

Product Specification: Bree

Product Name	Bree		
Descriptive Title	Matured, plant-based alternative to brie.		
Unit Weight	Average weight - 130g / unit		
½ wheel Weight	1 KG		
Intended use	Chilled ready-to-eat product		
Shelf life	Packing+ 28 days		
Shelf life once opened	Once opened, use within 3 days and by the use-by date.		
Storage	Keep refrigerated at <5°C degrees		
Commodity code	2106909849		
Manufacturer:		Technical Approval:	09/11/2023
Honestly Tasty Ltd		Approver	Michael Moore
191-197 Library Mall			
Haringey		Technical Contact	Beth Moore
N22 6DZ		Tech. Contact No.	07591596311
		Tech. Email.	Beth@Honestlytasty.co.uk
		Commercial Contact:	Robert Moore
		Comm. Contact No.	07305020353
		Comm. Email.	Robert@Honestlytasty.co.uk

Technical Information

Ingredients:

Water, Shea butter, Rice bran oil, Starch (Tapioca, Potato), Modified potato starch, Miso (SOY), Vegetable protein (faba bean, pea, potato), Nutritional Yeast, Salt, Carrageenan, Natural Flavourings, Lactic Acid, Cultures

Nutritional Information	Per 100g	Per 25g Serving	Source
Energy kJ	1233	308	Analytic
Kcals	298	75	Analytic
Fats	26.5	6.63	Analytic
of which saturates	7.9	1.98	Analytic
Carbohydrate	12.7	3.17	Analytic
of which sugars	0.6	0.15	Analytic
Protein	2.9	0.72	Analytic
Fibre	1.4	0.35	Analytic
Salt	2.5	0.63	Analytic

Allergy Information			
Allergen	Yes	No	Attributed to:
Celery		x	
Cereals containing Gluten		x	

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Doc reference	Issue number	Issue date	Page	Authorised by
Rec. 3.8.1c	5	23/10/2023	1	Beth Moore

Crustaceans		x	
Eggs		x	
Fish		x	
Lupin		x	
Milk		x	
Molluscs		x	
Mustard		x	
Peanuts		x	
Sesame		x	
Soybeans	x		Miso
Sulphur Dioxide & Sulphites		x	
Tree Nuts		x	

On Pack Allergen Information	
Allergen Statement	Contains SOY
May Contain:	No May Contains

Suitable for Vegetarians and Vegans; Certified by Vegan Friendly UK. No Kosher, Halal, Organic or Gluten Free certification.

Microbiological Standards				
Test	Frequency	Accept	Reject	Legal EC/2073/2005 (as amended)
E Coli	One batch / 3 months	<10/g	>10/g	If >10 ³ /g review Process
Listeria Mono	One batch / 3 months	Abs/25g	Present/25g	Absent
Staph Aureus	One batch /3 months	<20/g	>10 ² /g	>10 ⁵ /g test for Enterotoxin
Staph Aureus Enterotoxin	As required	Abs	Pres	Present
Salmonella	One batch / 3 months	Abs/25g	Present/25g	N/a
Bacillus Cereus	One batch / 3 months	<20/g	>20/g	

Primary Microbial control: >HTST & Acidification.

Test	Test Pieces	Frequency	Accept	Reject
Metal Detector: Units only	Fe – 1.5 mm Non-Fe – 1.5 mm SS- 2.0 mm	All 130g units	Not detected	Detected

Organoleptic properties:

	130g Unit	1 KG ½ wheel
Product description	A plant-based alternative to brie cheese wrapped in film, in a cardboard sleeve.	A plant-based alternative to brie cheese wrapped in film, with a label sticker.
Appearance	A triangular wedge, with a white rind and creamy beige cut face	A half circle with a white rind and creamy beige centre cut face.
Aroma	Mild earthy smell with mushroom backnotes	Mild earthy smell with mushroom backnotes
Taste	Mellow and mild truffle flavour with slight acidity and saltiness at the end.	Mellow and mild truffle flavour with slight acidity and saltiness at the end.

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Doc reference	Issue number	Issue date	Page	Authorised by
Rec. 3.8.1c	5	23/10/2023	2	Beth Moore

Texture	Thin rind with semi-firm but creamy centre. A smooth, soft and creamy mouth feel.	Thin rind with semi-firm but creamy centre. A smooth, soft and creamy mouth feel.
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Packaging Information: 130g Unit

Primary – Food Contact	130g Units	1kg ½ wheel
Material Type Tray/Film	PP film	PP film
Modified Atmosphere Packaging?	No	No
Secondary - Sleeve		
Material Type	Card	N/A
Dimensions (mm)	145 x 35 x 75	30 x 290 x 145 (HxWxD)
Barcode	5060709190049	5060709190063
Case		
Material Type	Cardboard	Cardboard
Units Per Case	On Request	1
Dimensions (mm)	On Request	
Barcode	15060709190046	N/A

Specification Agreed:

On behalf of Manufacturer – Honestly Tasty Ltd

Signature:

Name: Bethany Moore

Position: Technical

Date: 09/11/2023

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Doc reference	Issue number	Issue date	Page	Authorised by
Rec. 3.8.1c	5	23/10/2023	3	Beth Moore