

AB WORLD FOODS

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Document Title: Product Technical Information Sheet			
Issue date: 18.05.15	Version: 3	Change date: 18.05.15	Authorized by: AP

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)1732 224299 FAX: +44(0)1732 848674 EMAIL: becky.page@abworldfoods.com
EMERGENCY CONTACT: NAME: Customer Services TEL: +4(0)1942 267090	POSITION: Customer Service EMAIL: Customer.Service@abworldfoods.com

PRODUCT DETAILS	
Product Code	AGF765EP
Product Name	2 large plain naans
Brand	Patak's
Net Quantity	280 g
Barcode	5011308306737
Units per Case	6
Outer Barcode	050113080305426

LABEL DETAILS	
Mandatory Name	2 large plain naans
Ingredients List (as stated on-pack)	
INGREDIENTS: Flour [Wheat Flour, Calcium, Iron, Niacin, Thiamin], Water, Yogurt (Milk), Rapeseed Oil, Sugar, Yeast, Salt, Bread Improver [Flour Treatment Agent (Calcium Sulphate), Wheat Flour, Soya Flour, Emulsifier (E472e), Antioxidant (Ascorbic Acid)], Kalonji Seeds, Raising Agents (Diphosphates, Sodium Carbonates), Preservatives (Calcium Propionate, Potassium Sorbate), Acid (Citric Acid).	

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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)	YES	-	Yoghurt
Egg & Egg Derivatives	NO	NO	
Gluten-containing Cereals & Derivatives	YES	-	Wheat flour
Soya & Soya Derivatives	YES	-	Soya Flour
Mustard & Mustard Derivatives	NO	NO	
Celery/Celery & Celery/Celery 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	YES	Used on site
Sulphur Dioxide & Sulphites (≥ 10 ppm)	NO	NO	
Peanuts & Peanut Derivatives	NO	YES	(ABWF Requirement)
Nuts & Nut Derivatives (EU)*	NO	YES	(ABWF Requirement)
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		

* "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.

** "Tree nuts" are defined in US FDA allergen labelling requirements as almond, beech nut, Brazil nut, butternut, cashew, chestnut, chinquapin, coconut, filbert / hazelnut, ginkgo 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	
Gluten Free	NO	
Certified as Halal	NO	
Certified as Kosher	NO	
Certified as Organic	NO	
Use of RSPO-certified palm oil	NO	
No Artificial Colours	NO	
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	

NUTRITION DATA		
Typical Values	Per 100g	Per Serving Serving Size: Servings per Pack:
Energy (kJ) / (kcal)	1199 kJ / 284 kcal	
Fat:	6.5 g	
of which saturates	0.7 g	
of which mono-unsaturates		
of which polyunsaturates		
of which trans- fats		
Carbohydrate:	48.2 g	
of which sugars	4.4 g	
of which starch		
Fibre (AOAC)	5.5 g	
Protein	8.2 g	
Salt	1.0 g	
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
Colour	Golden brown appearance some signs of surface browning
Texture	Soft elastic texture slightly tougher at end of life
Heat Level	n/a
Flavour	Firm bite through elastic slight salty after taste.

CHEMICAL STANDARDS (complete only as appropriate)			
TEST	METHOD	FREQUENCY	STANDARDS
pH			
Acidity			
Salt	External laboratory	Annually	1.02%
Moisture	External laboratory	Annually	30%
Viscosity			
Brix			

MICROBIOLOGICAL STANDARDS (complete only as appropriate)				
TEST	UNIT OF MEASUREMENT	TARGET	REJECT LEVEL	FREQUENCY
TVC				
Enterobacteriaceae	Cfu/g	<100	>1000	Annually
<i>E. coli</i>	Cfu/g	<10	>100	Annually
<i>Staphylococcus aureus</i>	Cfu/g	<20	>100	Annually
<i>Salmonella</i> spp.	Cfu/g	Absent	Present	Annually
Yeasts	Cfu/g	<100	>1 x 10 ³	Annually
Moulds	Cfu/g	<100	>1 x 10 ³	Annually
<i>Bacillus cereus</i>	Cfu/g	<20	>1 x 10 ³	Annually
<i>Clostridium perfringens</i>				

FOREIGN BODY CONTROL		
METAL DETECTION	TEST PIECE SIZE	FREQUENCY
Ferrous	2.0mm	hourly
Non ferrous	3.0mm	
Stainless Steel	3.0mm	
	USED?	DETAILS
X-RAY DETECTION SYSTEM	NO	
OPTICAL DETECTION SYSTEM	NO	

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SIEVE / FILTRATION	YES	3000 Micron
MAGNETS	NO	
OTHER SYSTEMS	NO	

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PRODUCT STORAGE		
Total Shelf Life	6 months	
Recommended Unopened Storage Conditions	Store in a cool dry place	
Durability Date (Type) (Location)	Type Best Before	Location Front of pack
Example of Lot Marking Format for Traceability & Location	DD/MM/YY and time	
Shelf Life Once Opened	2 days	
Recommended Opened Storage Conditions	Place in an airtight container	

Packaging Details

PRIMARY PACKAGING DETAILS	COMPONENT 1	COMPONENT 2	COMPONENT 3	COMPONENT 4
Type of Packaging	Base web	Top web		
Material	RPET/PET	RPET/PET		
Recyclable?	No	No		

SECONDARY PACKAGING DETAILS	COMPONENT 1	COMPONENT 2	COMPONENT 3	COMPONENT 4
Type of Packaging	Box			
Material	Cardboard			
Recyclable?	Yes			

TERTIARY PACKAGING DETAILS	COMPONENT 1	COMPONENT 2	COMPONENT 3	COMPONENT 4
Type of Packaging	Pallet	Shrink-wrap		
Material	Wood	Plastic		
Recyclable?	Yes	No		

PALLETISATION DETAILS	
Cases per Pallet Layer	19
Layers per Pallet	6
Pallet Dimensions (W x D) (m)	0.8m x 1.2m
Overall Pallet Height (m)	1.7m
Gross Weight of Pallet (kg)	250.72kg

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SITE ACCREDITATION	YES / NO (IF YES, STATE LEVEL/GRADE)
BRC Global Food Safety Standard	Yes Grade A
IFS Standard	Yes
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 :	<u>Print name:</u>
	Sign :
	Date:
ABWF Technical agreement:	<u>Print name:</u> Becky Page
	Sign: B. Page
	Date: 06.02.2017

Document created by:	Becky Page
Document date:	06.02.2017

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 day of receipt will be taken as agreement of this document's contents.