

Product Name	Trade Unit Format	Entity + Range (*Storm) (**UpAge)	Product code	Supplier product code	EAN code outer case/ Trade Unit	EAN code Consumer Unit
Melty Carrot Puffs	8 x 20g e	UK TBS	099762	08081	05024121099762	5024121099755

1.0 CONTACT INFORMATION

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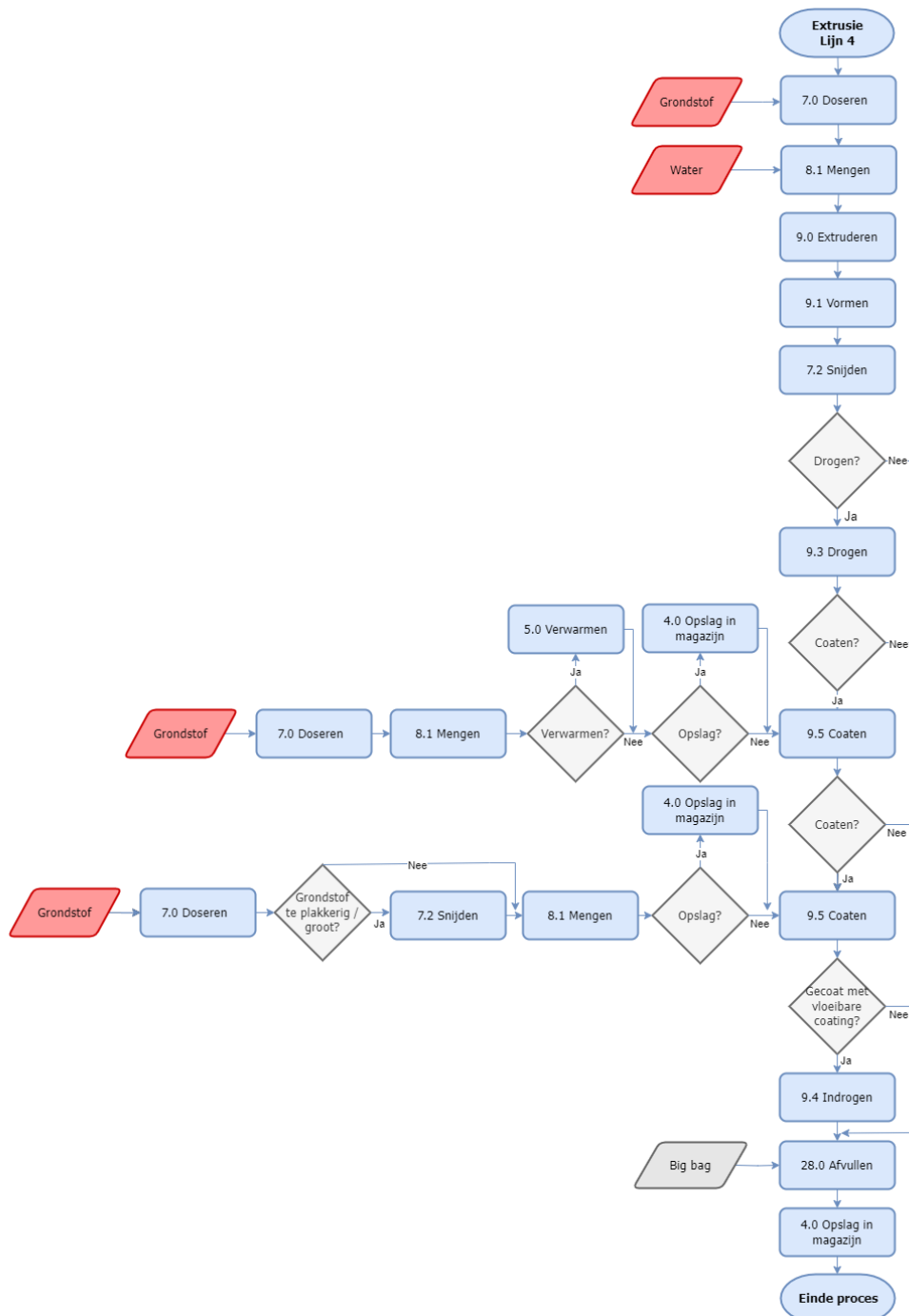
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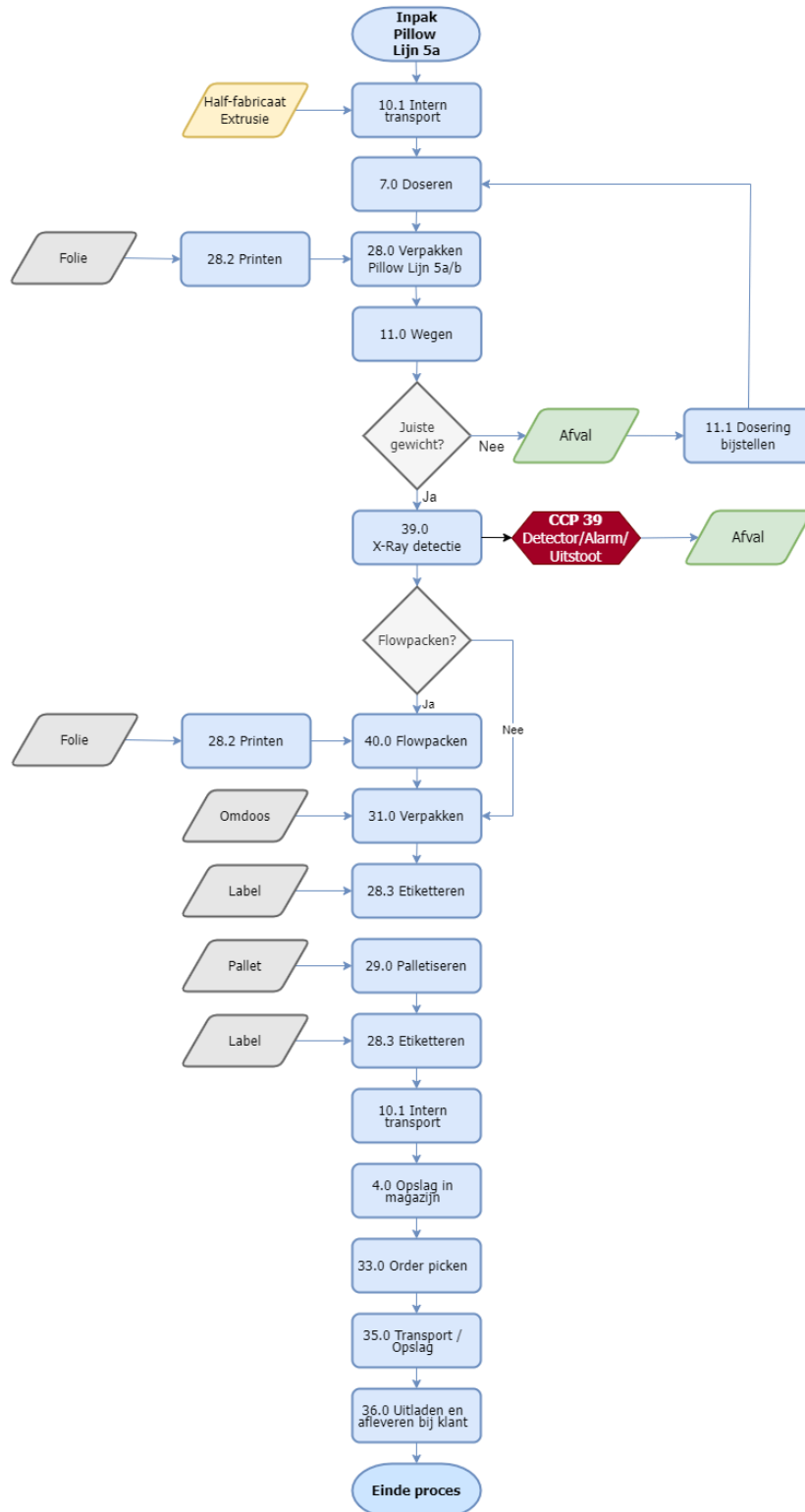
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2.0 PROCESS DESCRIPTION

2.1 Process Flow Diagram

****Please insert Process Flow Diagram with safety CCPs highlighted for the full process from production to final palletisation****





2.2 CCP Controls

Name of CCP	Limits	Monitoring	Frequency	Corrective Actions
39. X-ray Detection	Glas: 2,0 mm Ceramic: 2,0 mm RVS: 2,0 mm	Control and registration on IPN-F-01	From start till end of production (hourly)	If product(s) ejected, everything until the last good control have to come back and be retested again; if necessary the detector has to be corrected. Everything has to go through again (described in ALG-F-05)

3.0 PRODUCT FORMULATION

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

Insert QUID here as embedded excel document by: Paste Special, choosing Microsoft Excel Worksheet Object.

PRODUCT: **Carrot Puffs**

Total Batch Weight (Kg)	100.00
Weight before cooking (g)	100.0
Weight after cooking (g)	100.0

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 (%)
Corn	80.00	n	80.000	80.0
Carrot powder	10.00	n	10.000	10.0
Sunflower oil	10.00	n	9.999	10.0
Non-Agricultural Ingredients				
Thiamin (vitamin B1)*	0.001	n	0.001	<0.1
Water added to Batch (kg)	0.00	1.0		
Moisture Loss (%)	0.0		TOTAL:	100
Weight loss during cooking (g)	0.0			

Additional Statements:

* Thiamin (vitamin B1) has no Organic Certification.

N.B

Please note that we follow EU rounding rules and work to one decimal place for the on-pack ingredient QUID declaration, which might result in the total sum of ingredients exceeding 100%.

The exact thiamine (vitamin B1) content can be found in the nutritional panel (see Section 5.1).



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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.

- 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 2023/915 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 100 g	Method of Analysis (If calculated indicate source of information)
Energy (kJ/kcal)	1770kJ / 420kcal	Eurofins analysis from factory sample. Analysis certificate number AR-21-UD-052050-01. Thiamin is a target value.
Fat	11g	
of which saturates	1.28g	
Carbohydrate	69.83g	
of which sugars	5.9g	
Fibre	6g	
Protein	7.5g	
Sodium	0.049g	
Salt	0.12g	
Thiamin	0.6mg	



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Values used on artwork labels following application of EU rounding guidelines

Typical Values	Typical value per 100g	Typical value per portion (3 puffs)
Energy (kJ/kcal)	1770kJ /420kcal	58kJ / 14kcal
Fat	11g	<0.5g
<i>of which saturates</i>	1.3g	<0.1g
Carbohydrate	70g	2.3g
<i>of which sugars</i>	5.9g	<0.5g
Fibre	6.0g	<0.5g
Protein	7.5g	<0.5g
Sodium	0.05g	<0.01g
Salt	0.12g	<0.01g
Thiamin	0.60mg	0.020mg

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.

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.



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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	Cheese Powder
Milk Solids, nonfat solids	No	Yes	Yes	Cheese Powder
Milk Powders	No	Yes	Yes	Cheese Powder
Cream / Artificial Cream	No	No	No	
Cheese, Cheese Powder	No	Yes	Yes	Cheese Powder
Yoghurt, Yoghurt Powder	No	No	No	
Butter	No	No	No	
Margarine	No	No	No	
Trans Fatty Acids	No	No	No	
Whey and derivatives	No	No	No	
Casein and derivatives	No	No	No	
Lactose	No	No	No	
Egg and derivatives	No	No	No	
Gluten	No	Yes	Yes	Monitoring in maize ingredient (<10ppm) Rice Flour (<20ppm)
Wheat and derivatives	No	No	No	
Rye and derivatives	No	No	No	
Barley and derivatives	No	No	No	
Oats and derivatives	No	Yes	Yes	Oat Flour
Maize/corn and derivatives	Yes	Yes	Yes	Maize Ingredient
Breadcrumbs	No	No	No	
Rusk	No	No	No	
Soya and derivatives	No	Yes	No	Other line – Mixing (soy pieces) Maize Ingredient (possible traces <5ppm) Rice Flour (possible traces <20ppm)
Peanuts , Peanut oil and derivatives	No	No	No	
Tree nuts and nut oils (except coconut & palm)	No	No	No	
Tree Nuts (whole pieces)	No	No	No	
Sesame Seeds and Seed Oil Other seeds and Seed oil (excl spices & fruit seeds)	No	No	No	
Yeast	No	No	No	



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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	No	No	No	

5.2 Additives Information

Contains	Yes	No	If 'YES' state source
Antioxidants		N	
Colourings: - natural - nature identical - artificial		N	
Flavourings: - natural - nature identical - artificial		N	
Preservatives		N	
Artificial sweeteners (eg aspartame, sorbitol)		N	
Flavour enhancers (eg MSG, L-glutamic acid)		N	
BHA E320/BHT E321		N	
Benzoates		N	
Sulphur Dioxide		N	
Other Additives (E Numbers)		Y	Thiamin
Irradiation		N	
Pesticides (<0.01mg/Kg)		N	

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)	Yes		
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)	Yes		
Coeliacs (Free from protein derived from wheat, barley, rye and oats)	Yes		"Gluten free" stated on pack. Risk assessment undertaken & gluten testing undertaken on all finished products with levels <20ppm
Milk Allergy Sufferers	Yes		Not verified



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Lactose Intolerants (dairy/milk origin)	Yes		Not verified
Nut Allergy Sufferers	Yes		Not verified
Sesame Allergy Sufferers	Yes		Not verified
Egg Allergy Sufferers	Yes		Not verified

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?		No	
Does the product contain any maize components or their derivatives/carriers?	Yes		Maize grits/ flour from non-GM source. PCR tested
Is the product prepared using GM derived enzymes or cultures eg chymosin in vegetarian cheese production?		No	
Does the product contain any other ingredients which could be derived from a GM source other than maize or soya?		No	

6.0 ORGANIC ACCREDITATION

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

7.0 PRODUCT IDENTIFICATION

Total shelf life from day of production (in months): 12 months. BB date determined by date of extrusion Maximum time between extrusion and holding of bulk product to packing = 10 days.			
Is the product packaged in a protective atmosphere Y/N: No If Yes please detail gas mix: N/A			
BATCH CODING:			
Code	Layout of Code	Location	Method of application
BBD	DD MM YYYY	DD MM YYYY	Ink Jet Printing
Date of Manufacturing	Lot code: LYWWD ("L", Y= last number of the year (2019), WW= week number, D= day of the week) Time (HH:MM)	Lot code: LYWWD ("L", Y= last number of the year (2019), WW= week number, D= day of the week) Time (HH:MM)	Ink Jet Printing



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	P number: production order number Joannusmolen	P number: production order number Joannusmolen	
		17 07 2020 14:21 L9512 P204432	
Organix UK:			
No of retail units per outer case: 8			
Cases per layer: 24			



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