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### PRODUCT TECHNICAL INFORMATION SHEET

MANUFACTURING ADDRESS	TECHNICAL CONTACT DETAILS		
Product of the UK	NAME: Becky Page		
	POSITION: Technical (bought in finished goods)		
	TEL: +44(0)7713 780487		
	EMAIL: becky.page@abworldfoods.com		
EMERGENCY CONTACT:			
NAME: Customer Services	POSITION: Customer Service		
TEL: +4(0)1942 267090	EMAIL: Customer.Service@abworldfoods.com		

PRODUCT DETAILS	
Product Code	220172
Product Name	Fine Egg Noodles
Brand	Blue Dragon
Net Quantity	250g
Barcode	5010338103774
Units per Case	8x250g
Outer Barcode	05015612105819

LABEL DETAILS	
Mandatory Name	Dried, fine wheat egg noodles
Ingredients List (as sta	ted on-pack)

**INGREDIENTS: Wheat** Flour [**Wheat** Flour with Calcium, Iron, Niacin, Thiamin], Water, Pasteurised Free Range Whole **Egg** (5%), Salt, Paprika, Turmeric, Firming Agents (Potassium Carbonate, Sodium Carbonate), Acidity Regulator (Citric Acid).

**Allergy Advice:** For allergens, including cereals containing gluten, see ingredients in **bold**. May also contain peanuts and nuts.

## AB WORLD FOODS

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ALLERGEN INFORMATION (as provided on the product label)					
	CONTAINS YES/NO	MAY CONTAIN YES/NO	SOURCE		
Milk & Milk Derivatives (including Lactose)	NO	NO			
Egg & Egg Derivatives	YES	-	Free Range Pasteurised Egg		
Gluten-containing Cereals & Derivatives	YES	-	Wheat Flour		
Soya & Soya Derivatives	NO	NO			
Mustard & Mustard Derivatives	NO	NO			
Celery/Celeriac & Celery/Celeriac Derivatives	NO	NO			
Fish & Fish Derivatives	NO	NO			
Crustaceans & Crustacean Derivatives	NO	NO			
Molluscs & their Derivatives	NO	NO			
Lupin & Lupin Derivatives	NO	NO			
Sesame Seeds & Sesame Seed Derivatives	NO	NO			
Sulphur Dioxide & Sulphites (≥10ppm)	NO	NO			
Peanuts & Peanut Derivatives	NO	YES			
Nuts & Nut Derivatives (EU)*	NO	YES			
Tree Nuts & Tree Nut Derivatives (US FDA)**	NO	NO			
Aspartame / Aspartame-Acesulfame Salt	NO	NO			
Honey & Honey Derivatives (Bee Pollen, Royal Jelly, Propolis)	NO	NO			
Tomatoes & Tomato Derivatives	NO	NO			
Latex Contact Risk	NO				

<sup>\* &</sup>quot;Nuts" are defined in EU, Norwegian and Swiss allergen labelling requirements as almonds, Brazil nuts, cashews, hazelnuts, macadamia nuts / Queensland nuts / Australia nuts, pecan nuts, pistachio nuts, and walnuts.

<sup>\*\* &</sup>quot;Tree nuts" are defined in US FDA allergen labelling requirements as almond, beech nut, Brazil nut, butternut, cashew, chestnut, chinquapin, coconut, filbert / hazelnut, ginko nut, hickory nut, lichee nut, macadamia nut / bush nut, pecan, pili nut, pine nut / pinon nut, pistachio, sheanut, and walnut / heartnut / butternut.

LIFESTYLE (label claims)		
	YES/NO	DETAILS
Suitable for Vegetarians	YES	
Suitable for Vegans	NO	Contains egg
Gluten Free	NO	Contains wheat
Certified as Halal	NO	
Certified as Kosher	NO	
Certified as Organic	NO	
Use of RSPO-certified palm oil	NO	
No Artificial Colours	YES	
No Artificial Flavourings	NO	
No Artificial Preservatives	NO	

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CONTAMINANTS		
	YES/NO	DETAILS
Free from Irradiation/Irradiated Ingredients	YES	
Free from Genetically Modified Ingredients	YES	

		Per Serving	
Average Values as prepared*	Per 100g	Serving Size as prepared*	
*When prepared according to the cooking instructions	C	(183g approx.) Servings per Pack: 4	
Energy (kJ) / (kcal)	754kJ / 178kcal	1380kJ / 326kcal	
Fat:	0.8g	1.5g	
of which saturates	0.2g	0.4g	
of which mono-unsaturates			
of which polyunsaturates			
of which trans- fats			
Carbohydrate:	35g	65g	
of which sugars	1.1g	2.0g	
of which starch			
Fibre (AOAC)	2.1g	3.8g	
Protein	6.3g	12g	
Salt	0.56g	1.0g	
Sodium			
Calories from Fat			
Cholesterol			
Vitamin A			
Vitamin C			
Calcium			
Iron			

NB US FDA Nutrition Facts are given as % daily values for the stated serving size, not per 100g / per 100ml

NUTRITION CLAIMS (label claims)			
	YES/NO	DETAILS	
Low Fat	NO		
Reduced Fat	NO		
Reduced Energy	NO		
Reduced Sugar	NO		

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#### **Finish Product Standards**

PHYSICAL ATTRIBUTES	
ATTRIBUTE	DESCRIPTION
Appearance	Noodles are in a nest form
Colour	The noodles are yellow in colour with visible specks of turmeric and paprika
Aroma	The dry noodles should have a mild cereal aroma
Texture	The noodles are rigid and should remain in a nest form
Packaging	Split free, undamaged no product within the seals
Taste	Typical of noodles without off flavours

CHEMICAL STANDARDS (complete only as appropriate)			
TEST	METHOD	FREQUENCY	STANDARDS
AW	AW meter	Hourly for the first 3 hours, then every 3 hours	0.2-0.6%

MICROBIOLOGICAL STANDARDS (complete only as appropriate)				
TEST	UNIT OF MEASUREMENT	TARGET	REJECT LEVEL	FREQUENCY
TVC	Cfu/g	<1000	1000	Annual
Enterobacteriaceae	Cfu/g	<100	100	Annual
E. coli	Cfu/g	<10	10	Annual
Staphylococcus aureus	Cfu/g	<20	20	Annual
Salmonella spp.	Cfu/g	Not detected/50g	Detected in 50g	Annual
Yeasts	Cfu/g	<20	20	Annual
Moulds	Cfu/g	<20	20	Annual
Bacillus cereus	Cfu/g	<20	20	Annual
C.Perfringens	Cfu/g	<10	10	Annual

FOREIGN BODY CONTROL				
METAL DETECTION	TEST PIECE SIZE	FREQUENCY		
Ferrous	1.2mm	Hourly		
Non-ferrous	1.5mm			
Stainless Steel	2mm			
	USED?	DETAILS		
X-RAY DETECTION SYSTEM	NO			
OPTICAL DETECTION SYSTEM	NO			
SIEVE / FILTRATION	YES	wheat flour 1.0μ		
MAGNETS	NO			
OTHER SYSTEMS	NO			

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PRODUCT STORAGE		
Total Shelf Life	730 days	
Recommended Unopened Storage Conditions	Store in a cool, dry place	
Durability Date	Type	Location
(Type) (Location)	Best before end	Back of pack
Example of Lot Marking Format for	MM/YYYY	
Traceability & Location	IVIIVI/YYYY	
Shelf Life Once Opened	Until best before end date	
Recommended Opened Storage Conditions	Store in an airtight container	

#### **Packaging Details**

PRIMARY PACKAGING DETAILS	COMPONENT 1	COMPONENT 2	COMPONENT 3	COMPONENT 4
Type of Packaging	Flow wrap film			
Material	Laminate film			
Recyclable?	No			

SECONDARY PACKAGING DETAILS	COMPONENT 1	COMPONENT 2	COMPONENT 3	COMPONENT 4
Type of Packaging	SRP	Label	Glue	
Material	Corrugated	Paper	Adhesive	
Recyclable?	Yes	Yes	No	

TERTIARY PACKAGING DETAILS	COMPONENT 1	COMPONENT 2	COMPONENT 3	COMPONENT 4
Type of Packaging	Pallet	Stretch-wrap	label	
Material	Wood	LDPE	paper	
Recyclable?	Yes	No	Yes	

PALLETISATION DETAILS	
Cases per Pallet Layer	17
Layers per Pallet	7
Pallet Dimensions (W x D) (m)	1.0 x 1.2
Overall Pallet Height (m)	1.5
Gross Weight of Pallet (kg)	321.4

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SITE ACCREDITATION	YES / NO (IF YES, STATE LEVEL/GRADE)
BRC Global Food Safety Standard	Yes Grade A+
IFS Standard	NO
HACCP	NO
RSPO	NO
Other (e.g. ISO)	NO

#### **Supplier Declaration**

AB World Foods Ltd. hereby warrants that the specified product shall conform to the nature, substance and quality parameters specified herein.

The specified product will conform to all relevant UK/EU legislation and, where applicable, other local legislation in any relevant market for which the product is originally intended.

The information contained within this document is confidential, must not be communicated to third parties without the prior knowledge and approval of AB World Foods Ltd, and must not be altered.

Specification agreement		
Customer agreement :	Print name:	
	Sign :	
	Date:	
A DIA/E T	<b>D</b> 1 1	
ABWF Technical agreement:	Print name:	
	Becky Page	
	//·	
	Sign:	signed and dated in the UK
	Date:	
	19/01/2024	

Document created by:	Becky Page
Document date:	19/01/2024

Please return a signed and dated copy of this page to the relevant AB World Foods Ltd. Technical contact in acceptance of this document. Failure to do so within 28 days of receipt will be taken as agreement of this document's contents.