

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)7713 780487 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	020692
Product Name	Fine Egg Noodles
Brand	Blue Dragon
Net Quantity	300g
Barcode	5010338202125
Units per Case	8x300g
Outer Barcode	05015612201566

LABEL DETAILS	
Mandatory Name	Dried, fine wheat egg noodles
Ingredients List (as stated on-pack)	
INGREDIENTS: Wheat Flour [Wheat Flour with Calcium, Iron, Niacin, Thiamin], Water, Pasteurised Free Range Whole Egg (5%), Salt, Paprika, Turmeric, Firming Agents (Potassium Carbonate, Sodium Carbonate), Acidity Regulator (Citric Acid).	
Allergy Advice: For allergens, including cereals containing gluten, see ingredients in bold . May also contain peanuts and nuts.	

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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)	NO	NO	
Egg & Egg Derivatives	YES	-	Free Range Pasteurised Egg
Gluten-containing Cereals & Derivatives	YES	-	Wheat Flour
Soya & Soya Derivatives	NO	NO	
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	NO	
Sulphur Dioxide & Sulphites (≥ 10 ppm)	NO	NO	
Peanuts & Peanut Derivatives	NO	YES	
Nuts & Nut Derivatives (EU)*	NO	YES	
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, ginko 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	Contains egg
Gluten Free	NO	Contains wheat
Certified as Halal	NO	
Certified as Kosher	NO	
Certified as Organic	NO	
Use of RSPO-certified palm oil	NO	
No Artificial Colours	YES	
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: 50g Servings per Pack: 6
Energy (kJ) / (kcal)	1477 kJ / 348 kcal	739 kJ / 174 kcal
Fat:	2.1 g	1.1 g
of which saturates	1.0 g	0.5 g
of which mono-unsaturates		
of which polyunsaturates		
of which trans- fats		
Carbohydrate:	68.0 g	34.0 g
of which sugars	2.8g	1.4 g
of which starch		
Fibre (AOAC)	3.8 g	1.9 g
Protein	14.3 g	7.2 g
Salt	1.8 g	0.90 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
Appearance	Noodles are in a nest form
Colour	The noodles are yellow in colour with visible specks of turmeric and paprika
Aroma	The dry noodles should have a mild cereal aroma
Texture	The noodles are rigid and should remain in a nest form
Packaging	Split free, undamaged no product within the seals
Taste	Typical of noodles without off flavours

CHEMICAL STANDARDS (complete only as appropriate)			
TEST	METHOD	FREQUENCY	STANDARDS
AW	AW meter	Hourly for the first 3 hours, then every 3 hours	0.2-0.6%

MICROBIOLOGICAL STANDARDS (complete only as appropriate)				
TEST	UNIT OF MEASUREMENT	TARGET	REJECT LEVEL	FREQUENCY
TVC	Cfu/g	<1000	1000	Annual
Enterobacteriaceae	Cfu/g	<100	100	Annual
<i>E. coli</i>	Cfu/g	<10	10	Annual
<i>Staphylococcus aureus</i>	Cfu/g	<20	20	Annual
<i>Salmonella</i> spp.	Cfu/g	Not detected/50g	Detected in 50g	Annual
Yeasts	Cfu/g	<20	20	Annual
Moulds	Cfu/g	<20	20	Annual
<i>Bacillus cereus</i>	Cfu/g	<20	20	Annual
<i>C.Perfringens</i>	Cfu/g	<10	10	Annual

FOREIGN BODY CONTROL		
METAL DETECTION	TEST PIECE SIZE	FREQUENCY
Ferrous	1.2mm	Hourly
Non ferrous	1.5mm	
Stainless Steel	2mm	
	USED?	DETAILS
X-RAY DETECTION SYSTEM	NO	
OPTICAL DETECTION SYSTEM	NO	
SIEVE / FILTRATION	YES	wheat flour 1.0μ
MAGNETS	NO	
OTHER SYSTEMS	NO	

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PRODUCT STORAGE		
Total Shelf Life	730 days	
Recommended Unopened Storage Conditions	Store in a cool, dry place	
Durability Date (Type) (Location)	Type Best before end	Location Back of pack
Example of Lot Marking Format for Traceability & Location	MM/YYYY	
Shelf Life Once Opened	Until best before end date	
Recommended Opened Storage Conditions	Store in an airtight container	

Packaging Details

PRIMARY PACKAGING DETAILS	COMPONENT 1	COMPONENT 2	COMPONENT 3	COMPONENT 4
Type of Packaging	Flow wrap film			
Material	Laminate film			
Recyclable?	No			

SECONDARY PACKAGING DETAILS	COMPONENT 1	COMPONENT 2	COMPONENT 3	COMPONENT 4
Type of Packaging	SRP	Label	Glue	
Material	Corrugated	Paper	Adhesive	
Recyclable?	Yes	Yes	No	

TERTIARY PACKAGING DETAILS	COMPONENT 1	COMPONENT 2	COMPONENT 3	COMPONENT 4
Type of Packaging	Pallet	Stretch-wrap	label	
Material	Wood	LDPE	paper	
Recyclable?	Yes	No	Yes	

PALLETISATION DETAILS	
Cases per Pallet Layer	17
Layers per Pallet	10
Pallet Dimensions (W x D) (m)	1.0 x 1.2m
Overall Pallet Height (m)	1.796m
Gross Weight of Pallet (kg)	480.5kg

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SITE ACCREDITATION	YES / NO (IF YES, STATE LEVEL/GRADE)
BRC Global Food Safety Standard	Yes Grade B
IFS Standard	NO
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: 02/01/2020

Document created by:	Becky Page
Document date:	02/01/2020

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.