



## Customer Product Specification

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

24368	18 Wraps Tomato 30cm 1650g (Frozen)
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2. **Product Description:**

<p>A round flat bread can be used to wrap up any kind of food according to choice. The wraps can be served cold, warm, oven baked, microwave heated and even deep fried.</p>
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3. **Physical & Analytical Standards:**

Appearance	30 cm diameter circular flat bread, pale orange with golden brown toast marks.	Unit weight Packaging net weight Case net weight.	1650g 10g 13200g
Texture	Tender to slightly chewy with some resistance to bite.	Weight system Tolerance	e-sign
Taste&Aroma	Clean baked taste and aroma with sweet tomato notes. No off notes detectable.	Moisture	29-32% (Target 31%)
Diameter (Tortilla)	28-32cm	pH	5.9-6.5
Length (Naan & Pitta)	n/a	Width (Naan & pitta)	n/a
Toast marks	5 - 7 (Target 6)	Translucency	<25%

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%



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Carbon	<3%	3%	>3%
Undersized/oversized	<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 Carbonate, Iron, Niacin, Thiamin), Water, Vegetable Oil (Rapeseed Oil), Tomato Seasoning (Tomato Powder 1,0%), Bell Pepper, Paprika, Basil (0,1%), Sugar, Raising Agents (E500, E450), Emulsifier: E471 (Vegetable), **WHEAT** Gluten, Salt, Acid (Malic Acid).

**Allergy Advice**

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



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5. Nutritional Values per 100g:

Energy	kJ	1362	of which sugars	2.6g
Energy	kcal	323	Fibre	2.4g
Total Fat		8.3g	Protein	8.0g
of which saturates		1.5g	Salt	1.3g
Carbohydrate		52.9g		

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

N/A
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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	Y	Y	Y	Y	Milk and products thereof (including lactose)	N	N	N	N
Crustaceans and products thereof	N	N	N	N	Nuts and products thereof	N	N	N	N
Egg and products thereof	N	N	N	N	Celery and products thereof	N	N	N	N
Fish and products thereof	N	N	N	N	Mustard and products thereof	N	N	N	N
Peanuts and products thereof	N	N	N	N	Sesame seed and products thereof	N	N	N	N
Soya and products thereof	N	N	N	N	Sulphur dioxide > 10 ppm	N	N	Y	Y
Lupin and products thereof	N	N	N	N	Molluscs and products thereof	N	N	N	N
May contain traces of....									



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7. **Shelf Life**



<b>Days from Production</b>	548 days	<b>Days into Depot</b>	365 days
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8. **Storage Conditions**

Keep frozen at -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. After thawing: 7 days, store chilled max 7°C

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

Defrost the tortillas no more than 2 packs high at ambient temperature for 24 hours.  
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 <sup>4</sup>
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	18
Packs Per Case	8
Cases Per Pallet Layer	3
Layers Per Pallet	10
Cases Per Pallet	30
Pallet Type	White Euro
Pallet high (m)	Volume (m3) <span style="float: right;">N/A</span>
Pack Barcode	8710637103464
Case Barcode	8710637106557
Transport Conditions	Frozen
Produced in	Mission Foods, Renown Avenue, Coventry Business Park, Coventry, CV5 6UJ



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### 12. Quality Systems & Legislation

Compliance with Food Legislation and certification against mentioned standards	
EU/UK/Russian food legislation	Compliant (declare which of the three region legislation applies).
HACCP	Compliant
BRC	Compliant
IFS	N/A
AIB	Compliant
KOSHER	N/A
HALAL	Certified but on specific products
VEGAN	Compliant
VEGETARIANS	Compliant
NON GMO	Compliant

### 13. Genetically Modified Material Control Policy

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'.

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.

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.

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.

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

N/A
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Spec Created By:	Irina Jeberza