.7              | g/100g    |

Nutrition is always calculated unless otherwise stated.  
 If analysed laboratory status: UKAS accredited

## 8. Allergens, food intolerance free from and acceptability (PS120 /PS130)

|                                                    |                              |                 | Contamination Risk<br>(See Below for<br>definition) | Contamination Risk<br>(See Below for<br>definition) | Contamination Risk<br>(See Below for<br>definition) |
|----------------------------------------------------|------------------------------|-----------------|-----------------------------------------------------|-----------------------------------------------------|-----------------------------------------------------|
| <b>Allergens as per current<br/>EU legislation</b> | <b>Intentionally Present</b> | <b>Comments</b> | <b>1</b>                                            | <b>2</b>                                            | <b>3</b>                                            |
| celery and derivatives                             | N                            |                 | Y                                                   | Y                                                   | Y                                                   |
| cereals with gluten                                | N                            |                 | Y                                                   | Y                                                   | Y                                                   |
| crustaceans and<br>derivatives                     | N                            |                 | Y                                                   | Y                                                   | Y                                                   |
| egg and derivatives                                | N                            |                 | Y                                                   | Y                                                   | Y                                                   |
| fish and derivatives                               | N                            |                 | Y                                                   | Y                                                   | Y                                                   |
| Lupin & product thereof                            | N                            |                 | N                                                   | N                                                   | Y                                                   |
| milk and derivatives with<br>lactose               | N                            |                 | Y                                                   | Y                                                   | Y                                                   |
| Mollusc & products<br>thereof                      | N                            |                 | Y                                                   | Y                                                   | Y                                                   |
| mustard and derivatives                            | N                            |                 | Y                                                   | Y                                                   | Y                                                   |
| nuts and derivatives                               | N                            |                 | N                                                   | N                                                   | Y                                                   |
| peanuts and derivatives                            | N                            |                 | N                                                   | N                                                   | Y                                                   |
| sesame seeds and<br>derivatives                    | N                            |                 | N                                                   | N                                                   | Y                                                   |
| soyabeans and derivatives                          | N                            |                 | Y                                                   | Y                                                   | Y                                                   |
| sulphites >10ppm                                   | N                            |                 | Y                                                   | Y                                                   | Y                                                   |

**Definition of Contamination Risk**

1. Cross-contamination risk from other products handled on the site manufacturing equipment.
2. Cross-contamination risk from other products handled within the same manufacturing site but not on the same equipment.
3. Cross-contamination risk from further down supply chain.

EPC risk assessment does not identify that the use of alibi labelling is necessary for cross contamination risks. Copy of our allergen policy, risk assessment and validation work are available on request

**RH AMAR & Co. LTD.**  
**Product Specification Document**



| Free From                     | Yes / No | Comments                                                |
|-------------------------------|----------|---------------------------------------------------------|
|                               |          |                                                         |
| maize and derivatives         | N        | Xanthan Gum                                             |
|                               |          |                                                         |
| additives                     | Y        | Xanthan Gum, Potassium Sorbate, sodium hexacyanoferrate |
| antioxidants                  | N        |                                                         |
| preservatives                 | N        | Contains Potassium Sorbate                              |
|                               |          |                                                         |
| beef and derivatives          | Y        |                                                         |
| lamb and derivatives          | Y        |                                                         |
| MRM                           | Y        |                                                         |
| pork and derivatives          | Y        |                                                         |
|                               |          |                                                         |
| cereals without gluten        | Y        |                                                         |
| coconut and derivatives       | Y        |                                                         |
| fruit and derivatives         | N        | Contains Lemon Juice                                    |
| garlic                        | N        | Contains Garlic                                         |
| vegetables and derivatives    | Y        |                                                         |
| yeasts and derivatives        | Y        |                                                         |
|                               |          |                                                         |
| aspartame                     | Y        |                                                         |
| benzoates                     | Y        |                                                         |
| BHA/BHT                       | Y        |                                                         |
|                               |          |                                                         |
| glutamates                    | Y        |                                                         |
| monosodium glutamate          | Y        |                                                         |
| TVP/HVP                       | Y        |                                                         |
|                               |          |                                                         |
| artificial colour             | Y        |                                                         |
| azo colours and coal tar dyes | Y        |                                                         |
| natural colour                | Y        |                                                         |
| artificial flavouring         | Y        |                                                         |
| nature identical flavouring   | Y        |                                                         |
| natural flavouring            | Y        |                                                         |
| irradiated material           | N        | Product is not irradiated                               |

| Acceptable to                  | Yes / No | Comments      |
|--------------------------------|----------|---------------|
| coeliacs                       | Y        |               |
| Fair trade certified? by who?  | N        |               |
| halal                          | N        | Not Certified |
| HARA approval                  | Y        |               |
| kosher                         | N        | Not Certified |
| lactose intolerants            | Y        |               |
| nut & sesame allergy sufferers | Y        |               |
| Organic certified? by who?     | N        |               |
| ovolacto vegetarians           | Y        |               |
| vegans                         | Y        |               |

## 9. GM statement (PS120)

Finished Product

| Part | Supplier                  | Registration | Manufacturer | Contains Soy | Contains Maize | Q 1 | Q 2 | Q 3 | Q 4 | Q 5 | Q 6 | Q 7 | Q 8 |
|------|---------------------------|--------------|--------------|--------------|----------------|-----|-----|-----|-----|-----|-----|-----|-----|
|      | English Provender Company | n/a*         | n/a*         | N            | Y              | Y   | Y   | Y   | Y   | Y   | Y   | Y   | *   |

Raw Materials in product that contain Soy and or Maize as a main ingredient or a sub ingredient.

| Raw Material | Supplier                | Registration             | Manufacturer                   | Contains Soy | Contains Maize | Q 1 | Q 2 | Q 3 | Q 4 | Q 5 | Q 6 | Q 7 | Q 8 |
|--------------|-------------------------|--------------------------|--------------------------------|--------------|----------------|-----|-----|-----|-----|-----|-----|-----|-----|
| Xanthan Gum  | Ingredients Consultancy | Valid IT/iSYS registered | Direct Foods - Shandong Fufeng | N            | Y              | Y   | Y   | Y   | Y   | Y   | Y   | Y   | Y   |

## **10. Illegal dye statement (static data)**

All 'at risk' raw materials i.e. turmeric, paprika, cayenne and chilli powder are only sourced from suppliers listed with Valid-IT. English Provender Company receives an illegal dye test certificate with each batch of these ingredients.

## **11. Packaging details (PS180 roll up and MS310 Setup screens)**

All food contact packaging satisfies Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food.

| <b>Supplier</b>     | <b>Certification</b> | <b>Description</b> | <b>Property</b>             | <b>Value</b>      |
|---------------------|----------------------|--------------------|-----------------------------|-------------------|
| DR Labelling System |                      | Barcode labels     | Material name               | Paper             |
|                     |                      |                    | Recycled content %          | 0                 |
|                     |                      |                    | Recycle information         | widely recyclable |
|                     |                      |                    | Dimensions mm (depthxwidth) | 75x100            |
|                     |                      |                    | Thickness micron            | 56                |
|                     |                      |                    | Weight g                    | 3                 |
|                     |                      |                    | Printed text                | none              |
|                     |                      |                    | Peelable                    | Yes               |
|                     |                      |                    | Number of colours           | 1                 |
|                     |                      |                    | Varnish type                | Gloss blockable   |
|                     |                      |                    |                             |                   |

## **12. Label format, date coding (BM130)**

|                                             |                  |
|---------------------------------------------|------------------|
| <b>Shelf life from date of manufacture:</b> | 12 Months        |
| <b>Minimum life on delivery:</b>            | 9 Months         |
| <b>Best Before date coding:</b>             | DD MM YY         |
| <b>Batch Code:</b>                          | Julian Code YDDD |

## **13. Delivery and Storage Conditions (PS910) (Setup PS930, PS935, PS940)**

|                                        |              |
|----------------------------------------|--------------|
| <b>Delivery Conditions:</b>            | Cool and Dry |
| <b>Storage Conditions unopened:</b>    | Cool and Dry |
| <b>Storage Conditions once opened:</b> | Refrigerated |

## **14. Palletisation details (BM130)**

|                             |                  |
|-----------------------------|------------------|
| <b>Pallet type:</b>         | BLUE CHEP PALLET |
| <b>Items per case</b>       | 6                |
| <b>Units per layer:</b>     | 60               |
| <b>Layers per pallet:</b>   | 4                |
| <b>Units per pallet:</b>    | 240              |
| <b>Pallet Height:</b>       | 0 m              |
| <b>Gross Pallet Weight:</b> | 32 kg            |
| <b>Pallet Dimensions:</b>   | 1.2m x 1.0m      |

## **15. Authorisation (input for spec)**

**Specification Approved for RH Amar**

**Name:**  
**Position:**  
**Date:**  
**Sign:**

Markus Endt  
Senior Technical Manager  
20 Oct 17  
*Markus A Endt*

**Specification Approved for Customer**

**Name:**  
**Position:**  
**Date:**

