***B.I.[Europe] Limited,* UNIT 21-22 Kernan Drive Loughborough LE11 5JF**

Product Specification

PRODUCT TITLE	TOMATO KETCHUP		
DESCRIPTION	TOMATO KETCHUP IN 10g SACHET		
BRAND	HARRISONS		
PRODUCT CODE	BI-0011		
BARCODE NUMBER	5013923000113		
SUPPLIER NAME & ADDRESS	B.I.[Europe] Limited UNIT 21-22, Kernan Drive , Loughborough LE11 5JF		
TELEPHONE NUMBER	01509631650		
FAX NUMBER	0116 2766187		
E-MAIL ADDRESS	info@bilimited.com		
STORAGE TEMP	AMBIENT BELOW 25°C	**UNIT PER OUTER**	200
SHELF LIFE	12 MONTHS	**LAYERS PER PALLET**	10
UNIT WEIGHT	10g	**CASES PER PALLET**	240
CASE WEIGHT	2300g		

INGREDIENT LIST (In descending order by weight)

Water, Tomato Paste, Sugar, Dextrose, Spirit Vinegar, Thickener (Modified Maize Starch), Salt, Stabiliser (Xanthan Gum), Paprika Powder, Preservative (Potassium Sorbate), Onion Powder, Garlic Powder, Spice and Herb Extracts (Contains **Celery**).

PACKAGING MATERIAL

INNER		OUTER	
LINER	NIL	**CARTON**	PRE-PRINTED RED HARRISONS DISPENSER BOX 243x188x106mm
SACHET FILM	PRINTED 45x90mm	**LABEL**	White and black- Pre-printed

ORGANOLEPTIC PROPERTIES

PHYSICAL APPEARANCE	Smooth red sauce
COLOUR	Bright red
FLAVOUR	Spicy tomato
TEXTURE	Smooth
AROMA	Acidic with spices

QUALITY MANAGEMENT/ CONTROL

All products are manufactured and packed within H.A.C.C.P. guidelines in compliance with the requirements of the British Retail Consortium Global Standard for Food Safety and in accordance with Good Manufacturing practices. All staff are trained to Basic Food Hygiene Level.

PROCESS DESCRIPTION

Ingredients are added to cooking vessel and heated at 85°C for 15mins, cooled, then pumped, via metal detector, into a lined pallecon and held for QC checks. Bulk pallecon is then connected to pump and product is volumetrically filled to weight. Finished product is check-weighed every 30 minutes.

PHYSICAL PROPERTIES		MICROBIOLOGICAL SPECIFICATIONS		
Free from foreign bodies.			TARGET	REJECT
CHEMICAL PROPERTIES		TVC	< 10 cfu/g	>10,000 cfu/g
pH	<3.8	Coliforms	< 10 cfu/g	>500 cfu/g
		S aureus	< 10 cfu/g	>100 cfu / g
		Yeasts & Moulds	< 10 cfu/g	>500 cfu/g
		Lactobacillus spp.	< 100 cfu/g	>500 cfu/g
		E coli	< 10 cfu/g	>10 cfu/g

NUTRITIONAL INFORMATION (per 100g as supplied)

PARAMETER	TYPICAL VALUE
Energy	120 kcal
Energy	510 kJ
Fat Total	0.1 g
Saturates	0.0 g
Carbohydrate Total	28.4 g
Of which sugars	24.6 g
Protein	0.9g
Salt	3.0 g

SHELF LIFE, LABELLING & BATCH CODING

SHELF LIFE	12 months
PRODUCTION BATCH CODE	Julian date code- ie 7012 01 = 12/1/2017 (01 is machine no.)
LABELLING	Product Name, Production Batch Code, BBE. Ingredients, Quantity & Weight

ALLERGEN INFORMATION			
ITEM	Present Yes / No	Source	**ALLERGY ADVICE : CONTAINS**
Peanuts & products thereof	No		
Other nuts & products thereof	No		
Eggs & products thereof	No		
Fish & products thereof	No		
Shellfish (Crustaceans & Molluscs) & products thereof	No		
Milk & dairy products	No		
Soybeans & products thereof	No		
Cereals containing gluten & products thereof	No		
Celery & products thereof	Yes	Spice mix	**CELERY**
Mustard & products thereof	No		
Sesame & products thereof	No		
Sulphur dioxide & Sulphite (at levels above 10mg/kg SO_2)	No		
Lupins & products thereof	No		
INTOLLERANCE DATA & ADDITIVES - This product is free from			
	Yes / No	Contains	
Maize derivatives	No	Modified maize starch (E1422)	
Gluten	Yes		
Soya / Soya Products	Yes		
Animal derivatives (excluding dairy)	Yes		
Colours	Yes		
Flavourings	Yes		
Preservatives	No	Potassium sorbate E202	
Fruit & derivatives	No	Tomato	
Other Additives	No	Xanthan gum E415	
Seeds / seed oil	Yes		
Added sugar	No	Sugar	
Added salt	No	Salt	
Garlic	No	Garlic powder (Anti-Caking Agent E470a)	
Sweeteners	Yes		
All GM ingredients (including processing aids)	Yes		
Suitable for vegetarians	Yes		
Suitable for vegans	Yes		
Suitable for coeliacs	Yes		
Suitable for Halal diet	No	Not certified	
Suitable for Kosher diet	No	Not certified	

B.I.[EUROPE] LIMITED

Unit 21-22 Kernan Drive, Loughborough LE11 5JF.

Tel: 0150 963 1650 Fax: 0116 276 6187

E mail: info@bilimited.com

Please complete the following Customer Approval sections below. If you are satisfied with the content of the specification, please post a copy of the signed specification to the address above marked for the attention of the Technical Department.

If we do not receive a signed copy of the specification with 14 days, we will assume that you have accepted the updated specification.

On behalf of B I Limited	**Customer Approval**
Signed:	Signed: .
Name: M. Ciechorska	Name: .
Position: Technical Manager	Position: .
Date: 04.11.2019	Date: .