# AB World Foods

| Location: ABWF-Leigh                     | Document No: LTec | Document No: LTechQS017-F01 |            | ges: 1/7                |
|------------------------------------------|-------------------|-----------------------------|------------|-------------------------|
| Document Title: Product Technical Inform | nation Sheet      |                             |            |                         |
| Issue date: 06.05.2015                   | Version: 3        | Change date:                | 30.06.2017 | Authorized by: Ola Syty |

#### **PRODUCT TECHNICAL INFORMATION SHEET**

| MANUFACTURING ADDRESS                                                                                     | TECHNICAL CONTACT DETAILS                                                                                            |
|-----------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------|
| AB WORLD FOODS LTD,<br>KIRIANA HOUSE,<br>KIRIBATI WAY,<br>PRIESTNER WAY,<br>LEIGH,<br>LANCASHIRE, WN7 5RS | NAME:Marta BaginskaPOSITION:Technical AdminTEL:01942 265943/248FAX:01942 267070EMAIL:Marta.baginska@abworldfoods.com |
| EMERGENCY CONTACT:                                                                                        |                                                                                                                      |
| NAME: Mr Simon Edwards                                                                                    | POSITION: Technical Manager                                                                                          |
| TEL: (+44) 07753309226                                                                                    | EMAIL: <u>Simon.Edwards@abworldfoods.com</u>                                                                         |

| PRODUCT DETAILS                   |                                   |
|-----------------------------------|-----------------------------------|
| Product Code                      | DAB127                            |
| Product Name                      | Balti Curry Paste                 |
| Brand                             | Patak's                           |
| Target Country(s) of Distribution | UK, France, Netherlands, Germany. |
| Net Quantity                      | 2.3kg e (2.2L)                    |
| Barcode                           | 5011308306423                     |
| Units per Case                    | 2                                 |
| Outer Barcode                     | 05011308306263                    |

#### LABEL DETAILS

Mandatory Name A unique blend of tomato, cumin, coriander & aromatic spices

Ingredients List (as stated on-pack)

**INGREDIENTS:** Water, Rapeseed Oil, Ground Spices [Cumin (2%), Paprika, Turmeric, Coriander (1.5%), Spices, Fennel], Gram Flour, Salt, Concentrated Tomato Purée (5%), Sugar, Maize Flour, Ginger Purée, Acids (Acetic Acid, Citric Acid, Lactic Acid), Garlic Purée, Coriander Leaf (2%), Cracked Black Pepper, Cracked Coriander Seed (0.5%), Desiccated Coconut, Onion Powder, Tamarind, Garlic Powder, Dried Parsley Leaf, Concentrated Lemon Juice.

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| ALLERGEN INFORMATION (as provided on the product label)       |                    |                       |                                 |  |
|---------------------------------------------------------------|--------------------|-----------------------|---------------------------------|--|
|                                                               | CONTAINS<br>YES/NO | MAY CONTAIN<br>YES/NO | SOURCE                          |  |
| Milk & Milk Derivatives (including Lactose)                   | NO                 | NO                    |                                 |  |
| Egg & Egg Derivatives                                         | NO                 | NO                    |                                 |  |
| Gluten-containing Cereals & Derivatives                       | NO                 | NO                    |                                 |  |
| Soya & Soya Derivatives                                       | NO                 | NO                    |                                 |  |
| Mustard & Mustard Derivatives                                 | NO                 | YES                   | Ground Yellow Mustard Powder    |  |
| 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                 | YES                   | Ground, pieces and paste peanut |  |
| Nuts & Nut Derivatives (EU)*                                  | NO                 | YES                   | Almond and Cashew               |  |
| Tree Nuts & Tree Nut Derivatives (US FDA)**                   | NO                 | N/A                   | Covered by EU Legislation       |  |
| Aspartame / Aspartame-Acesulfame Salt                         | NO                 | NO                    |                                 |  |
| Honey & Honey Derivatives (Bee Pollen, Royal Jelly, Propolis) | NO                 | NO                    |                                 |  |
| Tomatoes & Tomato Derivatives                                 | YES                | N/A                   | Concentrated Tomato Puree       |  |
| 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       | YES    | On label              |  |  |
| Suitable for Vegans            | NO     | Not certified         |  |  |
| Gluten Free                    | NO     | Not on label          |  |  |
| Certified as Halal             | NO     |                       |  |  |
| Certified as Kosher            | NO     |                       |  |  |
| Certified as Organic           | NO     |                       |  |  |
| Use of RSPO-certified palm oil | NO     | No palm oil in recipe |  |  |
| No Artificial Colours          | YES    | On label              |  |  |
| No Artificial Flavourings      | YES    | On label              |  |  |
| No Artificial Preservatives    | YES    | 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 100g       | Per Serving<br>Serving Size: 35g<br>Servings per Pack: 65 |
| Energy (kJ) / (kcal)      | 1422kJ/343kcal | 498kJ/120kcal                                             |
| Fat:                      | 27.1g          | 9.5g                                                      |
| of which saturates        | 2.1g           | 0.7g                                                      |
| of which mono-unsaturates |                |                                                           |
| of which polyunsaturates  |                |                                                           |
| of which trans- fats      |                |                                                           |
| Carbohydrate:             | 17.2g          | 6.0g                                                      |
| of which sugars           | 5.9g           | 2.1g                                                      |
| of which starch           |                |                                                           |
| Fibre (AOAC)              | 4.4g           | 1.5g                                                      |
| Protein                   |                |                                                           |
| Salt                      | 5.85g          | 2.05g                                                     |
| Sodium                    |                |                                                           |
| Calories from Fat         |                |                                                           |
| Cholesterol               |                |                                                           |
| Vitamin A                 |                |                                                           |
| Vitamin C                 |                |                                                           |
| Calcium                   |                |                                                           |
| Iron                      |                |                                                           |

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              | Orange Brown                            |
| Texture             | Thick, chopped herbs, creamy smooth     |
| Heat Level          | Medium                                  |
| Flavour             | Medium acidity, coriander, lemon (sour) |

| CHEMICAL STANDARDS (complete only as appropriate) |                      |            |             |
|---------------------------------------------------|----------------------|------------|-------------|
| TEST                                              | METHOD               | FREQUENCY  | STANDARDS   |
| рН                                                | pH meter             | Each Batch | 3.30 - 3.80 |
| Acidity                                           | Auto Titration       | Each Batch | 2.0-3.0%    |
| Salt                                              | Auto Titration       | Each Batch | 5.0 - 6.5%  |
| Moisture                                          | Water Loss on Drying | Each Batch | 39 – 44%    |
| Viscosity                                         | Bostwick Spread Test | Each Batch | N/A         |
| Brix                                              | Refractometer        | Not tested | N/A         |
| Colour                                            | Colorometer          | Each Batch | 0-4         |

| MICROBIOLOGICAL STANDARDS (complete only as appropriate) |                        |          |              |              |
|----------------------------------------------------------|------------------------|----------|--------------|--------------|
| TEST                                                     | UNIT OF<br>MEASUREMENT | TARGET   | REJECT LEVEL | FREQUENCY    |
| TVC                                                      | CFU/g                  | <100,000 | >1,000,000   | By exception |
| Enterobacteriaceae                                       | CFU/g                  | <10      | >100         | By exception |
| Yeasts                                                   | CFU/g                  | <1000    | >10,000      | By exception |
| Moulds                                                   | CFU/g                  | <100     | >1000        | By exception |
| Lactic Acid Bacteria                                     | CFU/g                  | <10      | >100         | By exception |
| Bacillus cereus                                          | CFU/g                  | <10      | >100         | By exception |
| Thermophilic<br>anaerobics                               | CFU/g                  | <10      | >100         | By exception |
| Clostridium spp                                          | CFU/g                  | <10      | >10          | By exception |

| FOREIGN BODY CONTROL     |                 |           |  |  |
|--------------------------|-----------------|-----------|--|--|
| METAL DETECTION          | TEST PIECE SIZE | FREQUENCY |  |  |
| Ferrous                  | 4.0mm           | Hourly    |  |  |
| Non ferrous              | 4.0mm           | Hourly    |  |  |
| Stainless Steel          | 5.0mm           | Hourly    |  |  |
|                          | USED?           | DETAILS   |  |  |
| X-RAY DETECTION SYSTEM   | NO              |           |  |  |
| OPTICAL DETECTION SYSTEM | NO              |           |  |  |
| SIEVE / FILTRATION       | NO              |           |  |  |
| 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                                           | Туре                           | Location                             |
| (Type) (Location)                                         | Inkjet                         | Сар                                  |
| Example of Lot Marking Format for Traceability & Location | BBE MM/YYYY YDDD HH            | :MM                                  |
| Shelf Life Once Opened                                    | Use within 6 months of opening | and before the best before end date. |
| Recommended Opened Storage Conditions                     | Store in a cool dry place      |                                      |

#### Packaging Details

| PRIMARY<br>PACKAGING<br>DETAILS | COMPONENT 1 | COMPONENT 2   | COMPONENT 3        | COMPONENT 4 |
|---------------------------------|-------------|---------------|--------------------|-------------|
| Type of Packaging               | Plastic Jar | Plastic Lid   | Label              |             |
| Material                        | APET        | PP            | Paper NiklaPET wet |             |
| Wateria                         |             | Cardboard wad | glue               |             |
| Recyclable?                     | Yes         | Yes           | Yes                |             |

| SECONDARY<br>PACKAGING DETAILS | COMPONENT 1                   | COMPONENT 2         | COMPONENT 3                            | COMPONENT 4 |
|--------------------------------|-------------------------------|---------------------|----------------------------------------|-------------|
| Type of Packaging              | Cardboard Tray                | Plastic Shrink Film | Paper Label                            |             |
| Material                       | 120 bleached Kraft/E<br>/Test | Polythene blend     | Thermal white paper<br>(self-adhesive) |             |
| Recyclable?                    | Yes                           | Yes                 | Yes                                    |             |

| TERTIARY<br>PACKAGING DETAILS | COMPONENT 1          | COMPONENT 2                            | COMPONENT 3 | COMPONENT 4        |
|-------------------------------|----------------------|----------------------------------------|-------------|--------------------|
| Type of Packaging             | Plastic Stretch Wrap | Paper Label                            | Pallet      | Cardboard          |
| Material                      | LLDPE                | Thermal white paper<br>(self-adhesive) | Wood        | Test board & flute |
| Recyclable?                   | Yes                  | Yes                                    | Yes         | Yes                |

| PALLETISATION DETAILS         |            |
|-------------------------------|------------|
| Cases per Pallet Layer        | 28         |
| Layers per Pallet             | 6          |
| Pallet Dimensions (W x D) (m) | 1.2 x 1.0M |
| Overall Pallet Height (m)     | 1.273M     |
| Gross Weight of Pallet (kg)   | 870kg      |

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| SITE ACCREDITATION              | YES / NO (IF YES, STATE LEVEL/GRADE) |
|---------------------------------|--------------------------------------|
| BRC Global Food Safety Standard | YES, BRC7 A+                         |
| IFS Standard                    | N/A                                  |
| НАССР                           | YES                                  |
| RSPO                            | N/A                                  |
| Other (e.g. ISO)                | N/A                                  |

#### 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:        |
|                           | Christopher Hunter |
|                           | Sign:              |
|                           |                    |
|                           |                    |
|                           | Date: 3.7.18       |

| Document created by:   | Lucy Ayres |
|------------------------|------------|
| Document date:         | 03.07.18   |
| Specification version: | 3          |

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#### Appendix: Label Photograph

#### LDA127Q01W

