

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: Aleksandra Dobrosielska POSITION: Site Technical Manager TEL: +48 502 236 974 FAX: +48 068 455 7297 EMAIL: adobrosielska@abfoods.pl
EMERGENCY CONTACT: NAME: Aleksandra Dobrosielska TEL: +48 502 236 974	POSITION: Site Technical Manager EMAIL: adobrosielska@abfoods.pl

PRODUCT DETAILS	
Product Code	020843
Product Name	Teriyaki Sauce
Brand	Blue Dragon
Net Quantity	1 LTR
Barcode	5010338018436
Units per Case	6
Outer Barcode	05015612018430

LABEL DETAILS	
Mandatory Name	Cooking Sauce Based on Japanese Soya Sauce, Ginger and Soybean Paste.
Ingredients List (as stated on-pack)	
INGREDIENTS: Water, Sugar, Japanese Soy Sauce (10%) [Water, Defatted Soya Beans, Roasted Wheat , Salt, Alcohol], Modified Maize Starch, Soybean Paste (1%) [Water, Soya Beans, Rice, Salt], Ginger Puree (1%), Yeast Extract Paste [Yeast Extract, Salt], Acidity Regulator (Citric Acid), Colour (Plain Caramel).	

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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	No	No	
Gluten-containing Cereals & Derivatives	Yes	No	Wheat in Japanese Soy Sauce
Soya & Soya Derivatives	Yes	No	Japanese Soy Sauce, Soybean Paste
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	No	
Nuts & Nut Derivatives (EU)*	No	No	
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	No	
Suitable for Vegans	No	
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	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 100ml	Per Serving Serving Size: 50ml Servings per Pack: 20
Energy (kJ) / (kcal)	596 kJ/143 kcal	
Fat:	0,1 g	
of which saturates	0,0 g	
Carbohydrate:	34,2 g	
of which sugars	29,4 g	
Protein	1.0 g	
Salt	1.8 g	

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	Mid to dark brown
Texture	Glossy, semi-thick, without particles, smooth
Heat Level	n/a
Flavour	Sweet, strong soya and ginger flavour

CHEMICAL STANDARDS (complete only as appropriate)			
TEST	METHOD	FREQUENCY	STANDARDS
pH	calibrated pH-meter	Each batch	3.8±0.2
Acidity	titration with standard sodium hydroxide	Each batch	0.53± 0,2%
Viscosity	Bostwick Method (85-88°C/5 seconds)	Each batch	14.0-17.0 cm
Brix	calibrated refractometer	Each batch	33.0±2.0 Brix

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

FOREIGN BODY CONTROL		
METAL DETECTION	TEST PIECE SIZE	FREQUENCY
Ferrous	3.0 mm	Start and finish of each product run and shift, then every 1 hour, after each calibration, after each breakdown and break.
Non ferrous	4.0 mm	
Stainless Steel	5.0 mm	
	USED?	DETAILS
X-RAY DETECTION SYSTEM	NO	
OPTICAL DETECTION SYSTEM	YES	Visual control during intake, weighing and cooking
SIEVE / FILTRATION	YES	
MAGNETS	NO	
OTHER SYSTEMS	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: Best Before End: Month(MM) Year (YYYY) Julian Date code (YDDD) Time(HH:MM)	Location: Side of the label
Example of Lot Marking Format for Traceability & Location	05 2011 9172 12:23	
Shelf Life Once Opened	14 days	
Recommended Opened Storage Conditions	Once opened keep refrigerated.	

Packaging Details

PRIMARY PACKAGING DETAILS	COMPONENT 1	COMPONENT 2	COMPONENT 3	COMPONENT 4
Type of Packaging	JAR 1 LTR	CAP		
Material	PP/EVOH/PP	PP		
Recyclable?	Yes	Yes		

SECONDARY PACKAGING DETAILS	COMPONENT 1	COMPONENT 2	COMPONENT 3	COMPONENT 4
Type of Packaging	Unit Label	Tray	Outer Case Label	Shrink Wrap
Material	Paper	Paper	Paper	HDPE
Recyclable?	No	Yes	No	Yes

TERTIARY PACKAGING DETAILS	COMPONENT 1	COMPONENT 2	COMPONENT 3	COMPONENT 4
Type of Packaging	Pallet	Top Foil	Strapping Support	Carton Layer Pad
Material	Wood	LDPE	Paper	Paper
Recyclable?	Yes	Yes	Yes	Yes

PALLETISATION DETAILS	
Cases per Pallet Layer	19
Layers per Pallet	7
Pallet Dimensions (W x D) (m)	1.2 x 1.0
Overall Pallet Height (m)	1,565
Gross Weight of Pallet (kg)	991,91

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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: Aleksandra Dobrosielska
	Sign: 
	Date: 23.04.2018

Document created by:	Aleksandra Misztal
Document date:	23.04.2018

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.