



Customer Product Specification

1. **Article (SAP) number & product name:**

18339	18ct Plain Flour Tortillas 16.5cm 490g x 8 Frozen
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2. **Product Description:**

<p>A round Flat Bread, can be used to wrap up any kind of food to choice. The wraps can be served cold, warm, oven baked, micro wave heated and even deep fried.</p>
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3. **Physical & Analytical Standards:**

Appearance	Round, flat	Unit weight Packaging net weight Case ner weight.	490g 10g 3.92kg
Texture	Fine, layered, with relief	Weight system Tolerance	Average
Taste&Aroma	Typical taste of a flour tortilla	Moisture	29-33% (Target 31%)
Diameter (Tortilla)	15.2cm - 17.8cm, target 16.5cm	pH	6.3 - 6.9
Length (Naan & Pitta)	N/A	Width (Naan & pitta)	N/A
Toast marks	5 - 7 (Target 6)	Translucency	<25%

Due to the nature of the product and its manufacturing processes we allow 3% per batch delivered to be out side of the specified peramiters. Please see defect tolerances below

FINISHED PRODUCT QUALITY STANDARDS	TARGET	ACCEPTABLE (MONITOR & REVIEW)	REJECT
Holes	<3%	3%	>3%
Frayed Edges	<3%	3%	>3%
Folds	<3%	3%	>3%



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Carbon	<3%	3%	>3%
Undersized/over sized	<3%	3%	>3%
Translucency	<3%	3%	>3%
Delamination/ Sticking	<3%	3%	>3%
Toast mark chart	<3%	3%	>3%

4. **Ingredient Declaration:**

Fortified **WHEAT** flour (**WHEAT** flour, calcium carbonate, iron, niacin, thiamin), water, vegetable oil (rapeseed), sugar, emulsifier (E471), raising agents (E500, E450), **WHEAT** gluten, salt, acid (malic acid).

Allergy Advice

For allergens, including cereals containing gluten, see ingredients in **BOLD**.



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5. Nutritional Values per 100g:

Energy	kJ	1300	of which sugars	3,1
Energy	kcal	309	Fibre	N/A
Total Fat		8	Protein	8,7
of which saturates		1,6	Salt	1,1
Carbohydrate		49,5		

5.1. Additional Nutritional requirements per country of destination (extra nutritional values: cholesterol...; reference intakes...)

N/A

6. Allergy Information:

ALLERGENS:	Does the product contain?	Present on the same line?	Used within the factory?	Stored on site?	ALLERGENS:	Does the product contain?	Present on the same line?	Used within the factory?	Stored on site?
Cereals which contain gluten	Yes	Yes	Yes	Yes	Milk and products thereof (including lactose)	No	No	No	No
Crustaceans and products thereof	No	No	No	No	Nuts and products thereof	No	No	No	No
Egg and products thereof	No	No	No	No	Celery and products thereof	No	No	No	No
Fish and products thereof	No	No	No	No	Mustard and products thereof	No	No	No	No
Peanuts and products thereof	No	No	No	No	Sesame seed and products thereof	No	No	No	No
Soya and products thereof	No	No	No	No	Sulphur dioxide > 10 ppm	No	No	Yes	Yes
Lupin and products thereof	No	No	No	No	Molluscs and products thereof	No	No	No	No
May contain traces of... N/A									



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7. **Shelf Life**


Days from Production	548	Days into Depot	365
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8. **Storage Conditions**

Frozen, -18°C. To keep fresh, close firmly after opening and keep in a cool place max. 7°C) for maximum 7 days. Do not refreeze after thawing. For optimum use we recommend usage at ambient temperature and within 24 hours after defrost.

9. **Instructions for use and preparation recommendations.**

Before opening the packaging film, loosen the tortillas by flexing the pack one way and then the other. Open film and separate the tortillas slowly.





10. **Microbiological Standards**

Organism	Standard
Aerobic Colony Count (cfu/g)	< 10 ⁴
Enterobacteriaceae (cfu/g)	< 10
E. coli (cfu/g)	< 10
Yeast & Mould (cfu/g)	< 500
Staphylococcus aureus (cfu/g)	< 20
Bacillus cereus (cfu/g)	<100
Salmonella spp. (in 25g)	Absence
Listeria monocytogenes (cfu/g))	Absence before product has left the control of the producer/ 100 ufc/g for product placed on the market during shelf life.

11. **Logistics Information**

Pieces Per Pack	18		
Packs Per Case	8		
Cases Per Pallet Layer	10		
Layers Per Pallet	6		
Cases Per Pallet	60		
Pallet Type	Euro (80x120cm)		
Pallet high (m)	Volume (m3)		
Pack Barcode	87 10637 00700 7		
Case Barcode	87 10637 00275 3		
Transport Conditions	Frozen		
Produced in	UK		



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12. Quality Systems & Legislation

Compliance with Food Legislation and certification against mentioned standards	
EU/UK/Russian food legislation	Compliant
HACCP	Compliant
BRC	Compliant
IFS	N/A
AIB	Compliant
KOSHER	N/A
HALAL	Suitable not certified
VEGAN	Suitable not certified
VEGETARIANS	Compliant
NON GMO	Compliant

13. Genetically Modified Material Control Policy

Mission Foods is committed to the production of Quality products, which do not contain materials which have been derived from actual or potentially genetically modified sources. This statement is given taking into account that adventitious contamination may occur at any point up to a level of 0.9% before it is considered to be 'impure'.

It is our intention to work closely with our suppliers to ensure the genetic integrity of our materials and where applicable the identity preserved systems they employ are maintained to prevent the introduction of genetically modified stock to our facility.

We will ensure that we meet the relevant legislation set in place by UK and European governing bodies in the maintenance of our status. Further to this we will consult with our customers to ensure we continue to meet their requirements in terms of product, packaging and labelling.

In recognition of this commitment we will evaluate the needs of our employees in the application of this policy and provide the necessary resources and training.

14. Additional requirements (front labels, logos associated with nutritional information and any other requirement specified by the legislation of the destination country)

N/A

Date of Spec:	24/05/2021
Spec Version:	A
Spec Review Date:	23/05/2024
Spec Created By:	Karolina Urbanska