

Approved By	Reference	Issue Number	Issue Date
Wayne Rachman	26.1016	4	13/11/2025



Product Specification

General Information

Product Name Vegetable Organic Umami Broth Broth 324g - Chilled

Supplier Name Borough Broth Co.

Supplier Address Borough Broth Company Limited, Borough Broth Co., Unit 6, Fairway Drive, Greenford, UB6 8PW

Supplier Telephone 07487 247 065

Accounts Contact Donald Kallaverja
email accounts@boroughbroth.co.uk

Technical Contact Wayne Rachman
email technical@boroughbroth.co.uk
Phone 07725 944 384

Emergency/Recall Contact Roderick Stratman
Phone 07487247065

Packaging Format Plastic Pouch

Net Quantity 324g

Ingredients & Allergens

Ingredient declaration Spring Water, **Brown Rice Miso(5%) (Whole Soybeans*(47%), Cultured Brown Rice*(33%), Sea Salt, Water), Apples*(5%), Onions*, Ginger*, Seaweed*(0.2%), Black Peppercorns*, Turmeric***
(*signifies organic ingredient/allergens in **bold**)

Allergens present in: ingredients, additives & processing aids

Cereals containing gluten namely wheat, rye, barley, oats and hybridised strains	Does not contain
Peanuts	Does not contain
Nuts	Does not contain
Sesame seeds	Does not contain
Crustacean	May contain traces
Mollusc	May contain traces
Fish	Does not contain
Egg	Does not contain
Milk	Does not contain
Soybean	Contains
Celery	Does not contain
Mustard	Does not contain
Lupin	Does not contain
Sulphites	Does not contain

Nutrition

Source of nutritional information Analysis

	Typical Values per 100g	Typical Values per 324g
Energy (kJ)	57	186
Energy (kcal)	14	44
Fat (g)	0.4	1.3
of which saturates (g)	0.06	0.2
Carbohydrate (g)	1.8	5.8
of which sugars (g)	1.1	3.6
Fibre (g)	0.4	1.3
Protein (g)	0.5	1.7
Salt (g)	0.63	2.00

Product Handling

Durability Type Use by

Shelf Life from Production 182 days

Storage Conditions Chilled

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DD: Date of production i.e. 23/03/120 = 23
MM: Month of production i.e. 23/03/120 = 03
YY: Year of production i.e. 23/03/120 = 20
PP: Internal Product Code

Traceability/Lot Code Format Used DDMMYYPP
Instructions for use Bring to a boil and serve piping hot

Additional requirements

Health Mark GB AG155

Organic Status

Organic Standard Organic
Accreditation Body GB-ORG-05 - Soil Association
Licence Number DA24877

Microbiological Testing

	Reject
TVC	10 ⁷
Enterobacteriaceae	10 ⁴
E. Coli	10 ²
Staphylococci	10 ⁴
Bacillus cereus	10 ⁵
Clostridium perfringens	10 ⁴
Yeasts	10 ⁶
Moulds	10 ⁶
Listeria spp	<10 ²
Salmonella sp	DETECTED

HACCP

Control Measures	Critical Limit	Monitoring	Frequency	Corrective Action
Checking temperature of ingredients on each delivery	Frozen products upon delivery -12°C (apart from raw frozen meat, fish and meat/ fish bones -18°C) Temperature of chilled products 8°C (apart from raw meat: 4°C)	Check temperature of every chilled/frozen food delivery by checking one product per chilled/frozen delivery with a calibrated infra-red probe or a normal probe and record on goods in form	Every delivery	Reject delivery of any item outside of target temperature limit, return to supplier and record.
Storage of ingredients	Freezer temperature < -18°C Frozen food temperature < -12°C Fridge Temperature < 4°C Chilled Food (except raw meat) Temperature 0.5-8°C Chilled Raw Meat Temperature 0.5-4°C	Check and record temperature of chillers & freezers twice daily and follow Temperature Monitoring Procedure	Twice daily	Freezer Breakdown Procedure Fridge Breakdown Procedure
Cook times and temperatures specified to ensure food reaches above 82°C.	Cook food to above 82°C	Use a probe thermometer to measure core temperature. All cooked food item temperatures are checked and recorded	Every batch	Continue to cook food until core temperature above 82°C
Commence blast chilling within 30 minutes of cooking Continue chilling until core temperature is 8°C Transfer to fridge and/or freezer	Cooled to < 8°C within 4 hours	Check temperature of each batch; 3 checks per batch – top, middle and bottom of each trolley	Every batch	Discard any food that did not cool to 8°C within 4 hours
Temperature control of the broth	Product temperature of 63°C CCP or higher as the product enters packaging	Check temperature of hot hold every 30 minutes during filling	Each batch	If temp falls below 63°C > 2 hours do not use and report to manager
Storage of finished products	Freezer Temperature < -18°C Frozen Food Temperature < -12°C Fridge Temperature 0.5-5°C Chilled Food Temperature 0.5-8°C	Check and record temperature of freezers twice daily and follow Temperature Monitoring Procedure	Twice daily	Freezer Breakdown Procedure Fridge Breakdown Procedure
Dispatch of finished products	Frozen Food Temperature < -12°C Chilled Food Temperature < 8°C	Check temperature of products prior to dispatch	Every dispatch	If temperature of food is found above its critical limits prior to dispatch, do not send and investigate reason

Sensory Profile

Visual Appearance	Dark brown broth
Flavour	Ginger flavour prominent; earthy miso flavour, with notes of apple

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Signed by Supplier

Bea Kabiri

Date

18/2/2020