

PRODUCT SPECIFICATION

PRODUCT TITLE	LEON Garlic & Herb Waffle Fries	SUPPLIER	Lamb Weston / Meijer Supplied via Fullers
WEIGHT	550g	SHELF LIFE	548 days
OUTERCASE	15060699970970	BARCODE	5060699970973
COUNTRY OF ORIGIN	Netherlands	SPEC. VERSION	2

SUPPLIER DETAILS		MANUFACTURING DETAILS (IF DIFFERENT)	
Company Name	LEON Grocery Ltd.	Company Name	Lamb Weston / Meijer
Address	27 Copperfield Street, London, SE1 OEN	Address	Topaasstraat 54-62, Breda, Netherlands

PRODUCT INGREDIENT DECLARATION (as written on pack)
Potatoes (77%), Coating (12%) (Maize Flour, Potato Starch, Rice Flour, Gluten-Free *Oat Flour, Garlic Powder, Sea Salt, Rosemary, Onion Powder, Yeast Extract, Black Pepper, Spice extract (Paprika)), Vegetable Oils (Sunflower, Rapeseed).
<i>*Oats used in this product are gluten-free and have been specially produced, prepared and processed in a way to avoid contamination by cereals containing gluten</i>

ALLERGEN AND DIETARY REQUIREMENTS				
ALLERGENS	Product Free From YES / NO	Manufacturing Site Free From YES / NO	DECLARED ON PACK?	COMMENTS, INCLUDING SOURCE OF ALLERGEN
Nuts: Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof.	Y	Y		
Sesame seeds and products thereof	Y	Y		
Peanuts and products thereof	Y	Y		
Cereals containing Gluten? i.e. wheat, rye, barley, oats, spelt, kamut or their hybridized strains and products thereof.	Y	N	Y	Gluten handled on the line: validated sanitation used to ensure absence of gluten protein before production of this product.
Milk & products thereof	Y	N	N	The only milk on site is samples in the cold store: there are no open milk products in production areas and the risk of cross-contamination is almost negligible
Egg & products thereof	Y	Y		
Fish & fish derivatives	Y	Y		
Crustaceans & products thereof	Y	Y		
Molluscs & products thereof	Y	Y		
Mustard & products thereof	Y	Y		
Soya & products thereof	Y	Y		
Celery & products thereof	Y	Y		
Lupins & products thereof	Y	Y		
Sulphites >10ppm	Y	N	N	Sulphites are used in a different area of the plant, on a different line. Ingredients with sulphites are not stored above ingredients or packaging for this product
Sulphites <10ppm	Y	N		Sulphites are used in a different area of the plant, on a different line. Ingredients with sulphites are not stored above ingredients or packaging for this product
IS THE PRODUCT SUITABLE FOR:	YES	NO	DECLARED?	IF NO, WHICH INGREDIENT?
Vegetarians	Y			
Ovo - Lacto Vegetarians	Y			
Vegans	Y		Y	Suitable but not certified
Coeliacs	Y			
Kosher	N		N	Suitable but not certified
Halal	Y		N	Suitable but 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	
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SHELF LIFE INFORMATION	
TOTAL SHELF LIFE FROM MANUFACTURE	548 days
MINIMUM SHELF LIFE ON DELIVERY	450 days
STORAGE (°C)	-18°C or below
LIFE AFTER OPENING	If kept frozen, shelf life until print on pack.
STORAGE AFTER OPENING (°C)	-18°C
FROZEN POST COOK?	Yes
SUITABLE FOR CUSTOMER FREEZING?	Yes

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)	1124	1405				3
ENERGY (kcal)	268	335				
FAT	8.2	10.3				
OF WHICH SATURATES	1.0	1.3				0
OF WHICH MONO UNSATURATES						
OF WHICH POLY UNSATURATES						
CARBOHYDRATE	41.5	51.9				
OF WHICH SUGARS	0.8	1.0				0
OF WHICH STARCH	40.7					
FIBRE	2.7	3.4				2
PROTEIN	4.3	5.4				2
SODIUM (MG)	248					2
TOTAL SALT	0.62	0.78				

HFSS Score							
FVN Score	0	Total A points	4	Total ‘C’ points	4	Overall Score	1

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					
Source of fibre	N					
High in protein	N					
Source of protein	N					
X of your five a day	N					
Vitamin or Mineral	N					
Inulin	N					

OTHER LABELLING INFORMATION			
MAIN PRODUCT TITLE	LEGAL TITLE	CUSTOMER MARKETING TEXT	
Leon Waffle Fries With Garlic & Herb	Waffle shaped potato fries in a light seasoning, pre-fried in sunflower oil	Criss-cut, lightly seasoned and naturally gluten-free, that’s just some of the reasons why our LEON waffle fries are a fan favourite. And now you can enjoy them at home. They and contain natural ingredients that you would find in your cupboard at home: potatoes, sunflower oil, flours and some spices for seasoning. We want plants to taste good so these are a chip off the old block.	
ICONS AND LOGOS	SAFETY WARNINGS	COOKING INSTRUCTIONS	
Vegan Gluten Free	Once defrosted, please don’t refreeze. Warning: To avoid danger of suffocation keep this plastic bag away from babies and children.	OVEN <i>From frozen</i> Preheat oven to 220 C/ Fan 200 C/ GAS 7 Place waffle fires on a baking tray in your pre-heated oven. Cook for 15-18 minutes, turning halfway through. Make sure your fries are piping hot and cooked through before eating, enjoy! <i>All cooking appliances vary. This is a guideline only. Do not reheat once cooled.</i>	AIR FRYER <i>From frozen</i> Preheat the temperature to 180 C Remove a single 140g portion from the packaging Place into air fry basket in a single layer ensuring product is evenly spread Cook for 9-11 minutes, shaking halfway Ensure your fries are piping hot and cooked through before eating. Enjoy! <i>All cooking appliances vary. This is a guideline only. Do not reheat once cooled.</i>
SERVING SIZE	STORAGE INSTRUCTIONS	FREEZING INSTRUCTIONS	
	-18°C Keep Frozen	N/A	

125g		
Number of servings per pack		Approximately 4

QAS		
ORGANOLEPTICS		
APPEARANCE	Frozen product: Overall light orange to light brown/Cooked: overall golden yellow to light brown	
TASTE	Savoury potato, oil, lightly spiced coating	
AROMA	Savoury potato, oil, lightly spiced	
TEXTURE	Soft internal potato, firm to hard outer texture	
ANALYTICAL READINGS		
ACCEPTABLE TOLARANCES (PHOTOS)		
ACCPETBALE		UNACCEPTABLE
Appearance	Frozen: Well peeled potatoes cut into a lattice shape. Uniform & light, characteristic light & golden with flecks of dark green from the rosemary when frozen. Some darker shades of gold in some of the crevices. Some slight chaff to be expected due to the nature of the product. Cooked: overall a darker golden yellow to light brown external potato flesh with evidence of brown highlights in particular along the cut edges and in places where there has been contact with the baking tray. Flecks of rosemary present, mostly uniform with some slightly larger flecks in places. Nearly free from defects and uniform coated.	Frozen: Irregular-shaped pieces highly evident, excess small pieces or excess large units present. Blemishes and defects in excess of specification, damaged/crushed pieces & excess residual peel, bruising or green units. Crushed, some excessive defects. Some potatoes not well peeled, wrong cut size. No seasoning present or excessive missing batter spots. Large clumps of rosemary. Cooked: Anaemic, burned and charred. Grey, very dull or unappetising appearance not acceptable. Many small or broken pieces.
Colour	Frozen (Agtron): ≤ 30 - ≥45 Cooked (Agtron): ≤ 20 - ≥35	Frozen (Agtron): ≤ 30 - ≥45 Cooked (Agtron): ≤ 20 - ≥35
Shape/Size Measured on 2.5 kg Substantial units (Criss Cuts greater than or equal to the area of a rectangle of 1x1,5x inches= 25x38mm) Small pieces (small pieces or parts of Criss Cuts less than 1.25 inch = 32 mm, except for those pieces which have the typical diamond shape of the identified Criss Cuts.) Defects: bruises, greyness, green, rot, potato diseases, peel(not for skin on products). <i>Examples of light defects are: light grey, light brown or light green discolouration</i> <i>Examples of dark defects are: dark grey, dark brown, blue or dark green discolouration</i> Strips: (Jagged and not jagged pieces which are greater than 1.25 inch Clusters 2 or more chips stuck together	Standard units (measured on 2500g, by weight): min. 70% target 75% Small Pieces (by Weight) max 2%, target 1% Strips (by weight) max 3% Defects Dark 3 - 6 mm / light 5 - 8 mm = minor Dark 6 - 12 mm / light 8 - 12 mm = major Dark > 12 mm / light > 12 mm = critical Foreign Matter/FEVM/EVM: Nil Clusters 6	Standard units (measured on 2.5 kg): < 70% by weight Small Pieces (measured on 2.5 kg) > 2% by weight Strips (measured on 2.5 kg) > 3% by weight Defects Dark 3 - 6 mm / light 5 - 8 mm = minor Dark 6 - 12 mm / light 8 - 12 mm = major Dark > 12 mm / light > 12 mm = critical FM/FEVM/EVM: Present Clusters >6
Criss Cuts Standard Units  Substantial Units  Mishapes  End Units  Small pieces  Strips  [Sizing]		

FINISHED PRODUCT TESTING					
MICRO/CHEMICAL/ ALLERGEN RISK	STANDARD	UNACCPETABLE	METHOD	FREQUENCY	LAB ACCREDITATION
Micro – Aerobic plate count	<100000 cfu/g	>100000 cfu/g	ISO 4833	Monthly on a random product, at least one Leon product annually	ISO/IEC 17025:2005
Micro – Yeasts & Moulds	<1000 cfu/g	>1000 cfu/g	ISO 21527-1	Monthly on a random product, at least one Leon product annually	ISO/IEC 17025:2005
Micro – Coliforms	<100 cfu/g	>100 cfu/g	ISO 4832	Monthly on a random product, at	ISO/IEC 17025:2005

				least one Leon product annually	
Micro – Escherichia coli	<10 cfu/g	>10 cfu/g	ISO 16649-2	Monthly on a random product, at least one Leon product annually	ISO/IEC 17025:2005
Micro – Staphylococcus aureus	<100 cfu/g	>100 cfu/g	ISO 6888-2	Monthly on a random product, at least one Leon product annually	ISO/IEC 17025:2005
Micro – Listeria spp	<100 cfu/g	>100 cfu/g	ISO 11290-1	Monthly on a random product, at least one Leon product annually	ISO/IEC 17025:2005
Micro – Bacillus cereus	<100 cfu/g	>100 cfu/g	ISO 7932	Monthly on a random product, at least one Leon product annually	ISO/IEC 17025:2005
Micro – Salmonella spp	Absent in 25g	Present in 25g	ISO 6579	Monthly on a random product, at least one Leon product annually	ISO/IEC 17025:2005
Allergens – presence of gluten	<20ppm	>20ppm	R5 ELISA method	Annually per Leon product	DIN EN ISO/IEC 17025:2005

FINISHED PRODUCT STANDARDS			
PACKED WEIGHT	T1	T2	FREQUENCY OF CHECKS
550g e	535g	520g	Continuously by checkweigher, to check the checkweigher is working accordantly 5 bags every half hour.
DATE CODE FORMAT	MLOR	MLOI	FREQUENCY OF CHECKS
BBE (MMM/YYYY) Site code, packing line, Julian code, Time of packing			Coding checks start of run, hourly, end of run on each packing machine
FACTORY TEMPERATURE	WAREHOUSE TEMPERATURE	TRANSIT TEMPERATURE	DEPOT TEMPERATURE
During packaging the box temp has to be between -8C and -11C	Min -18C Max -25C	Min -18C Max -25C	

PACAKGING INFORMATION										
COMPONENT DESCRIPTION	WEIGHT	SPECIFICATION (E.G. 1MM FOIL, LAMINATED PAPER, PE/PE PLASTIC BAG)	FOOD CONTACT?	Primary, Secondary, or Tertiary	COUNTRY OF MANUFACTURE	SUPPLIER NAME AND ACCREDITATION	PRINT METHOD	PRINTER NAME AND CONTACT	RECYCLED CONTENT %	OPRL LABEL
Primary, bag, LPDE foil	12.58g	80 micron PE printed bag	Yes	P	Germany	Delo (Dettmer - Lohne), BRC	Flexo	Delo (Dettmer -Lohne)	0	Recycle with bags at larger stores
Secondary, outercase, cardboard	440g	3mm corrugated card	No	S	UK	VPK Packaging BV, BRC	Flexo	VPK Packaging BV	100	
Tertiary,shrin kwrap, film	260g	15-30mu, width: 500mm	No	T	NL	Trioworld Apeldoorn	N/A	N/A	0	
Tertiary, pallet, wood	28kg	1200x1000x145	No	T	NL	CHEP NL, BRC	N/A	N/A	N/A	
Tertiary, Pallet label, paper	16g	Wood free paper with a coating of thermosensitive dyes, with a deep freeze rubber based adhesive	No	T	NL	TCS, BRC	N/A	N/A	0	