Document QR 3.6.2 Date of issue: 12/05/23 Issue: 14 Authorised By: SW



Flava House Beta Court, Harper Road Sharston, M22 4XR

FINISHED PRODUCT SPECIFICATION

Product details

Sku code	802744/802745		
Product code	27808	Product name	GF Garden Mint Glaze
Weight	2.5kg/10kg	Version	1
Commodity code	2103909019	Issue date	19/10/2023
Meursing code	7008	Reason for issue	GF Product
Country of origin	UK	QUID required	Yes
Pack weight	2.5kg/10kg	Average weight	Yes
PAL	Soya, Milk, Celery, Mustard, Sulphur Dioxide		

Ingredients

Ingredient declaration

Sugar, Acids (Sodium Diacetate, Malic Acid), Dried Glucose Syrup, Modified Starch, Salt, Dried Mint (3.6%), Yeast Extract (Yeast Extract, Salt), Dried Tomato, Natural Flavouring, Colours (Paprika Extract and Natural Rosemary Flavouring, Curcumin), Thickeners (Xanthan Gum, Guar Gum), Natural Garden Mint Flavouring.

Allergy advice: For allergens see ingredients highlighted

Ingredient Name	% in product	Countries of origin
	·	
		Angola, Australia, Barbados, Belize, Benin, Brazil, Burkina
		Faso, Colombia, Costa Rica, Dominican Republic, Ethiopia,
		Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Ivory
		Coast, Jamaica, Kenya, Laos, Madagascar, Malawi,
		Mozambique, Nepal, Nicaragua, Panama, Peru, Reunion,
		Suriname, Swaziland, Tanzania, Zambia, UK, Poland, France,
Sugar (SO2 <10ppm) (Cane or Beet)	<56%	Belgium, Netherlands, Thailand, Mauritius, Germany.
		Sodium Diacetate – Netherlands, USA, China, Malic Acid –
Acids (Sodium Diacetate, Malic Acid)	<13%	South Korea
Dried Glucose Syrup (Maize, Wheat, Potato) (SO2 <10ppm)		
Valid It		
Further to EU reg 1169/2011 Annex II Wheat based dried		
glucose syrups are permanently exempted from the		
indication of wheat origin.	<9%	France, Belgium, Romania
Modified Starch (Pregelatinized Modified Waxy Maize)		
(SO2 <10ppm) Valid It	<8%	UK, Italy, Netherlands
Valid It	CO 70	ok, italy, Netherlanus
Salt (E535)	<8%	UK, China
Dried Mint	3.6%	Egypt, Turkey

issue: 14	T	Authorised by: Sv
Yeast Extract (Yeast Extract, Salt) (SO2 <10ppm)	<3%	Brazil
Dried Tomato (E551)	<2%	Portugal, China
Natural Flavouring (E414) (Dextrose – Wheat)		
(Maltodextrin - Potato)		
Complies To Regulation (EC) No. 1334/2008		
Wheat-based glucose syrups including dextrose, wheat-		
based maltodextrins and products thereof (such as polyols) are exempted from allergen labelling according to Annex II		
of Regulation (EU) n° 1169/2011	<2%	UK, France, USA, China, Poland.
Colours (Paprika Extract and Natural Rosemary Flavouring		
(Rapeseed Oil, E306 -Tocopherols derived from Soybean oil		
- not declarable as not considered allergenic according to Annex II of EC Reg 1169/2011)(InSYTE), Natural Rosemary		
Flavouring - Classed as a Flavouring and not E392		Paprika Extract and Natural Rosemary Flavouring - India,
Antioxidant Rosemary Extract according to EC Regulation		China, UK, France, USA, Curcumin – UK, India,
1334/2008), Curcumin (E1520))	<1.5%	Germany,Spain
Thickeners (Xanthan Gum (Maize), Guar Gum)	0.504	
IP Certificate	<0.5%	Xanthan Gum – China; Guar Gum – Pakistan, India
Natural Garden Mint Flavouring (Rapeseed Oil)		
Complies To Regulation (EC) No. 1334/2008	0.504	
(Insyte)	<0.5%	UK, India, France, China
Silicon Dioxide (Processing Aid)	<0.5%	Germany
Comments	-	_

Additives

Name	E-Number	Function
Paprika Extract	E160c	Colour
Curcumin	E100	Colour
Xanthan Gum	E415	Thickener
Guar Gum	E412	Thickener
Sodium Diacetate	E262ii	Acid

Malic Acid	E296	Acid
Silicon Dioxide	E551	Processing Aid/Free Flowing Agent
		(blank)
Comments		

Nutritional information

Typical values per 100g

Typical values per 100	Ь
Energy (kJ)	1381
Energy (kcal)	326
Fat	1
Of which saturates	0.1
Carbohydrate	73.5
of which sugars	57.1
Fibre	1.5
Protein	2.5
Salt	11.52
Nutritional by	Calculation

Free from information

Free from information	<u> </u>		
	Yes -E100, E160c, E262ii, E296,		
	E412, E415, E551. Processing Aids	Nut & Peanut	
Additives	E535, E551, E414, E306, E1520	Derivatives exl. Oil	No
Autificial Flavousines	No	Not 8 December Oil	No
Artificial Flavourings	No	Nut & Peanut Oil	No
Natural Flavourings	Yes	Seed Derivatives excl. Oil	No
			Yes - Rapeseed Oil in Paprika Extract and Natural Garden
Preservatives	Yes - May contain Sulphur Dioxide		Mint Flavouring
Artificial	res may contain sulphur Brexide	Secu on	
Preservatives	Yes -May contain Sulphur Dioxide	Palm Oil	No
Natural Colours	Yes - Paprika Extract, Curcumin	Pine Nuts / Kernels	No
Artificial Colours	No	Yeast	Yes - Yeast Extract
MSG	No	Kiwi Fruit	No
		Animal Products: Beef &	
BHT/BHA	No	Derivatives	No
	No	Animal Products: Pork	No
Hydrolysed Vegetable			<u> </u>
Protein	No	Animal Products: Lamb	No

Maize & Maize	Yes - Modified Starch, Dried Glucose		
Derivatives	Syrup, Xanthan Gum	Animal products: Poultry	No
Genetically Modified			
Ingredients	No	Animal products: Other	No

Allergens			
Allergen	In product	On line	Handled on site
		No - Produced after a	
		full wet clean down, Line	
		positive released for	
Gluten	No	l'	Yes
Giuteii	INO	gluten	res
		No - Produced after a	
		full wet clean down, Line	
		positive released for	
Barley	No	gluten	Yes
	Yes -Dried Glucose Syrup/Natural		
	Flavouring - Further to EU reg		
	1169/2011 Annex II Wheat based	No - Produced after a	
	dried glucose syrups/dextrose are	full wet clean down, Line	
	permanently exempted from the	positive released for	
Wheat	indication of wheat origin	gluten	Yes
	- J		
	Yes - E306 in Paprika Extract is		
	derived from IP Soybean – Not		
	declarable as not considered		
Soya & Soya	allergenic according to Annex II of		
Derivatives	EC Reg 1169/2011	Yes	Yes
Tree Nuts	No	No	No
Peanuts	No	No	No
Sesame Seeds	No	No	No
Mustard / Mustard		110	,,,,
Seeds / Mustard	No	Yes	Yes
Celery / Celeriac	No	Yes	Yes
Milk and Milk			
Derivatives	No	Yes	Yes
Molluscs	No	No	No
Lupin	No	No	No
Sulphur	Yes - Sugar, Modified Starch, Dried		
Dioxide/Sulphites	Glucose Syrup, Yeast Extract		
(>10ppm)	<10ppm	Yes	Yes
Egg	No	No	No
Crustaceans	No	No	No
Fish	No	No	No
	l	1	•••

Suitable for

Vegetarians	Yes	Coeliacs	Yes
Vegans	No - May contain milk	Lactose intolerant	No - May conatin milk.

Document QR 3.6.2 Date of issue: 12/05/23 Issue: 14 Authorised By: SW

E. Coli	< 10cfu/g
Salmonella	Absent in 25g
Staph Aureus	< 20cfu/g

Process summary

Raw material intake
Raw material storage
Batching of raw materials
Mixing
Packing
Metal detection
Labelling and coding
Palletisation
Dispatch

Storage Organoleptic standards

310146		Organoleptic standards	
Ambient shelf life	12 Months	Appearance	orange powder with visible mint
Chilled shelf life	N/A	Aroma	Tangy sweet mint
Frozen shelf life	N/A	Flavour	Tangy sweet mint with savoury notes
Storage conditions	Store in a cool, dark and dry place		

Quality checks Packaging 2.5kg - Blue Food Grade 50mu bottom weld low density Weight check Inner packaging polyethylene bag (20g) (385 x 510mm), 10kg - 25kg Blue frequency description Food Grade 80mu bottom weld low density polyethylene bag (120g) (760 x 1035mm). Per Tub/Pail Weight checks Inner Barcode parameters Fill weights to specification 2.5kg - 5032457715133, 10kg - 5032457800006 Coding checks Outer packaging 2.5kg Polypropylene Co-Polymer tub and lid (140g) (180 x frequency description 180 x 170mm) packed in Corrugated Cardboard Case (555g) (370 x 370 x 340mm), 10kg - Polypropylene Co-Polymer white pail and lid (600g) (293 x 318 x 290mm). Start of run & every 30 minutes Coding checks Outer barcode parameters Clear, legible, correct 2.5kg - 05032457620680 Pallet details Seal checks frequency Start of run & every 30 minutes Wooden pallet

Seal checks parameters	Intact & clean	Cases per layer	2.5kg x 8 x 9 Boxes per layer / 10kg = 12 per Layer
Metal detection checks frequency	Start and end of run plus every hour	layers per pallet	2.5kg – 3, 10kg - 4
Metal detection checks parameter	1.8mm Fe, 2mm Non Fe, 2.5mm SS	Cases per pallet	2.5kg =27 /10kg = 48
Directions for use	Use at 8-10% and leave for 10 minutes, oven bake, BBQ, grill or stir fry. Cook thoroughly before consumption.		
Coding format	(day) (month) (year) (batch) (Day) is denoted by the first 2 numbers (Month) is denoted by the second 2 numbers (Year) is denoted by the last number of year (Batch) is denoted by the number of the actual batch on the production day		

Health and safety data

Health and safety data	9		
Product Digested	This product is designed for human consumption, and is safe when used at recommended levels. In the case of excessive ingestion, give patient water to drink and rest. If discomfort persists, seek medical advice	Fire	Avoid production of dust. Fires should be controlled by water spray, rather than by main jets, to avoid generating explosive dust clouds.
Skin Contact	Normal standard of hygiene and regular washing with water should prevent irritation; avoid prolonged contact with lips and tender parts of the body. Medical attention should be obtained in cases of sensitisation	Storage Precautions	Original sealed containers should be stored in a cool dry place
Eye Contact	Avoid contact with eyes. Irrigate immediately with water and seek medical advice if discomfort persists.	Handling Precautions	All MRC products should be used in a well-ventilated area. Operators should observe normal good house keeping precautions. Goggles, gloves and dust masks may be required when exposed to prolonged handling
Product Inhaled	Dust masks should be worn if the product is found to be irritating. In the case of inhalation remove casualty from exposure, rest and keep warm. In severe cases seek medical attention.	Spillage	Sweep up and dispose of with non-hazardous wastes. Small spillages may be washed to drain with cold water. Consult local authorities when disposing of large quantities.

Document QR 3.6.2 Date of issue: 12/05/23 Issue: 14 Authorised By: SW

The contents of this specification are the sole property of The Flava People, prior written confirmation must be obtained from before any information contained within the specification is supplied to a 3rd party. If a signed copy of the specification is not returned within 6 weeks of the date of the specification, The Flava People will assume implicit acceptance of the specification and its contents.

Approval on behalf of the Flava People

Approved by	C Joynson	Approved by	
Position	Technical Co-ordinator	Position	
Date	19/10/2023	Date	

Customer Approval