

# AB WORLD FOODS

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Document Title: Finished product specification/ Specyfikacja wyrobu gotowego			
Issue date: 12.07.2013	Version: 3	Change date: 13.01.2017	Authorized by: OD

## PRODUCT TECHNICAL INFORMATION SHEET

MANUFACTURING ADDRESS	TECHNICAL CONTACT DETAILS
AB Foods Polska Przemysłowa 2, 67-100 Nowa Sól	NAME: Ewa Ciechanowicz POSITION: Site Technical Manager TEL: 48 512983 779 FAX: +48 068 455 7297 EMAIL: eciechanowicz@abfoods.pl
<b>EMERGENCY CONTACT:</b> NAME: Ewa Ciechanowicz TEL: +48 512983 779	POSITION: Site Technical Manager EMAIL: eciechanowicz@abfoods.pl

PRODUCT DETAILS	
Product Code	020552
Product Name	Teriyaki Stir Fry Sauce
Brand	Blue Dragon
Net Quantity	120g
Barcode	5010338405144
Units per Case	12
Outer Barcode	05015612403199

LABEL DETAILS	
Mandatory Name	A Stir fry sauce with Japanese Soy Sauce
Ingredients List (as stated on-pack)	
<b>INGREDIENTS:</b> Water, Sugar, Japanese Soy Sauce (10%)[Water, Defatted <b>Soya</b> Beans, Roasted <b>Wheat</b> , Salt, Alcohol], Modified Maize Starch , Soybean Paste[Water, <b>Soya</b> Beans, Rice, Salt], Ginger Puree, Mirin-Style Seasoning[Glucose Syrup, Water, Rice Extract[Water, Rice, Alcohol, Salt, Acidity Regulator(Citric Acid)] Sugar, Spirit Vinegar, Acidity Regulator (Phosphoric Acid) Cane Molasses], Garlic Puree, Colour(Plain Caramel), Acidity Regulator (Citric Acid).	

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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	Yes	No	Roasted Wheat in Soy Sauce
Soya & Soya Derivatives	Yes	No	Soya Beas in Soy Sauce and Soybean Paste
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	Yes	No	Claim on Pack
Nuts & Nut Derivatives (EU)*	Yes	No	Claim on Pack
Tree Nuts & Tree Nut Derivatives (US FDA)**	Yes	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.

<b>LIFESTYLE (label claims)</b>		
	<b>YES/NO</b>	<b>DETAILS</b>
Suitable for Vegetarians	Yes	Claim on Pack
Suitable for Vegans	Yes	Claim on Pack
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	Yes	Claim on Pack
No Artificial Preservatives	Yes	Claim on Pack

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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:60g Servings per Pack:2
Energy (kJ) / (kcal)	488kJ/115kcal	
Fat:	0,2g	
of which saturates	<0,1g	
Carbohydrate:	26,9g	
of which sugars	21,6g	
Protein	1,3g	
Salt	1,7g	

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	Dark brown shiny sauce
Texture	Short jelly texture, smooth
Heat Level	Mild
Flavour	Sweet, caramel, soya

CHEMICAL STANDARDS (complete only as appropriate)			
TEST	METHOD	FREQUENCY	STANDARDS
pH	calibrated pH-meter	Each batch	3.85 – 4.15
Acidity	titration with standard sodium hydroxide	Each batch	0.45+/- 0.2
Viscosity	Bostwick Method (85-88oC/5 seconds)	Each batch	7.5 – 10.5
Brix	calibrated refractometer	Each batch	30 +/- 2.0

MICROBIOLOGICAL STANDARDS (complete only as appropriate)				
TEST	UNIT OF MEASUREMENT	TARGET	REJECT LEVEL	FREQUENCY
TVC	cfu/g	<100	≥100	Annually
<i>Thermophilic aerobes</i>	cfu/g	<20	≥20	Annually

FOREIGN BODY CONTROL		
METAL DETECTION	TEST PIECE SIZE	FREQUENCY
Ferrous	2.5 mm	Start and finish of each product run and shift, then every 1 hour, after each calibration, after each breakdown and break.
Non ferrous	3.0 mm	
Stainless Steel	3.5 mm	
	<b>USED?</b>	<b>DETAILS</b>
<b>X-RAY DETECTION SYSTEM</b>	NO	
<b>OPTICAL DETECTION SYSTEM</b>	YES	Visual control during intake, weighing and cooking, bottle inversion before filling
<b>SIEVE / FILTRATION</b>	YES	
<b>MAGNETS</b>	NO	
<b>OTHER SYSTEMS</b>	NO	

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PRODUCT STORAGE	
Total Shelf Life	18 months
Recommended Unopened Storage Conditions	Store in a cool dry place
Durability Date (Type) (Location)	Type BBE: Month (MM)Year (YYYY) Julian Date Code (YDDD)/Line Number (X) Time (HH:MM) Track Number (TX) Location Back of sachet
Example of Lot Marking Format for Traceability	BBE 11 2010 8252/1 17:45 T4
Shelf Life Once Opened	2 days
Recommended Opened Storage Conditions	Once opened keep refrigerated (max 7°C)

## Packaging Details

PRIMARY PACKAGING DETAILS	COMPONENT 1	COMPONENT 2	COMPONENT 3	COMPONENT 4
Type of Packaging	Sachet			
Material	12PET/8.5Al/90PE			
Recyclable?	No			

SECONDARY PACKAGING DETAILS	COMPONENT 1	COMPONENT 2	COMPONENT 3	COMPONENT 4
Type of Packaging	Outer Case Box	Outer case label		
Material	Carton	Paper		
Recyclable?	Yes	No		

TERTIARY PACKAGING DETAILS	COMPONENT 1	COMPONENT 2	COMPONENT 3	COMPONENT 4
Type of Packaging	White Euro	Carton Layer Pad	Strapping Support	Stretch Wrap
Material	Wood	Paper	Carton	LDPE
Recyclable?	Yes	Yes	Yes	Yes

PALLETISATION DETAILS	
Cases per Pallet Layer	38
Layers per Pallet	8
Pallet Dimensions (W x D) (m)	1,2 x 0,8
Overall Pallet Height (m)	1,28
Gross Weight of Pallet (kg)	504,408

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SITE ACCREDITATION	YES / NO (IF YES, STATE LEVEL/GRADE)
BRC Global Food Safety Standard	Yes, Grade AA+
IFS Standard	No
HACCP	Yes
RSPO	Yes
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 :	Print name:
	Sign :
	Date:
ABWF Technical agreement:	Print name: Ewa Ciechanowicz
	Sign: 
	Date: <i>30.11.2018</i>

Document created by:	Joanna Heintze
Document date:	30.11.2018

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.