



Customer Product Specification

1. **Article (SAP) number & product name:**

40400	Mission Tort 11cm Plain 24 x 12ct 174g
-------	--

2. **Product Description:**

<p>A round Flat Bread, can be used to wrap up any kind of food to choice. The wraps can be served cold, warm, oven baked, micro wave heated and even deep fried.</p>
--

3. **Physical & Analytical Standards:**

Appearance	Typically round shaped tortilla. predominantly white in colour with golden brown highlights evenly dispersed across the surface	Unit weight Packaging net weight Case net weight.	174g 10g 4.18kg
Texture	Soft eating, flexible with minimal cracks or dry edges	Weight system Tolerance	Average
Taste&Aroma	Typical of baked bread with mild toasted notes depending on the bake of the bread. Clean baked aroma with no off notes detectable.	Moisture	30%- 34% (Target 32%)
Diameter (Tortilla)	9.7 - 12.3cm	pH	6.2-7.2
Length (Naan & Pitta)	N/A	Width (Naan & pitta)	N/A
Toast marks	4-7	Translucency	<15%

Due to the nature of the product and its manufacturing processes we allow 3% per batch delivered to be out side of the specified peramiters. Please see defect tolerances below

FINISHED PRODUCT QUALITY STANDARDS	TARGET	ACCEPTABLE (MONITOR & REVIEW)	REJECT
Holes	<3%	3%	>3%
Frayed Edges	<3%	3%	>3%
Folds	<3%	3%	>3%



Customer Product Specification

Carbon	<3%	3%	>3%
Undersized/over sized	<3%	3%	>3%
Translucency	<3%	3%	>3%
Delamination/ Sticking	<3%	3%	>3%
Toast mark chart	<3%	3%	>3%

4. **Ingredient Declaration:**

Fortified **WHEAT** Flour (**WHEAT** Flour , Calcium, Iron, Niacin, Thiamin), Water, Vegetable Oils (Palm Oil, Rapeseed Oil), Sugar, Raising Agents (Sodium Bicarbonate, Disodium Diphosphate), Acidity Regulator (Malic Acid), Stabiliser (Sodium Carboxymethyl Cellulose, Cellulose Gum), Salt.

Allergy Advice

For allergens, including cereals containing gluten, see ingredients in **BOLD**.



Customer Product Specification

5. Nutritional Values per 100g:

Energy	kJ	1257	of which sugars	3,87
Energy	kcal	297	Fibre	2,83
Total Fat		5,57	Protein	7,93
of which saturates		2,17	Salt	0,77
Carbohydrate		52,5		

5.1. Additional Nutritional requirements per country of destination (extra nutritional values: cholesterol...; reference intakes...)

N/A

6. Allergy Information:

ALLERGENS:	Does the product contain?	Present on the same line?	Used within the factory?	Stored on site?	ALLERGENS:	Does the product contain?	Present on the same line?	Used within the factory?	Stored on site?
Cereals which contain gluten	Yes	Yes	Yes	Yes	Milk and products thereof (including lactose)	No	No	No	No
Crustaceans and products thereof	No	No	No	No	Nuts and products thereof	No	No	No	No
Egg and products thereof	No	No	No	No	Celery and products thereof	No	No	No	No
Fish and products thereof	No	No	No	No	Mustard and products thereof	No	No	No	No
Peanuts and products thereof	No	No	No	No	Sesame seed and products thereof	No	No	No	No
Soya and products thereof	No	No	No	No	Sulphur dioxide > 10 ppm	No	No	Yes	Yes
Lupin and products thereof	No	No	No	No	Molluscs and products thereof	No	No	No	No
May contain traces of... N/A									



Customer Product Specification



7. **Shelf Life**

Days from Production	548	Days into Depot	411
-----------------------------	-----	------------------------	-----

8. **Storage Conditions**

Frozen -18°C - To defrost, decant out of case and do not stack more than 2 packs high. For Optimum rollability, use at ambient temperature (16 – 21°C). Use once pack has been opened. Do not refreeze after thawing. 4 days life ambient after defrost, 7 days life chilled after defrost.

9. **Instructions for use and preparation recommendations.**

Before opening the packaging film, loosen the tortillas by flexing the pack one way and then the other. Open film and separate the tortillas slowly.
 

10. **Microbiological Standards**

Organism	Standard
Aerobic Colony Count (cfu/g)	< 10 ⁴
Enterobacteriaceae (cfu/g)	< 10
E. coli (cfu/g)	< 10
Yeast & Mould (cfu/g)	< 500
Staphylococcus aureus (cfu/g)	< 20
Bacillus cereus (cfu/g)	<100
Salmonella spp. (in 25g)	Absence
Listeria monocytogenes (cfu/g))	Absence before product has left the control of the producer/ 100 ufc/g for product placed on the market during shelf life.

11. **Logistics Information**

Pieces Per Pack		12	
Packs Per Case		24	
Cases Per Pallet Layer		9	
Layers Per Pallet		8	
Cases Per Pallet		72	
Pallet Type		Blue Chip	
Pallet high (m)	Volume (m3)	1,7	N/A
Pack Barcode		N/A	
Case Barcode		0536034006065	
Transport Conditions		Frozen	
Produced in		UK	



Customer Product Specification

12. Quality Systems & Legislation

Compliance with Food Legislation and certification against mentioned standards	
EU/UK/Russian food legislation	Compliant
HACCP	Compliant
BRC	Compliant
IFS	N/A
AIB	Compliant
KOSHER	N/A
HALAL	Suitable not certified
VEGAN	Suitable not certified
VEGETARIANS	Compliant
NON GMO	Compliant

13. Genetically Modified Material Control Policy

<p>Mission Foods is committed to the production of Quality products, which do not contain materials which have been derived from actual or potentially genetically modified sources. This statement is given taking into account that adventitious contamination may occur at any point up to a level of 0.9% before it is considered to be 'impure'.</p> <p>It is our intention to work closely with our suppliers to ensure the genetic integrity of our materials and where applicable the identity preserved systems they employ are maintained to prevent the introduction of genetically modified stock to our facility.</p> <p>We will ensure that we meet the relevant legislation set in place by UK and European governing bodies in the maintenance of our status. Further to this we will consult with our customers to ensure we continue to meet their requirements in terms of product, packaging and labelling.</p> <p>In recognition of this commitment we will evaluate the needs of our employees in the application of this policy and provide the necessary resources and training.</p>
--

14. Additional requirements (front labels, logos associated with nutritional information and any other requirement specified by the legislation of the destination country)

N/A

Date of Spec:	16/06/2021
---------------	------------

Spec Version:	B
---------------	---

Spec Review Date:	15/06/2024
-------------------	------------

Spec Created By:	Claire Hassell
------------------	----------------