



Soffles Limited, Ten 87, 39a Markfield Road, London, N15 4QA

Product Description	Soffle's All Natural Olive Oil Hummus		
Net Weight	170g // 1kg // 2kg	Scientific Name	
Drained Weight	-	Country of Origin	UK

1. INGREDIENTS

Ingredient	% in Final Product	Supplier	Origin
Boiled Chickpeas	48		Turkey-Argentina
Sesame paste	17		Turkey
Water	15		UK
Rapeseed Oil	15		UK
Olive Oil	3		EU
Salt			Netherland
Lemon Juice Concentrate			Turkey
Garlic Granule			China
Organic Bactocease (Vinegar)			EU

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
E500	Sodium Carbonate	Processing aid	Acidity regulator	Vinegar	
E500	Sodium Carbonate	Processing aid	Acidity regulator	Boiled Chickpeas	

3. NUTRITION INFORMATION

Source (Analysis / calculated)		
Typical value per	100g	Serving (specify)
Energy kJ	1477	
kcal	355	
Fat (g)	29.5	
of which saturates (g)	3.1	
Carbohydrate (g)	14.6	
of which sugars (g)	0.2	
Fibre (g)	4.2	
Protein (g)	9	
Salt (g)	0.9	

Other, including relevant vitamins or minerals (insert rows as necessary)		
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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	Paste (Smoot Texture)
Colour	Pale yellow
Flavour	Specific , sesame paste
Texture and mouth feel	Viscous , oily paste, (Smoot Texture)
Count / size	170g

6. PHYSICAL/CHEMICAL STANDARDS				
Provide a full list of relevant standards (insert rows as necessary)				
	Target	Maximum	Frequency	Method
PH	<4.7	4.75	Every Batch	PH meter
Salt	0.9%	1%	NA	NA

7. MICROBIOLOGICAL/CHEMICAL STANDARDS				
Provide a full list of relevant standards (insert rows as necessary).				
	Unacceptable limits (cfu/g)	Frequency	Target (cfu/g)	Method
Total Viable Count	>10 ⁶	Every 6 Months	<10 ⁵	
Coliforms	>10 ³	Every 6 Months	<100	
Preudomonas	>10 ⁴	Every 6 Months	<10 ³	
Staphlococcus aureus	>100	Every 6 Months	<20	
Escherichia coli	>100	Every 6 Months	<10	
Yeasts and mould	>10 ⁴	Every 6 Months	<10 ³	
Salmonella spp.	ND/25g	Every 6 Months	ND/25g	
Listeria Monocytogenes.	ND/25g	Every 6 Months	ND/25g	
Irradiation	Free From			
Genetic Modification	Free From			

7. MICROBIOLOGICAL/CHEMICAL STANDARDS	
Provide a full list of relevant standards (insert rows as necessary).	
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 .

8. PRODUCT STORAGE	
Storage instructions and conditions	Store $\leq 5^{\circ}\text{C}$.
Shelf Life From Manufacture	24 days

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 and Lid (IML Color Print)
Material	PP
Method of closure	Lid
Secondary (outer case)	
Description (e.g. box, sack, tote, ibc)	Carton box.
Material	cardboard

10. INTOLERANCE DATA					
<p>Please specify if the allergen is:</p> <ol style="list-style-type: none"> 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 <p>Include in your assessment, compound ingredients, flavourings, additives or processing aids. Insert + as appropriate.</p>					
	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 SO ₂					+

Free from lupin					+
Free molluscs					+