



Product Name	Trade Unit Format	Entity + Range (*Storm) (**UpAge)	Product code	Supplier product code	EAN code outer case/ Trade Unit	EAN code Consumer Unit
Farm Animal Biscuits	5 x 100g e	UK BTS	617300	54138	05024121617607	5024121617300

## 1.0 CONTACT INFORMATION

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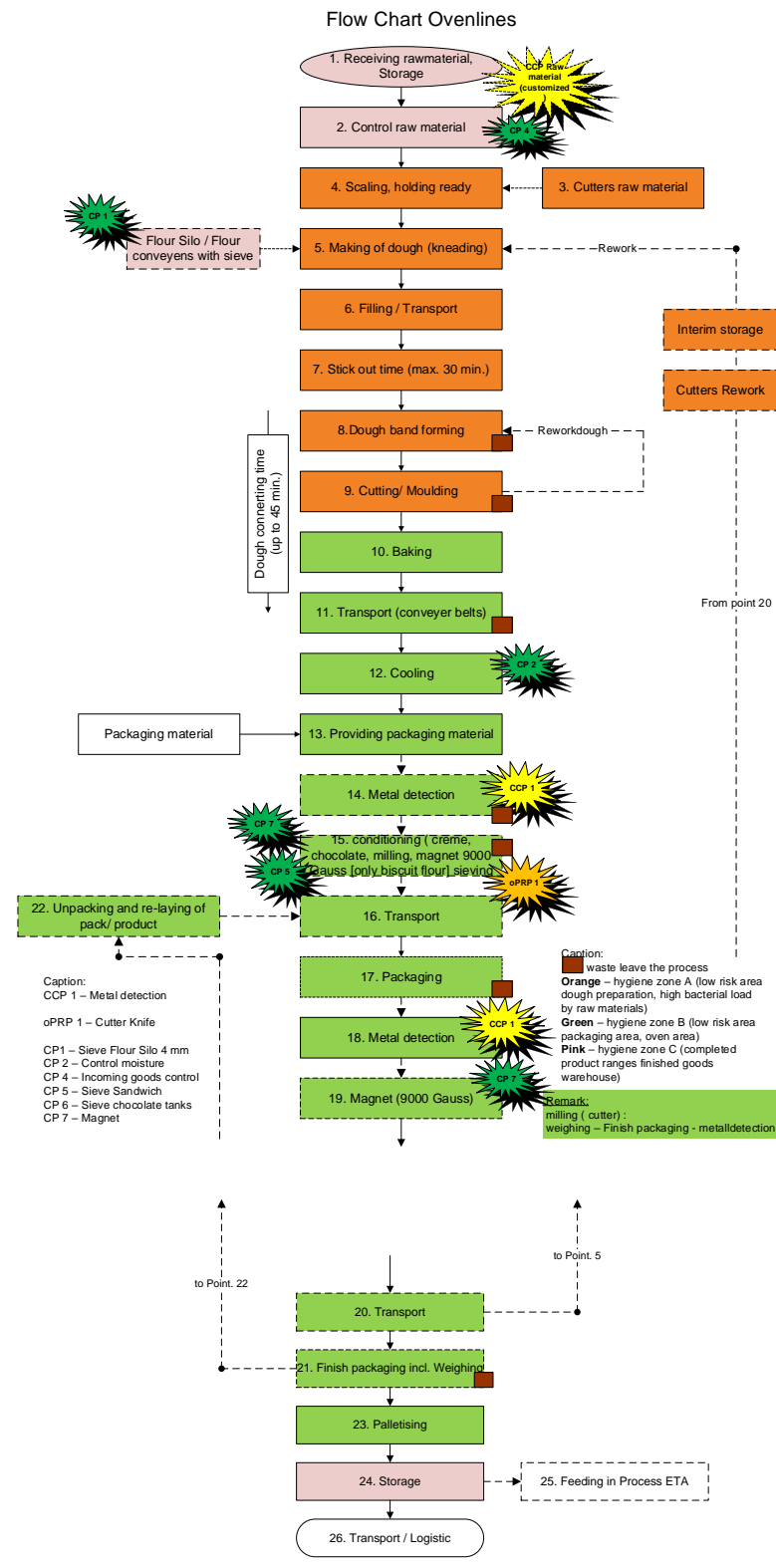


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## 2.0 PROCESS DESCRIPTION

### 2.1 Process Flow Diagram



## 2.2 CCP Controls

Name of CCP	Limits	Monitoring	Frequency	Corrective Actions
CCP1 metal detector	Fe: 1,5mm; NFe: 2,0mm; S/S: 2,5mm	check with metal test bodies	every hour	Stop production; hold finished product since last test; control metal detector by technician; if reparation is possible production can start again; if not – production stop; decision by production leader and QA, what is happened with blocked biscuits (eg. Re-check)

## 3.0 PRODUCT FORMULATION

(to alter, double click on the table below, then update section highlighted yellow. The rest should calculate automatically)

PRODUCT: **Animal Biscuit**

Total Batch Weight (Kg)	207.43
Weight before cooking (g)	28.6
Weight after cooking (g)	22.1

Agricultural, Organic Ingredients (if any compound ingredients are present please detail all sub-ingredients) N.B. Enter from largest to smallest	Batch Weight (Kg)	Is Moisture lost from ingredient? (Y/N)	Final Calculation (%)	Value for QUID (%)
Wholegrain Wheat Flour	63.00	Y	31.277	31.3
Wheat Flour	63.00	Y	31.277	31.3
Grape Juice Concentrate	54.00	Y	26.809	26.8
Sunflower Oil	20.40	Y	10.128	10.1
<b>Non-Agricultural Ingredients</b>				
Thiamin (vitamin B1)**	0.006	Y	0.003	<0.1
<b>Processing Aids</b>				
Raising agent (sodium bicarbonate)*	1.020	Y	0.506	0.5
Water added to Batch (kg)	4.00	4.0	0.0	0.0
Moisture Loss (%)	22.7		<b>TOTAL:</b>	<b>100</b>
Weight loss during cooking (g)	6.5			

### Additional Statements:

eg: \*Thiamin (vitamin B1) has no organic certification.

## 4.0 COMPLIANCE

### N.B for UpAge foods this section is not applicable

There are specific legislative requirements applicable to baby food for infants and young children. Where agreed, the following legislation must be applied to the finished product to be marketed for infants and young children. Control of the raw materials may be required to achieve this in addition to compliance with agreed testing schedule.

**For other markets and brand owners, please ensure you are fully aware of the requirements in your countries for the sale of foods intended for infants and young children and risk assess the following compliance data and supporting information.**



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- Commission Directive [609/2013] *formally* 2006/125/EC on processed cereal-based foods and baby foods for infants and young children (*for children up to 36 months of age*).
- Commission Regulation (EC) No 1881/2006 on Contaminants.

#### 4.1 Nutrition

Please refer to the Nutrition supporting document for additional information. This can be found on the Sharepoint site.

Typical Values	Per 100g	Method of Analysis (If calculated indicate source of information + reference number)
Energy (kJ/kcal)	1864kJ / 443kcal	Organix laboratory results (Eurofins laboratories ltd, from AR-19-UD-947849-01 19.09.19)
Fat	13.3g	
<i>of which saturates</i>	1.21g	
Carbohydrate	71.14g	
<i>of which sugars</i>	18.4g	
Fibre	3.9g	
Protein	7.7g	
Sodium	0.17g	
Salt	0.42g	
Thiamin	1.16mg	

#### **Values used on artwork labels following application of EU rounding guidelines**

Typical Values	Typical value per 100g	Typical value per portion (6 biscuits)
Energy (kJ/kcal)	1864kJ/443kcal	242kJ /58kcal
Fat	13	1.7
<i>of which saturates</i>	1.2	0.2
Carbohydrate	71	9.2
<i>of which sugars</i>	18	2.4
Fibre	3.9	0.5
Protein	7.7	1.0
Sodium	0.17	0.02
Salt	0.42	0.05
Thiamin	1.2	0.15

#### 4.2 Contaminants

For customers, please refer to the **Contaminant Limits** document for specific information about contaminant levels in this food. This can be found on the HERO Sharepoint site.

**Please note there are specific foods within the Organix range which do not fit into the food categories as defined by babyfood legislation and as such may not fully conform to the nutrition or contaminant requirements.**



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**For all other markets and brand owners, please ensure you are fully aware of the requirements in your countries for the sale of foods intended for infants and young children and undertake a risk assessment.**

**For further information please contact Organix Technical team.**

### 4.3 Due-Diligence Testing

Organix will undertake testing according to our sampling plan to ensure that our foods comply with both the agreed finished product specification and the legislation.

Testing is not completed on every batch NOR every food within a product category, but at a frequency throughout the year determined by risk.

We expect our Finished Goods Suppliers to undertake a testing regime as agreed in the testing schedule.

## 5.0 FOOD INTOLERANCE DATA

Food intolerance data can be passed on to the Food Standards Agency, Department of Health, doctors, dieticians and customers with specific dietary needs or illnesses. It is vitally important that the information supplied is correct, and that no unauthorised changes are made to ingredients or recipes.

### 5.1 Allergen Information

Contains	In this Product	In factory	Produced on same line as Organix	If YES then state actual source/origin
Meat and Meat Products	No	No	No	
Beef and Beef products	No	No	No	
Poultry and Poultry Products	No	No	No	
Fish and Shellfish Products	No	No	No	
Mechanically Recovered Meat	No	No	No	
Milk (cow, goat, sheep)	No	Yes	Yes	Whole milk powder
Milk Solids, non fat solids	No	Yes	Yes	Whole milk powder
Milk Powders	No	Yes	Yes	Whole milk powder
Cream / Artificial Cream	No	No	No	
Cheese, Cheese Powder	No	Yes	Yes	Cheese powder
Yoghurt, Yoghurt Powder	No	No	No	
Butter	No	Yes	Yes	Butter
Margarine	No	No	No	
Trans Fatty Acids	No	No	No	
Whey and derivatives	No	Yes	Yes	Sweet whey powder
Casein and derivatives	No	Yes	Yes	Whole milk powder
Lactose	No	Yes	Yes	Whole milk powder
Egg and derivatives	No	Yes	Yes	Egg yolk powder
Gluten	Yes	Yes	Yes	Wheat flour, wheat starch; whole wheat flour, Glucose-fructose-syrup



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Wheat and derivatives	Yes	Yes	Yes	Wheat flour, wheat starch; whole wheat flour, Glucose-fructose-syrup
Rye and derivatives	No	Yes	Yes	
Barley and derivatives	No	Yes	Yes	Malt extract
Oats and derivatives	No	Yes	Yes	Oat flakes
Maize/corn and derivatives	No	Yes	Yes	Maize flour, Maize starch
Breadcrumbs	No	No	No	
Rusk	No	No	No	
Soya and derivatives	No	Yes	Yes	Emulsifier soya lecithine
Peanuts , Peanut oil and derivatives	No	No	No	
Tree nuts and nut oils (except coconut & palm)	No	Yes	Yes	Almonds, hazelnuts (grounded)
Tree Nuts (whole pieces)	No	No	No	
Sesame Seeds and Seed Oil Other seeds and Seed oil (excl spices & fruit seeds)	Yes	Yes	Yes	sunflower seeds (same line) & sunflower oil (in product)
Yeast	No	No	No	
Added salt	No	No	No	
Added sugar	No	No	No	
Added starch	No	No	No	
Alcohol	No	No	No	
Celery and products of	No	No	No	
Mustard and products of	No	No	No	
Lupin and products of	No	No	No	
Molluscs and products of	No	No	No	
Non-organic material	Yes	Yes	Yes	Raising agents, thiamin

## 5.2 Additives Information

Contains	Yes	No	If 'YES' state source
Antioxidants		X	
Colourings: - natural - nature identical - artificial		X	
Flavourings: - natural - nature identical - artificial		X	
Preservatives		X	
Artificial sweeteners (eg aspartame, sorbitol)		X	
Flavour enhancers (eg MSG, L-glutamic acid)		X	
BHA E320/BHT E321		X	
Benzoates		X	
Sulphur Dioxide		X	



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Other Additives (E Numbers)	X		Sodium Bicarbonate
Irradiation		X	
Pesticides (<0.01mg/Kg)		X	

### 5.3 Special Dietary Information

This Recipe is Suitable For:	Yes	No	If 'NO' state source
Ovo-Lacto Vegetarians (Free from all animal products with the exception of eggs, milk, milk products and honey. Free from all products and by-products of the fishing industry)	X		
Vegans (Free from all animal products and by-products including eggs, milk, milk products and honey. Free from all products and by-products of the fishing industry)	X		
Coeliacs (Free from protein derived from wheat, barley, rye and oats)		X	Gluten & Wheat
Milk Allergy Sufferers		X	Carry over
Lactose Intolerants (dairy/milk origin)		X	Carry over
Nut Allergy Sufferers		X	Carry over
Sesame Allergy Sufferers	X		
Egg Allergy Sufferers		X	Carry over

### 5.4 Genetic Modification

All raw materials must be certified as GMO-free in accordance with current food legislation (EC Regulation 1829/2003 and 1830/2003). Organix to be informed if processing aids, carry-over additives and carriers that originate from GMO have been used.

	Yes	No	If 'YES' state source and GM status (PCR –ves/not known)
Is the product GM free?	YES		***Move to section 7.0***
Does the product contain any soya components or their derivatives/carriers?			
Does the product contain any maize components or their derivatives/carriers?			
Is the product prepared using GM derived enzymes or cultures eg chymosin in vegetarian cheese production?			
Does the product contain any other ingredients which could be derived from a GM source other than maize or soya?			

## 6.0 ORGANIC ACCREDITATION



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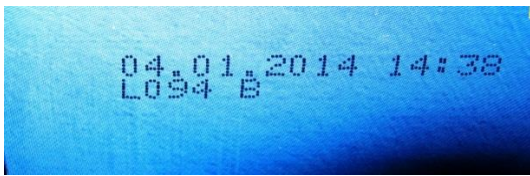
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Finished Goods Supplier is responsible for maintaining their own organic certification.

## 7.0 PRODUCT IDENTIFICATION

Total shelf life from day of production (in months): 11 months			
Is the product packaged in a protective atmosphere Y/N: N If Yes please detail gas mix: N/A			
BATCH CODING:			
Code	Layout of Code	Location	Method of application
BBD	Best before: day / month/ Year + Time (Format: DD.MM.YYYY 00:00) Lot code (Format: Letter/111/ Shift code A/B/C eg: L113 A)	Base of Carton	Inkjet printer
Date of Manufacturing	As above	As above	
			
<b>Organix UK:</b>			
No of retail units per outer case: 5 (617300)			
Cases per layer: UK pallet: 39 (617300)			



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