

BETTER NATURE

SPECIFICATION BNRO9003

D004



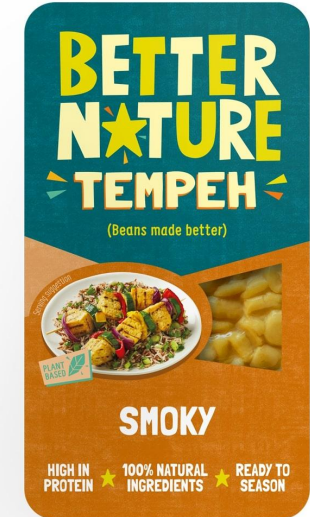
Better Nature: Specification

Better Nature is committed to the highest standards of safety, quality, legality and integrity in the sourcing, supply and sale of product and invests in people, systems and operations to deliver this in the best interest of its customers, stakeholders and colleagues.

Better Nature operates a Quality Management Framework (QMF) to provide a systems-based approach to the development and management of product and suppliers to meet safety, quality, legal, ethical and sustainability standards.

All approved direct suppliers of finished products must complete a specification for each product that will constitute the legally binding agreement regarding the product.

SBR09003 Smoky Tempeh 220g

	Product Name	Smoky Tempeh
	Product Description	Our smoky tempeh is the smoke-infused version of our original soy tempeh. Made with only a few and natural ingredients, our Smoky Tempeh is packed with protein (18g/100g) and it's high in fibre (5.7g/100g). It's super versatile and can be used in numerous dishes like curries, stir-fries, ramen and buffalo wings. And when you tuck into your tempeh, you're enjoying food that has a low carbon footprint, verified by My Emissions' farm to fork analysis.
	Ingredients (declared)	Tempeh 90% (soya beans, water, tempeh culture (rice flour, culture)), smoked salt, yeast extract, water, button mushroom concentrate, tomato concentrate, salt.
	Allergy advice	For allergens, see ingredients in bold .
	Shelf life	90days EXW EU
	Storage	Keep refrigerated below 7°C. Use within 48 hours after opening. Suitable for home freezing, to consume within 2 months after freezing.
	Net weight	220g
	Language	ENG
	Unit barcode	5060930820043
	Case (z) barcode	15060930820040

Country of Manufacture	The Netherlands
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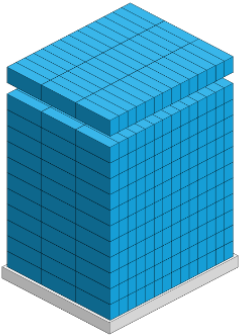
Manufacturing site Accreditations	BRC Food Standard
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Primary Packaging		
Dimension (l x w x h)	135 x 75 x 40 mm	
Sleeve Weight	7 g	
Thermoforming film Weight	5 g	
Gross weight	232 g	
Materials	Sealed thermoforming film	PA/EVOH/PE
	Sleeve	Virgin fibre with mineral coating (FBB)

(z): Secondary Packaging (Shelf Ready Display Box)	
Dimension (l x w x h)	255 x 80 x 141 mm
SRDB weight	63 g
Gross weight	1455 g
Number of units per case	6
Materials	Cardboard

(z): Pallet Configuration (BlockPallet 1000x1200 mm)	
Number of layers per pallet	12
Number of cases per layer	42
Number of cases per pallet	504
Number of units per pallet	3024
Weight per pallet (pallet not included)	733 kg

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Pallet aspect	
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Process Information		
Process	Details	Minimum requirement
Blanching	Cooking in water	85°C, > 45 minutes
Cutting	Automatic Cutter	N/A
Sorting	Visual (human)	N/A
Foreign body control	Metal detection of closed pouch	Fe: 3,5 mm Non Fe : 3.5 mm SS : 4,5 mm
Heat treatment	Pasteurisation in thermoforming film	2 minutes at 72° core product temperature
Storage	Storage of the final product	< 7°C

Nutritional Information	
Typical Values	per 100 g
Energy KJ	793
Energy kcal	190
Fat	10
Of which saturates	1.6
Carbohydrate	2.2
Of which sugar	0.6

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Fibre	5.7
Protein	18
Salt	0.55
Iron	0.90 mg (7%**)
Riboflavin (B2)	0.21 mg (15%**)
Phosphorous	124 mg (18%**)
Omega 3 (alpha-linolenic acid)	620 mg ***

These values are approximate due to the variations which occur in natural ingredients.

** of the Nutrient Reference Value (NRV)

*** no NRV established

Organoleptic	
Appearance	Rectangular block
Colour	Brown
Smell & Taste	Smoky
Structure	Cohesive, chewy, hard

Tracing	
Lotcoding	Internal Production Code
County of Origin Soybean (EG/1169) 2011	Canada

Microbiological Standard		
Parameters	Reject	Frequency*
Total aerobic colony count	$>3 \times 10^4$	1/year
Enterobacteriaceae 37°C	>50	1/year
<i>Salmonella</i> spp.	abs in 25 g	1/year
<i>L. monocytogenes</i>	abs in 25 g	1/year

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<i>E. coli</i> 44°C	>10	1/year
Coagulase positive staphylococcus	>10	1/year

*: Test all parameters on first two production batches and if all results acceptable then reduce to the stated frequency

Chemical Standard		
Parameters	Reject	Frequency~
Water Activity	>0.99	2/year
pH	>6.8	2/year
Allergen – gluten (gluten free products)	>20mg/kg	2/year

~: Test all parameters on first production and if results acceptable then reduce to the stated frequency

^a: Levels above 0.1% should be further investigated. Levels above 1% indicate intentional contamination

Nutritional Parameters	Frequency
Full nutritional analysis	Annual

Allergens (Finished product)				
	Allergen present in the product	Present in a product made on the same line	Present in the factory	Cross contamination risk indicated by supplier
Peanuts	N	N	N	N/A
Nuts	N	N	N	N/A
Sesame	N	N	N	N/A
Milk	N	N	Y	N/A
Eggs	N	N	N	N/A
Fish	N	N	N	N/A
Crustaceans	N	N	N	N/A
Molluscs	N	N	N	N/A
Soya	Y	Y	Y	N/A
Cereal (Gluten)	N	N	Y	N/A
Mustard	N	N	N	N/A

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Sulphur dioxide and sulphites	N	N	N	N/A
Celery	N	N	N	N/A
Lupins	N	N	Y	Segregation of the ingredient, validated washing, validated production rotation, swab

Dietary needs and additives					
Suitable for (Y/N)		Additives Present (Y/N)			
Vegetarian	Y	Artificial Sweeteners	N	Preservatives	N
Vegan	Y	Artificial Colours	N	Artificial Flavourings	N
Coeliac	Y	Natural Colours	N	Natural Flavourings	Y
Kosher certified	N	Genetically modified organisms	N	Flavour enhancers e.g. MSG	N
Halal certified	N	Hydrogenated Fat	N	Irradiated components	N

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