



## Customer Product Specification

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

|       |   |
|-------|---|
| 18340 | 18 Flour Tortillas 20 cm 770 g (Frozen) |
|-------|---|

2. **Product Description:**

A round flat bread can be used to wrap up any kind of food according to choice.  
The wraps can be served cold, warm, oven baked, microwave heated and even deep fried.

3. **Physical & Analytical Standards:**

|                       |   |   |                      |
|-----------------------|---|---|----------------------|
| Appearance            | 20cm diameter flat bread, brown in colour with golden brown highlights evenly dispersed across the surface with barmarks. | Unit weight<br>Packaging net weight<br>Case net weight. | 770g<br>10g<br>6160g |
| Texture               | Fine, layered, with relief  | Weight system<br>Tolerance                              | e-sign               |
| Taste&Aroma           | Typical taste of a flour tortilla   | Moisture  | 29-33% (Target 31%)  |
| Diameter (Tortilla)   | 19 - 22cm   | 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/oversized  | <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, Thiamine), (69%), Water, Vegetable Oil (Rapeseed Oil), Sugar, Emulsifier (E471), Raising Agents (E500, E450), 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 | 3.1g |
| Energy             | kcal | 309   | Fibre           | 2.1g |
| Total Fat          |      | 8.0g  | Protein         | 8.7g |
| of which saturates |      | 1.6g  | Salt            | 1.1g |
| Carbohydrate       |      | 49.5g |                 |      |

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     | Y                         | Y                         | Y                        | Y               | Milk and products thereof (including lactose) | N                         | N                         | N                        | N               |
| Crustaceans and products thereof | N                         | N                         | N                        | N               | Nuts and products thereof                     | N                         | N                         | N                        | N               |
| Egg and products thereof         | N                         | N                         | N                        | N               | Celery and products thereof                   | N                         | N                         | N                        | N               |
| Fish and products thereof        | N                         | N                         | N                        | N               | Mustard and products thereof                  | N                         | N                         | N                        | N               |
| Peanuts and products thereof     | N                         | N                         | N                        | N               | Sesame seed and products thereof              | N                         | N                         | N                        | N               |
| Soya and products thereof        | N                         | N                         | N                        | N               | Sulphur dioxide > 10 ppm                      | N                         | N                         | Y                        | Y               |
| Lupin and products thereof       | N                         | N                         | N                        | N               | Molluscs and products thereof                 | N                         | N                         | N                        | N               |
| May contain traces of....        |                           |                           |                          |                 |   |                           |                           |                          |                 |



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7. **Shelf Life**



|                             |          |                        |          |
|-----------------------------|----------|------------------------|----------|
| <b>Days from Production</b> | 548 days | <b>Days into Depot</b> | 365 days |
|-----------------------------|----------|------------------------|----------|

8. **Storage Conditions**

Keep frozen at -18°C. To defrost, decant out of case and do not stack more than 2 packs high. For optimum rollability, use at ambient temperature (16 – 21°C). Use once pack has been opened. Do not refreeze after thawing. After thawing: 7 days, store chilled max 7°C

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

Defrost the tortillas no more than 2 packs high at ambient temperature for 24 hours.  
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 <sup>4</sup>  |
| 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 |             | 7   |  |
| Layers Per Pallet      |             | 6   |  |
| Cases Per Pallet       |             | 42  |  |
| Pallet Type            |             | White Euro  |  |
| Pallet high (m)        | Volume (m3) | N/A   |  |
| Pack Barcode           |             | 8710637007014   |  |
| Case Barcode           |             | 05036034002760  |  |
| Transport Conditions   |             | Frozen  |  |
| Produced in            |             | Mission Foods, Renown Avenue, Coventry Business Park, Coventry, CV5 6UJ |  |



## Customer Product Specification

### 12. Quality Systems & Legislation

| Compliance with Food Legislation and certification against mentioned standards |   |
|--|---|
| EU/UK/Russian food legislation   | Compliant (declare wich of the three region legislation applies). |
| HACCP  | Compliant   |
| BRC  | Compliant   |
| IFS  | N/A   |
| AIB  | Compliant   |
| KOSHER   | N/A   |
| HALAL  | Certified but on specific products                                |
| VEGAN  | Compliant   |
| 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:     | 14/07/2021    |
| Spec Version:     | 1             |
| Spec Review Date: | 13/07/2024    |
| Spec Created By:  | Irina Jeberza |