Branded Snacks Product Specification

	BRAND NAME	Manomasa	
	PRODUCT TITLE	Sea Salt & Pink Peppercorn Tortillas	
	PACK FORMAT	Pillow Pack	
Valeo	SKU NO / FINISHED PRODUCT CODE	FG008464	
SNACKFOODS	MANUFACTURING SITE	Gateshead Unit 273	
	PACK WEIGHT (primary) g	140g	

PRODUCT NAME (as to appear on packaging / artwork)	Sea Salt & Pink Peppercorn
LEGAL NAME (in line with FIR 1169/2011 and amendments as well as FSA best practice)	Tortilla Chips With Multi-Seed And Mixed Pepper Seasoning
INGREDIENT DECLARATION	Whole white corn flour, vegetable oils (rapeseed, sunflower), multi-seed (5%) (golden linseeds, pumpkin seeds, sunflower seeds, brown linseeds), rice flour, potato starch, sea salt, sugar, ground black pepper, pink peppercorn extract, dried yeast extract, dried onion, acidity regulator: citric acid; dried cranberry juice, dried lemon juice, ground white pepper, dried red pepper.
INGREDIENT DECLARATION	
(as is to appear	
on-pack. Exclude	
any non- declarable	
processing aids or	
additives and	
ensure in the	
correct, consistent	
format for the Brand/subbrand in	
question)	

					Function
INGREDIENTS	% Range (% within overall finished product or within compound)	Grade (Please include any stability controls, ingredient state and shelf life as a minimum)	Country(s) of Origin (Where ingredient grown. Please include country where produced if differs from COO).	Supplier Name	(If applicable) Please ensure function is permitted within this product category in line with FSA approved additives list
White Fina (Whole white corn flour)	50.09	Whole grain corn flour. >500 µ 2% max, <500 µ 98% min, moisture: <12,5%, shelf life: 6 months mycotoxins: as per eu1881/06. traces of e526 calcium hydroxide process aid in cooking step. Fumonisins max 2000 ppb. TVC <50000, bacillus cereus 1000, entreo bacteria 1000, staphylococcus aureus absent, moulds <2000 yeasts <2000, salmonella absent in 25g, e-coli absent, aflatoxin 4 ppb	Italy, Hungary	Approved Supplier	n/a
White Taco (Whole white corn flour)	12.50	Whole grain corn flour. >850 µ 17% min, <250 µ 30% max, Moisture: <12,5%, Shelf life: 6 months, Mycotoxins: as per EU1881/06. e526 calcium hydroxide process aid in cooking step. Fumonisins max 1400 ppb. TVC <50000, bacillus cereus 1000, entreo bacteria 1000, staphylococcus aureus absent, moulds <2000 yeasts <2000, salmonella absent in 25g, e-coli absent, aflatoxin 4 ppb	Italy, Hungary	Approved Supplier	n/a
Golden Linseed	1.57	Seeds, 10% max moisture, 12 months life from production life if stored in dry ambient conditions, TVC < 5 x10 ⁵ cfu/g, staphylococcus aureus <20 cfu/g, moulds 5 x 10 ³	Kazakhstan, Russia	Approved Supplier	n/a

Sunflower Seeds	1.12	Small flat pointed sunflower kernels that have a characteristic nutty taste, 8% max moisture, texture firm not brittle or soggy, purity 99.9%, damaged <2%, 12 months life if stored in dry ambient conditions, TVC < 5×10^5 , moulds < 5×10^3 cfu/g, yeasts < 10^3 cfu/g, salmonella absent in 25g, e.coli < 10 cfu/g	Bulgaria	Approved Supplier	n/a
Brown Linseed	1.12	Seeds, 10% max moisture, 12 months life from production life if stored in dry ambient conditions, TVC < 5 x10 ⁵ cfu/g, staphylococcus aureus <20 cfu/g, moulds 5 x 10 ³	Kazakhstan, Russia	Approved Supplier	n/a
Pumpkin Seed	1.5	Shine skin grade A, max 8% moisture, damaged <2%, broken (smaller than ½ kernel) <10%, stones/mudballs/EVM: the raw material should practically be free from foreign matters. We do our utmost to avoid presence of wood, stones and weeds, purity 99.9%, infestation, (insects, rodents & birds) free from live infestation, practically free from dead infestation, colour is dark green but season dependant, taste / odour characteristics, cadmium, <0.6mg/kg, 12 months life if stored in dry ambient conditions, TVC <100,000 cfu/g, bacillus cereus <100cfu/g, moulds <1,000cfu/g, yeasts <1,000 cfu/g, salmonella absent in 25g, e.coli <10 cfu/g, aflatoxin total: <4 µg/kg	China	Approved Supplier	n/a
Seasoning	6	A mix of dried free flowing ingredients, stored at ambient conditions, <6% moisture, 182 days life Comply to regs 1334/2008. Positively released and a certificate of analysis supplied with each batch. Salmonella not detected in 25g . TVC <100,000 cfu/g, <100 cfu/g, entero bacteria moulds <1,000 cfu/g, yeasts <1,000 cfu/g, salmonella absent in 25g, e.coli <10 cfu/g.	UK Blended	Approved Supplier	n/a

Rapeseed Oil (If rapeseed is used there will be no sunflower used)	24	Red Tractor. The product is Food Grade and conforms to the requirements of current EU Statutory Instruments and Regulations. The oils have been refined and deodorised according to FEDIOL Codes of Practice. All ingredients, additives and processing aids (bleach clay, cellulose and citric acid) are non- GM origin. Product life is 12 months if stored under correct conditions. If not correct conditions, minimum 2 weeks from delivery. Does not contain any of the 14 EU recognised allergens.	UK	Approved Supplier	n/a
Sunflower Oil (If sunflower is used there will be no rapeseed used)	24	High oleic oil, viscous yellow liquid, non hydrogenated, FFA <0.1, peroxide value <1, , 12 months life if stored in dry ambient conditions. Non hydrogenated. No carriers or palm oil. The Institute of Food Science & Technology's "Microbial Criteria for Foods" (ISBN 0 905367 16 2) notes that pathogens should be absent in refined oils and 100% fat products when packed under good hygienic conditions and that monitoring is not required. Oil complies with EU regs on dioxins, PCBs, PAHs, pesticides, aflatoxins, erucic acid and lead. Conforms with EU legislation EG VO 1881/2006 and pesticides EG VO 396/2005 (including MCPDE,GE and 3-MCPD). E330 Citric acid is a processing aid as a chaleting agent which is derived from cane / beet not palm	Germany, Spain	Approved Supplier	n/a
Water	2	Clear Liquid. Mains. TVC 37°C <100@ 48 hrs in 1ml, TVC 22°C <300@ 72 hrs, in 1ml, coliforms <10 100ml, e-coli <10 100ml. Meets UK and EU regs	UK	Northumbrian Water	n/a

NUTRITION (Typical values as supplied)	Per 100g	Per 20g serving		Per 100g	Per 20g serving		
Energy (kJ)	2159	432	Available Carbohydrate	55	11		
Energy (kcal)	517	103	Of which sugars (g)	1	0.2		
Fat (g)	28.5	5.7	Of which starch (g)				
Of which saturates (g)	2.8	0.6	Fibre (AOAC) (g)	4.4	0.9		
Of which monounsaturates (g)			Protein (g)	7.9	1.6		
Of which polyunsaturates (g)			Sodium (g)				
Of which trans- fatty acids (g)	<0.1	<0.1	Salt equivalent (g)	0.65	0.13		
Serving size (g)	2	0	Source of data:	Analytical	UKAS Lab		
		FIR Nutritional	Information in Bold				
Fits o	Fits department of health (England's) targets?						
If no, please state r	ationale for conti	nuing developme	nt and authorised by:				

MANDATORY ALLERGENS	Contains at legally declarable limits (Yes / No)	May contain traces Yes/No	Alibi labelling required on pack?	Comments
Cereals containing gluten	No	No	No	
Gluten	No	No	No	Gluten Free
Soya	No	No	No	
Peanuts	No	No	No	
Nuts	No	No	No	
Sesame	No	No	No	
Lupin	No	No	No	
Milk	No	No	No	
Eggs	No	No	No	
Sulphites >10mg/kg	No	No	No	
Celery	No	No	No	
Mustard	No	No	No	
Fish	No	No	No	
Crustaceans	No	No	No	
Molluscs	No	No	No	

DIETARY SUITABILITY	Yes/No	Certified?	Comments
Vegetarian	Yes	No	
Vegan	Yes	No	Claim made on pack but not certified
Coeliac	Yes	No	Glute-Free claim made on pack but not certified
Halal	No	No	
Kosher	No	No	

OTHER ITEMS OF INTOLERANCE	Yes/No	Comments
Animal products	No	
Artificial colours	No	
Artificial flavourings	No	
Artificial sweeteners	No	
Maize products	Yes	Corn / maize flour in recipe
Сосоа	No	
Coconut	No	
Palm Oil	No	
Fruit products	No	
Seed products	Yes	Sunflower Seed, Golden Linseed, Brown Linseed, Pumpkin Seed
Alcohol	No	
Hydrogenated oils	No	
GM products	No	
Low fat	No	
Fat free	No	
Gluten free	Yes	Gluten-Free claim made on pack but not certified
Only natural colours	n/a	
Only natural flavourings	n/a	
Added salt	No	
Other		

MICROBIOLOGICAL & QUALITY STANDARDS	Target		Reject		Frequency			
Aerobic TVC (cfu/g)	<1,000	0		>10,0	00	Anı	nually	
Yeast (cfu/g)	Not Tester	d For	Not	Teste	ed For	Anı	nually	
Mould (cfu/g)	<100			>1,00	00	Anı	nually	
Coliforms (cfu/g)	Not Teste	d For	Not	Teste	ed For	Anı	nually	
E-coli	<10			>10		Anı	nually	
Salmonella spp.	ND in 2	5g	Dete	ected	in 25g	Anı	nually	
Cut / size			Diameter					
Internal reference			QAS refere	ence r	number			
	Shelf life (days))				140 Days		
Distribution and Storage	Durability code format DD/MM/YYYY							
	Storage statements	STORE IN A	COOL DRY P	PLACE	AWAY FROM	BRIGHT LIGHT		
SHELF LIFE DATA (Please provide link)								
Net weight (inc. wraps)		T1 & T2 weight	s(g)		133.7	127.4		
Net weight (g)	140	Pack dimension	ns (I,w,h) (mm)		155	60	250	
Packs per outer	12	Case dimensio	ns (I,w,h) (mm)		399	300	225	
Net case weight (kg)	1.734	Case Volume (cm³)					
Gross case weight (kg)	1.985	Layers per Pall	et			7		
Cases per layer	10	Cases per palle	et			70		
		Pallet dimensio	ons (I,w,h) (mm))	1000	1200	150	
Pack barcode (EAN)	Case barcoo	de (TUC)	5	Shipp	er barcode (if	applicable)		
5060314480146				n/a		· · · · ·		
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PACKAGING	Material	Weight (g)		Material	Weight (g)	Recyclable (in line with OPRL – UK only)	
Primary	200PP/200PP	4.5	Outer Label	Self- adhesive paper	2	Pillow Pack No Label No	
Secondary (Case etc)	Grade - 210388 B Flute	245	Other			Case Yes	
			Other				
MARKETING TEXT							
BOP Logos	GMO Free Corn Suitable for Vegans Gluten Free		Outer Label				

CLAIMS	GMO Free Corn Suitable for Vegans Gluten Free		Other				
MARKETING SUB COPY TEXT (FOP)	packed with seeds and PEPPERCORN	d finished	d with a pi	nch of sea salt and	d a twis	st of <i>frui</i>	ty PINK
MARKETING SUB COPY TEXT (BOP)							
ADDRESS / CONTACT US	Kettle Foods Ltd, Barnard Road, Norwich, Norfolk, NR5 9JP, UK. Valeo Foods Group, Dublin, K67 AE37, Ireland.						
GUARANTEE							
OUTER CASE CLAIMS	GMO Free Corn Suitable for Vegans Gluten Free Non-HFFS						
RECYCLABILITY	Pack RECYCLE WITH BAGS AT LA Don't recycle at home Case – Corrugated Recycles	ARGE SUPE	ERMARKET				

DATE	25/01/25	VERSION	1	REVIEW DATE	
COMPLETED BY	Sharon Laws				
SIGNED	Glaws				
BRAND MANAGER					
BRAND MANAGER SIGN			C	DATE	
COMMENTS/ AMENDS					

Valeo Snackfoods Ltd., hereby confirms that the specified product conforms to and is manufactured in accordance with all relevant European and UK legislation. This specification has been issued electronically and is not signed; its issue is taken as receipt and formal agreement of its contents.

Amends Log:

Date	Reason	Version	By Whom