

# AB WORLD FOODS

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Document Title: Product Technical Information Sheet for BAF021			
Issue date: 22/05/15	Version: 10	Change date:	Authorized by: D Skellington

## PRODUCT TECHNICAL INFORMATION SHEET

MANUFACTURING ADDRESS	TECHNICAL CONTACT DETAILS
AB WORLD FOODS LTD, KIRIANA HOUSE, KIRIBATI WAY, PRIESTNER WAY, LEIGH, LANCASHIRE WN7 5RS	NAME: Marta Baginska POSITION: Technical Admin TEL: 01942 265943/248 FAX: 01942 267070 EMAIL: Marta.baginska@abworldfoods.com
<b>EMERGENCY CONTACT:</b> NAME: Mr Wesley Ap-Carreg TEL: +44 (0)7540721051 POSITION: <b>Technical &amp; Process Manager</b> EMAIL: <a href="mailto:Wesley.Ap-Carreg@Abworldfoods.com">Wesley.Ap-Carreg@Abworldfoods.com</a>	

PRODUCT DETAILS	
Product Code	BAF021
Product Name	Hot Mango Chutney
Brand	Patak's
Net Quantity	340g e
Barcode	5011308012010
Units per Case	6
Outer Barcode	05011308104456

LABEL DETAILS	
Mandatory Name	Hot mango chutney (Our hot mango chutney is a delicious blend of juicy mangoes with red chilli & ginger)
Ingredients List (as stated on-pack)	
<b>INGREDIENTS:</b> Sugar, Mango (43%), Salt, Acid (Acetic Acid), Ginger Powder, Paprika Powder, Chilli Powder, Garlic Purée, Dried Crushed Red Chilli.	

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<b>ALLERGEN INFORMATION (as provided on the product label)</b>			
	<b>CONTAINS YES/NO</b>	<b>MAY CONTAIN YES/NO</b>	<b>SOURCE</b>
Milk & Milk Derivatives (including Lactose)	NO	NO	
Egg & Egg Derivatives	NO	NO	
Gluten-containing Cereals & Derivatives	NO	NO	
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 ( $\geq 10$ ppm)	NO	NO	
Peanuts & Peanut Derivatives	NO	YES	Peanut: ground, pieces and paste
Nuts & Nut Derivatives (EU)*	NO	YES	Almond and Cashew
Tree Nuts & Tree Nut Derivatives (US FDA)**	NO	N/a	Covered by the EU legislation
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, ginko nut, hickory nut, lichee nut, macadamia nut / bush nut, pecan, pili nut, pine nut / pinon nut, pistachio, sheanut, and walnut / heartnut / butternut.

<b>LIFESTYLE (label claims)</b>		
	<b>YES/NO</b>	<b>DETAILS</b>
Suitable for Vegetarians	YES	On label
Suitable for Vegans	NO	Not certified
Gluten Free	YES	On label
Certified as Halal	NO	
Certified as Kosher	NO	
Certified as Organic	NO	
Use of RSPO-certified palm oil	NO	No palm oil in recipe
No Artificial Colours	YES	On label
No Artificial Flavourings	YES	On label
No Artificial Preservatives	YES	On label

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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: 34g Number of servings: 10
Energy (kJ) / (kcal)	1071kJ/252kcal	364 kJ/86kcal
Fat:	0.3g	0.1g
of which saturates	0.1g	<0.1g
of which mono-unsaturates		
of which polyunsaturates		
of which trans- fats		
Carbohydrate:	60.6g	20.6g
of which sugars	59.8g	20.3g
of which starch		
Fibre (AOAC)		
Protein	0.5g	0.2g
Salt	2.47g	0.85g
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 reddish orange brown with thick red flecks
Texture	Thick mango chunks, diced red chilli flakes
Heat Level	Hot
Flavour	Sweet, hot chilli, hint of garlic

CHEMICAL STANDARDS (complete only as appropriate)			
TEST	METHOD	FREQUENCY	STANDARDS
pH	pH meter	Each Batch	2.3 – 3.0
Acidity	Auto Titration	Each Batch	1.0 – 1.5%
Salt	Auto Titration	Each Batch	2.5 – 4.0%
Moisture	Water Loss on Drying	Not tested	N/A
Viscosity	Bostwick Spread Test	Not tested	N/A
Brix	Refractometer	Each Batch	61 – 64%

MICROBIOLOGICAL STANDARDS (complete only as appropriate)				
TEST	UNIT OF MEASUREMENT	TARGET	REJECT LEVEL	FREQUENCY
TVC	CFU/g	<1,000	>10,000	By exception
Enterobacteriaceae	CFU/g	<10	>100	By exception
<i>E. coli</i>	CFU/g	<10	>10	By exception
<i>Lactic Acid Bacteria</i>	CFU/g	<10	>100	By exception
<i>Salmonella spp.</i>	/25g	Not detected	Present	By exception
Yeasts	CFU/g	<1,000	>10,000	By exception
Moulds	CFU/g	<1,000	>10,000	By exception
<i>Bacillus cereus</i>				Not tested
<i>Clostridium perfringens</i>				Not tested

FOREIGN BODY CONTROL		
METAL DETECTION	TEST PIECE SIZE	FREQUENCY
Ferrous	1.5mm	Hourly
Non ferrous	3.0mm	Hourly
Stainless Steel	6.0mm	Hourly
	USED?	DETAILS
X-RAY DETECTION SYSTEM	NO	
OPTICAL DETECTION SYSTEM	NO	
SIEVE / FILTRATION	NO	
MAGNETS	NO	
OTHER SYSTEMS	NO	

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PRODUCT STORAGE	
Total Shelf Life	3 years
Recommended Unopened Storage Conditions	Store in a cool dry place
Durability Date (Type) (Location)	Type Inkjet Location Cap
Example of Lot Marking Format for Traceability & Location	BBE MM/YYYY YDDD HH:MM
Shelf Life Once Opened	Use within 6 months of opening and before the best before end date
Recommended Opened Storage Conditions	Store in a cool dry place – NOT on label

## Packaging Details

PRIMARY PACKAGING DETAILS	COMPONENT 1	COMPONENT 2	COMPONENT 3	COMPONENT 4
Type of Packaging	Glass Jar	Metal Cap	Label	
Material	Clear Flint	Steel	Paper Niklapet wet glue	
Recyclable?	Yes	Yes	Yes	

SECONDARY PACKAGING DETAILS	COMPONENT 1	COMPONENT 2	COMPONENT 3	COMPONENT 4
Type of Packaging	Corrugated Tray	Plastic Shrink Film	Paper Label	
Material	120 bleached Kraft/E /Test	Polythene blend	Thermal white paper (self-adhesive)	
Recyclable?	Yes	Yes	Yes	

TERTIARY PACKAGING DETAILS	COMPONENT 1	COMPONENT 2	COMPONENT 3	COMPONENT 4
Type of Packaging	Plastic Stretch Wrap	Paper Label	Pallet	Corrugated
Material	LLDPE	Thermal white paper (self-adhesive)	Wood	Test board & Flute
Recyclable?	Yes	Yes	Yes	Yes

PALLETISATION DETAILS	
Cases per Pallet Layer	28
Layers per Pallet	12
Pallet Dimensions (W x D) (m)	1.2 x 1.0M
Overall Pallet Height (m)	1.315M
Gross Weight of Pallet (kg)	1261.78kg

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SITE ACCREDITATION	YES / NO (IF YES, STATE LEVEL/GRADE)
BRC Global Food Safety Standard	YES BRC7 A+
IFS Standard	N/A
HACCP	YES
RSPO	N/A
Other (e.g. ISO)	N/A

## 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> Neil Lister
	Sign: 
	Date: 12/4/16

Document created by:	Harriet Newis
Document date:	11/04/2016

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.

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Appendix: Label Photograph  
LBA021Q09

