

SPECIFICATION CONTROL	
Revision Number	2
Revision Date	7/24/2026
Reviewed By	Martyn Bond



Finished Product

DOCUMENT FORMAT CONTROL	
Number	3.6.1
Issue	5
Date	7/21/2026
Written By	Martyn Bond
Approved By	Leah Fitch

SUPPLIER DETAILS	
Company Name	PACK'D LTD
Address	201 Borough High Street, London, SE1 1JA
Contact Number	0203 871 2881
Emergency Contact Number	0203 871 2881
Technical Email Address	technical@packd.co.uk
Technical Telephone Number	0203 871 2881

DESCRIPTION OF PRODUCT		PRODUCT IMAGE
SKU Reference	B2B819	
Legal Name	Organic Passion Fruit	
Product Name	PACK'D Organic Passion Fruit 300g (B2B819) - QP	
Net Weight Per Pack	300g	
Pack Barcode	5060465811103	
Outer Case Barcode	25060465811107	
Commodity Code	0	

ORGANOLEPTIC PROPERTIES		
Colour	Typical of fruit	
Odour	Fresh, typical, free from off-odours	
Flavour	Fresh, typical, free from off-flavours	
Taste	Tender	

INGREDIENT DECLARATION & QUID	
Ingredient Declaration	Organic Passion Fruit (100%)

SPECIFICATION CONTROL	
Revision Number	2
Revision Date	7/24/2026
Reviewed By	Martyn Bond



DOCUMENT FORMAT CONTROL	
Number	3.6.1
Issue	5
Date	7/21/2026
Written By	Martyn Bond
Approved By	Leah Fitch

Finished Product

INGREDIENT LIST		NUTRITIONAL INFORMATION				
Ingredient	Percentage					
Organic Passion Fruit (100%)	100.0%	Energy (kJ/kcal)	per 100g 192 / 47	R1% 2%	per 80g 156 / 36	R1% 2%
		Fat (g)	0.1	0%	0.1	0%
		of which Saturates (g)	0	0%	0	0%
		Carbohydrate (g)	11	4%	8.8	3%
		of which Sugars (g)	11	12%	8.8	9%
		Fibre (g)	0		0	
		Protein (g)	0.8	2%	0.6	1%
		Salt (g)	0.05	1%	0.04	1%
		Vitamin C (mg)	21	26%	17	21%
		Vitamin A (µg)	163	17%	107	13%

High in Fat, Sugar and Salt (HFSS) Score	-3	Not HFSS
--	----	----------

ALLERGENS				
	The allergen is present in the product	The allergen is present on the production site	The allergen is present on the same line at the production site	Is there a risk of cross-contamination at the production site?
Peanuts	No	Yes	No	No
Nuts ¹	No	No	No	No
Fish	No	Yes	No	No
Egg	No	Yes	Yes	No
Crustaceans ²	No	No	No	No
Sesame	No	Yes	No	No
Milk	No	Yes	Yes	No
Soya	No	Yes	Yes	No
Celery	No	Yes	Yes	No
Mustard	No	No	Yes	No
Lupin	No	No	No	No
Molluscs ³	No	No	No	No
Cereals containing gluten ⁴	No	Yes	Yes	No
Sulphur Dioxide or Sulphites (≥10ppm)	No	Yes	Yes	No

¹ Full list of Nuts: Almonds, Brazil Nuts, Cashew Nuts, Cobnuts, Hazelnuts, Macadamia Nuts, Pecans, Pistachio Nuts, Queensland Nuts, Walnuts.

² Full list of Crustaceans: Crab, Lobster, Prawns, Shrimps, Langoustine.

³ Full list of Molluscs: Squid, Octopus, Mussels, Cockles

⁴ Full list of Cereals containing Gluten: Wheat, Barley, Rye, Oats, Spelt, Kamut.

SPECIFICATION CONTROL	
Revision Number	2
Revision Date	7/24/2026
Reviewed By	Martyn Bond



Finished Product

DOCUMENT FORMAT CONTROL	
Number	3.6.1
Issue	5
Date	7/21/2026
Written By	Martyn Bond
Approved By	Leah Fitch

PACKAGING & SHELF LIFE	
Delivery format (pallet, case, basket)	Case
Number of units per delivery format	10 x 300g
Weight per delivery format	3 Kg
Primary Packaging	Packed into Food Grade MG Paper/High Barrier PE Laminates.
Secondary Packaging	Packed into a PACK'D branded corrugated cardboard box, taped
Secondary Packaging Case Dimensions	316 (L) x 153 (W) x 205 (H)
Tertiary Packaging	Not Applicable
Tertiary Packaging Case Dimensions	Not Applicable
Pack Labelling	-
Date Format	Best Before: DD/MM/YYYY
Total Shelf life	24 months. Store frozen at -18°C or below.

SUITABILITY INFORMATION			
Product is suitable for	Yes / No	Product is suitable for	Yes / No
Vegetarians	Yes	Kosher	No
Vegans	Yes	Product is GM free	Yes
Halal	No	Organic	Yes

PALLETISATION			
Packs per case	10	Layers per pallet	7
Cases per layer	21	Cases per pallet	147
Packs per layer	210	Packs per pallet	1470

SPECIFICATION CONTROL	
Revision Number	2
Revision Date	7/24/2026
Reviewed By	Martyn Bond



Finished Product

DOCUMENT FORMAT CONTROL	
Number	3.6.1
Issue	5
Date	7/21/2026
Written By	Martyn Bond
Approved By	Leah Fitch

STORAGE	
Storage conditions on delivery	Store frozen at -18°C or below.
Storage conditions after opening	Once defrosted do not refreeze.
Minimum life on delivery	9 months.

PREPARATION INSTRUCTIONS
Perfect for blending, baking, snacking and adding to porridge, yoghurt, cereal and desserts – simply defrost for 30 minutes. For smoothies and smoothie bowls blend from frozen.

DECLARATION OF CONFORMITY
PACK'D Ltd. confirms that this product has been sourced, handled, stored and supplied in accordance with all applicable food safety and food legislation in the country of sale. The product complies with all applicable legal requirements relating to food safety, composition, labelling, traceability and food information, and has been produced under a documented Food Safety Management System based on HACCP principles. All ingredients are obtained from approved suppliers who are subject to a documented approval and monitoring programme. Supporting technical documentation is maintained to demonstrate compliance with applicable legal, food safety and quality requirements. This product is supplied frozen and should be stored and transported at or below -18°C to maintain its safety and quality. When handled, stored and prepared in accordance with the recommended instructions, the product is suitable for its intended use. This declaration is made in good faith based on information available to PACK'D Ltd. and supporting documentation provided through its supplier assurance programme. The declaration remains valid unless there is a change to the product, its composition, the manufacturing process or applicable legislation that may affect its compliance.

SPECIFICATION CONTROL	
Revision Number	2
Revision Date	7/24/2026
Reviewed By	Martyn Bond



DOCUMENT FORMAT CONTROL	
Number	3.6.1
Issue	5
Date	7/21/2026
Written By	Martyn Bond
Approved By	Leah Fitch

Finished Product

SPECIFICATION APPROVAL				
PACK'D Ltd				
Company Name	Name	Position	Signature	Date
PACK'D Ltd	Martyn Bond	Technical Manager		8/4/2026

CUSTOMER AGREEMENT				
Company Name	Name	Position	Signature	Date

Please note if this specification is not returned signed, within 7 days of the date of receipt, PACK'D Ltd will assume acceptance of this document.