



Product Name	Trade Unit Format	Entity + Range (*Storm) (**UpAge)	Product code	Supplier product code	EAN code outer case/ Trade Unit	EAN code Consumer Unit
Banana Rice Cake Clouds	40g e	BTS	810122	314691 – BP 74128	05024121801921	5024121801129

1.0 CONTACT INFORMATION

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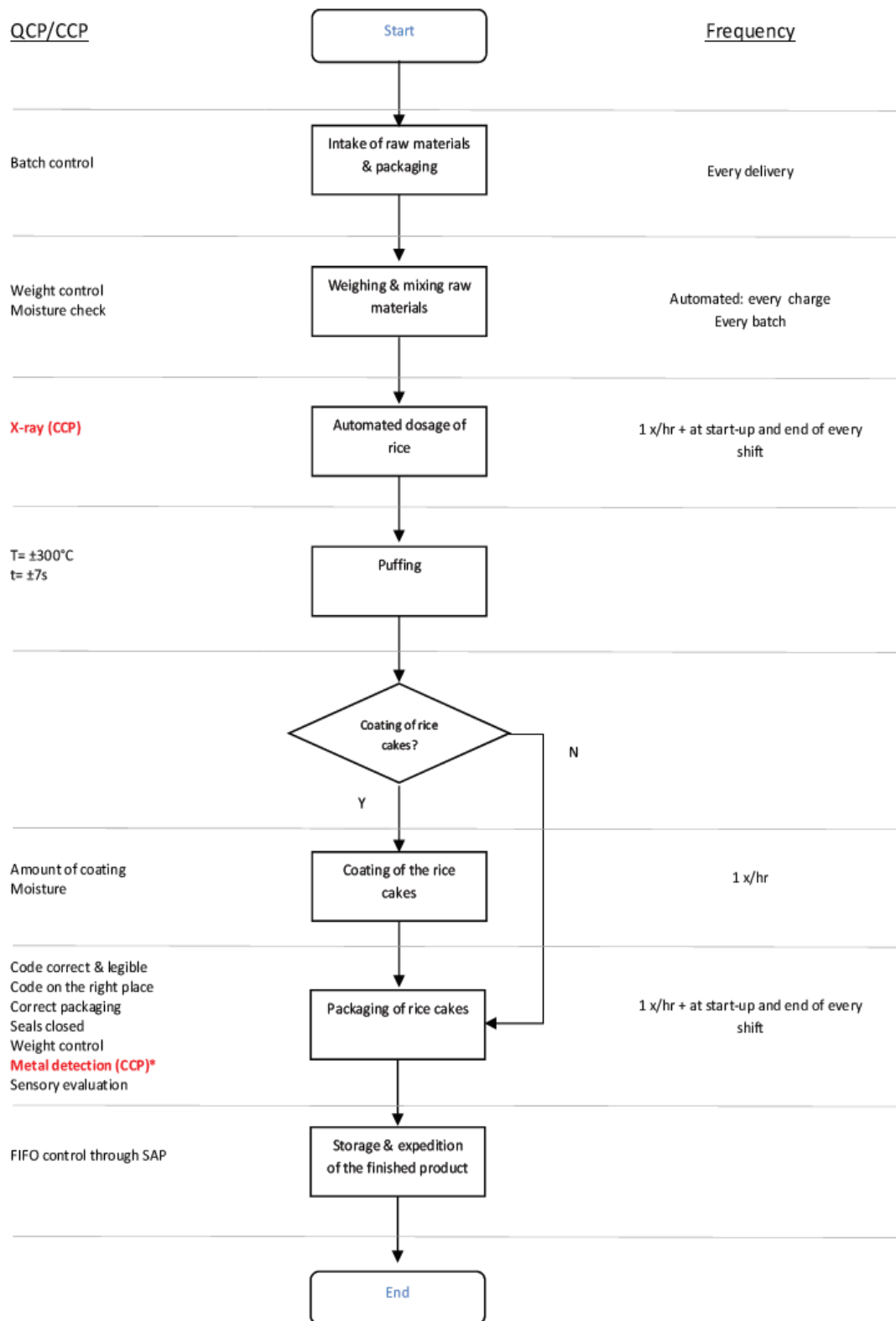
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2.0 PROCESS DESCRIPTION

2.1 Process Flow Diagram



2.2 CCP Controls

Name of CCP	Limits	Monitoring	Frequency	Corrective Actions
Metal detection (ccp1)	Fe: 1.5 mm N-Fe: 1.5 mm SS: 2.0 mm	Test	1x/hour	When metal detector rejects product immediately capture the reject and place all product since the last test check on quality hold. Rerun the rejects through the detector to locate the metal that set off the detector. Inspect the metal and determine if it is likely to have come from processing machinery. If so, stop line and locate area of loss. Make appropriate line repairs before returning to production. If metal is determined to be from raw materials, performing test check of detector. Once detector is performing as designed resume production. Ensure all actions taken and detections are noted in the record book and signed off on shift change.
X-ray on raw material (CCP2)	Glass : 2 mm SS: 1.0 mm Plastic: 2.0 mm	Test	1x/hour	If one of the plates is not ejected at the hourly control, production is stopped. All rejects from the device since the last control are checked for deviating foreign bodies. All rejects are stored for 24 hours (1 bucket/hour). All actions/checks are recorded and signed off.

3.0 PRODUCT FORMULATION

Recipe based on mixing bowl

White Rice	85.0%
Banana juice concentrate	12.7%
Apple juice concentrate	2.3%
Thiamin (vitamin B1)*	<0.1%
TOTAL	100%

Final Ingredient Declaration

Rice	84.9%
Banana juice concentrate	12.7%
Apple juice concentrate	2.3%
Thiamin (vitamin B1)*	<0.1%
TOTAL	100%

4.0 COMPLIANCE

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 1881/2006 on Contaminants.



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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)	1647kJ/388kcal	Calculated – information provided by CB , from raw material specifications and historical analysis
Fat	0.6g	
<i>of which saturates</i>	<0.1g	
Carbohydrate	89.1g	
<i>of which sugars</i>	8.3g	
Fibre	0.5g	
Protein	6.3g	
Salt	0.02g	
Thiamin	1mg	

Values used on artwork labels

Typical Values	Typical value per 100g	Typical value per portion (2 cakes)
Energy (kJ/kcal)	1647kJ/388kcal	68kJ/16kcal
Fat	0.6g	<0.5g
<i>of which saturates</i>	<0.1g	<0.1g
Carbohydrate	89.1g	3.8g
<i>of which sugars</i>	8.3g	0.4g
Fibre	0.5g	<0.1g
Protein	6.3g	0.1g
Sodium	<0.01g	<0.01g
Salt	0.02g	<0.01g
Thiamin	1mg	0.04mg

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.



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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.

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	No	Cow
Milk Solids, non fat solids	No	No	No	
Milk Powders	No	Yes	No	Milk chocolate
Cream / Artificial Cream	No	No	No	
Cheese, Cheese Powder	No	No	No	
Yoghurt, Yoghurt Powder	No	Yes	No	White chocolate
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	Yes	No	Milk chocolate and white chocolate
Egg and derivatives	No	No	No	
Gluten	No	No	No	
Wheat and derivatives	No	No	No	Gluten free factory
Rye and derivatives	No	No	No	
Barley and derivatives	No	No	No	
Oats and derivatives	No	No	No	
Maize/corn and derivatives	No	Yes	No	corn
Breadcrumbs	No	No	No	
Rusk	No	No	No	
Soya and derivatives	No	No	No	



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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	Yes	Yes	Sesame used in large rice cake production, put into rice blending drum only, does not enter small rice cake puffing line
Yeast	No	No	No	
Added salt	No	Yes	No	
Added sugar	No	Yes	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	Yes	Yes	Yes	Thiamin, include into spraying drum

5.2 Additives Information

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

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)	X		
Vegans	X		



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(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)			
Coeliacs (Free from protein derived from wheat, barley, rye and oats)	X		
Milk Allergy Sufferers	X		
Lactose Intolerants (dairy/milk origin)	X		
Nut Allergy Sufferers	X		
Sesame Allergy Sufferers	X		
Egg Allergy Sufferers	X		

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?	X		***Move to section 7.0***
Does the product contain any soya components or their derivatives/carriers?		X	
Does the product contain any maize components or their derivatives/carriers?		X	
Is the product prepared using GM derived enzymes or cultures eg chymosin in vegetarian cheese production?		X	
Does the product contain any other ingredients which could be derived from a GM source other than maize or soya?		X	


6.0 ORGANIC ACCREDITATION

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



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7.0 PRODUCT IDENTIFICATION

Total shelf life from day of production (in months): 12 months			
Is the product packaged in a protective atmosphere Y/N: N If Yes please detail gas mix: N/A			
BATCH CODING:			
Code	Layout of Code	Location	Method of application
BBD	dd/mm/yy (example : 28/03/2014)	Back of pack and side of SPR	Ink jet printer
Date of Manufacturing	HHYYDDDB HH:MM (H Prod Site - YY =year - DDD=Julian - B=prod line - HH = production time (hour) - MM = production time (minute)	Back of pack and side of SPR	Ink jet printer
			
Organix UK:			
No of retail units per outer case: 6			
Cases per layer: UK pallet: 21			