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### PRODUCT TECHNICAL INFORMATION SHEET

MANUFACTURING ADDRESS	TECHNICAL CONTACT DETAILS		
AB WORLD FOODS LTD, KIRIANA HOUSE, KIRIBATI WAY, PRIESTNER WAY, LEIGH, LANCASHIRE, WN7 5RS	NAME: Marta Baginska  POSITION: Technical Admin  TEL: 01942 265943/248  FAX: 01942 267070  EMAIL: Marta.baginska@abworldfoods.com		
EMERGENCY CONTACT:			

NAME: Ms Laurette Glenwright POSITION: Interim Technical Manager

(+44) 0752222371 TEL: EMAIL: Laurette.glenwright@abworldfoods.com

PRODUCT DETAILS	
Product Code	MXB313
Product Name	Tikka Masala Cooking Sauce
Brand	Patak's
Net Quantity	2.2L
Barcode	5011308504935
Units per Case	2
Outer Barcode	05011308104982

LABEL DETAILS	
NA data - Na	Tikka Masala Cooking Sauce. A unique blend of tomatoes, cream, yogurt & ground spices for an
Mandatory Name	authentic-tasting Tikka Masala dish.

Ingredients List (as stated on-pack)

#### **INGREDIENTS:**

Water, Tomato (17%), Single Cream (7%) (Milk), Yogurt (7%) (Milk), Onion, Rapeseed Oil, Modified Maize Starch, Concentrated Tomato Purée (1%), Sugar, Spices, Milled Coriander Seed, Garlic Purée, Salt, Dried Onion, Ginger Purée, Concentrated Lemon Juice, Cumin Seed, Paprika Extract, Acids (Acetic Acid, Lactic Acid), Cracked Black Pepper, Dried Coriander Leaf, Mustard Powder, Natural Coriander Leaf Flavouring, Dried Crushed Red Chilli.

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	CONTAINS YES/NO	MAY CONTAIN YES/NO	SOURCE
Milk & Milk Derivatives (including Lactose)	YES	N/A	Yogurt, Single Cream
Egg & Egg Derivatives	NO	NO	
Gluten-containing Cereals & Derivatives	NO	NO	
Soya & Soya Derivatives	NO	NO	
Mustard & Mustard Derivatives	YES	N/A	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	Peanuts: Ground, Pieces, and Paste
Nuts & Nut Derivatives (EU)*	NO	YES	Cashew and Almonds
Tree Nuts & Tree Nut Derivatives (US FDA)**	N/A	N/A	Covered under 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 Purée and Chopped Tomatoes
Latex Contact Risk	NO		

<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	YES	On label		
Suitable for Vegans	NO	Contains milk		
Gluten Free	NO	Not on label		
Certified as Halal	YES	On label		
Certified as Kosher	NO			
Certified as Organic	NO			
Use of RSPO-certified palm oil	NO	No use of palm oil		
No Artificial Colours	NO	Not on label		
No Artificial Flavourings	NO	Not on label		
No Artificial Preservatives	NO	Not 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 100ml	Per Serving Serving Size: 110ml Servings per Pack: 20
Energy (kJ) / (kcal)	415kJ/100kcal	457kJ/110kcal
Fat:	6.8g	7.5g
of which saturates	1.4g	1.5g
of which mono-unsaturates		
of which polyunsaturates		
of which trans- fats		
Carbohydrate:	7.0g	7.7g
of which sugars	4.1g	4.5g
of which starch		
Fibre (AOAC)		
Protein	1.7g	1.9g
Salt	0.78g	0.86g
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	Slightly browny-orange
Texture	Medium viscosity
Heat Level	Medium
Flavour	Tomato, onion, garlic, lemon, and coriander with spices & seeds

CHEMICAL STANDARDS (complete only as appropriate)				
TEST	METHOD	FREQUENCY	STANDARDS	
pН	pH meter	Each Batch	3.8 – 4.10	
Acidity	Auto Titration	Each Batch	0.3 – 0.6%	
Salt	Auto Titration	Each Batch	0.7 – 1.0%	
Moisture	Water Loss on Drying	Each Batch	77 – 81%	
Viscosity	Bostwick Spread Test	Each Batch	8.5 – 11.5cm (hot in 10 secs)	
Brix	Refractometer	Not tested	N/A	
Colour	Colourometer	Each Batch	0 – 6 dE * ab	

MICROBIOLOGICAL STANDARDS (complete only as appropriate)				
TEST	UNIT OF MEASUREMENT	TARGET	REJECT LEVEL	FREQUENCY
TVC	CFU/g	<10	>100	By exception
Enterobacteriaceae	CFU/g	<10	>10	By exception
Yeasts	CFU/g	<10	>100	By exception
Moulds	CFU/g	<10	>100	By exception
Lactic Acid Bacteria	CFU/g	<10	>100	By exception
Bacillus cereus	CFU/g	<10	>100	By exception
Thermophilic anaerobics	CFU/g	<10	>100	By exception
Clostridium spp	CFU/g	<10	>10	By exception
Salmonella	CFU/g			Not tested
Listeria	CFU/g			Not tested

FOREIGN BODY CONTROL				
METAL DETECTION	TEST PIECE SIZE	FREQUENCY		
Ferrous	1.5mm	Hourly		
Non ferrous	3.0mm	Hourly		
Stainless Steel	6.0mm	Hourly		
	USED?	DETAILS		
X-RAY DETECTION SYSTEM	NO			
OPTICAL DETECTION SYSTEM	NO			
SIEVE / FILTRATION	NO			
MAGNETS	NO			

# AB WORLD FOODS

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OTHER SYSTEMS		NO		
PRODUCT STORAGE				
Total Shelf Life		24 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		BBE MM/YYYYY		
& Location		YDDD HH:MM		
Shelf Life Once Opened		Use within 5 days of opening and before the best before end date.		
Recommended Opened Storage Conditions		Keep refrigerated.		

#### **Packaging Details**

PRIMARY PACKAGING DETAILS	COMPONENT 1	COMPONENT 2	COMPONENT 3	COMPONENT 4
Type of Packaging	Plastic Jar	Plastic Lid	Label	
Matarial	APET	PP	Paper NiklaPET wet	
Material		Cardboard wad	glue	
Recyclable?	Yes	Yes	Yes	

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

TERTIARY 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 (self-adhesive)	Wood	Test board & flute
Recyclable?	Yes	Yes	Yes	Yes

PALLETISATION DETAILS	
Cases per Pallet Layer	28
Layers per Pallet	4
Pallet Dimensions (W x D) (m)	0.805 x 1.200
Overall Pallet Height (m)	1.110
Gross Weight of Pallet (kg)	562.6

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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
HACCP	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:	Sign: M Number
	Date: 13.02.17

Document created by:	Lucy Boote
Document date:	13/02/17

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.

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Appendix: Label Photograph

LDX313Q01

