## AB WORLD FOODS

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Issue date: 12.07.2013	Version: 3	Change date: 13.01.2	017 Authorized by: OD	)

### PRODUCT TECHNICAL INFORMATION SHEET

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

PRODUCT DETAILS		
Product Code	010728	
Product Name	Japanese Soy Sauce	
Brand	Blue Dragon	
Net Quantity	150 ml	
Barcode	5010338015930	
Units per Case	12	
Outer Barcode	05015612017280	

LABEL DETAILS	
Mandatory Name	Japanese Soy Sauce.
Ingredients List (as sta	ited on-pack)
INGREDIENTS:	
WATER, DEFATTED <b>SO</b>	YA BEANS (14%), ROASTED WHEAT, SALT, ALCOHOL.

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	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	Roasted Wheat
Soya & Soya Derivatives	Yes	No	Defatted Soya Beans
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 (≥10ppm)	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		English Read

<sup>\* &</sup>quot;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.

<sup>\*\* &</sup>quot;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	Yes	Statement on label			
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	Yes	Statement on label			
No Artificial Flavourings	Yes	Statement on label			
No Artificial Preservatives	Yes	Statement on label			

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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 100 ml	Per Serving Serving Size: Servings per Pack:		
Energy (kJ) / (kcal)	311kJ/74kcal			
Fat:	0.0 g			
of which saturates	0.0 g			
Carbohydrate:	10.6 g			
of which sugars	1.2 g			
Protein	8.0 g			
Salt	16.2 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	Dark reddish brown	
Texture	Liquid	
Heat Level	As per last acceptable sample	
Flavour	Tart sweet, salty with definite fermented bouquet	

CHEMICAL STANDARDS (complete only as appropriate)					
TEST	METHOD	FREQUENCY	STANDARDS		
рН	Glass electrode method	Each batch	≤4.85		
Salt	Coulometric titration, others	Each batch	13.5-14.1 %		
Total nitrogen	Improved Dumas method	Each batch	1.15-1.25 %		
Brix	refractometer	Each batch	≥29.0 Brix		

MICROBIOLOGICAL STANDARDS (complete only as appropriate)				
TEST	UNIT OF MEASUREMENT	TARGET	REJECT LEVEL	FREQUENCY
TVC	cfu/g	<10000	≥10000	Other
Coliforms	cfu/g	Negative	Positive	Other

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

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PRODUCT STORAGE			
Total Shelf Life	30 months		
Recommended Unopened Storage Conditions	Store in a cool dry place.		
	Type:	Location	
Durability Date	Prod: Day (DD) Month (MM) Year (YYYY) Time	Side of the label	
(Type) (Location)	(HH:MM)		
	Best Before End: Month(MM) Year (YYYY)		
<b>Example of Lot Marking Format for Traceability</b>	Prod: 10.01.2010 15:18		
& Location	BBE: 07.2012		
Shelf Life Once Opened	1 month		
Recommended Opened Storage Conditions	Once opened keep refrigerated.		

#### **Packaging Details**

PRIMARY PACKAGING DETAILS	COMPONENT 1	COMPONENT 2	COMPONENT 3	COMPONENT 4
Type of Packaging	Bottle	Сар		
Material	Glass	HDPE/LDPE		
Recyclable?	Yes	Yes		

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

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

PALLETISATION DETAILS	
Cases per Pallet Layer	32
Layers per Pallet	6
Pallet Dimensions (W x D) (m)	1,2 x 0,8
Overall Pallet Height (m)	1,19
Gross Weight of Pallet (kg)	721,96

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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	11	

#### **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 Ciedhanowicz Sign:
	Date: MORING

Document created by:	Joanna Heintze
Document date:	13.08.2018

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.