

Quality Foods

Units 3-6 &15/16 Witley Industrial Estate,
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PRODUCT SPECIFICATION

SPECIFICATION NUMBER	PRODUCT	ORIGINAL ISSUE DATE	CURRENT ISSUE DATE
MFFRC102	COCKTAIL LAMB SAMOSA	18/06/20	18/06/20

DESCRIPTION	Indian savoury snack, best served hot.
INGREDIENTS	<u>Pastry:</u> Wheat Flour (Gluten), Water, Corn Flour, Rapeseed Oil, Urad Flour, Lemon Juice & Salt. Food Colour E102 & E129. <u>Filling:</u> ONIONS, LAMB 20% (56% LAMB, WATER, PEA STARCH, TAPIOCA STARCH, SALT, DEXTROSE, STABILISERS E451, E450, GELLING AGENT E407, ACIDITY REGULATOR E326, ANTIOXIDANT E301), SALT, CUMIN POWDER, CHILLI POWDER, GARAM MASALA , RAPESEED OIL.
SENSORY	COLOUR = BROWN/LIGHT BROWN
PHYISCAL	SIZE = 25g
LABELS	Product Name, Ingredients, Net Weight, Allergens, Manufacturer, Storage Conditions, Instructions for use, Nutritional Information & Best Before Date.
ALLERGENS	For allergens see ingredients in Bold.
ADDITIVE ADVISE:	Food Colouring E102 & E129. May have effects on activity and attention in children.
STORAGE	Store in Freezer at -18 degrees.
FROZEN HEATING INSTRUCTIONS:	FOR OVEN: Pre-heat oven to 180°C and re-heat for 10 minutes in baking tray. Eat on day of defrosting/re-heating. Do not store again. Product must be eaten hot.
SHELF LIFE	365 Days under correct storage conditions.
PACK SIZE	25 X 25g Boxed with Foods Grade Lining

NUTRITIONAL INFORMATION

Test Description	Laboratory	Method Ref	Result Units
Energy	RM	ACP030	988 kJ
Energy	RM	ACP030	236 kcal
Moisture (Oven Dry)	RM	ACP007	51.5 g/100g
Protein (N x 6.25)	RM	ACP001	6.0 g/100g
Ash	RM	ACP009	2.1 g/100g
Fat (by NMR)	RM	ACP031	10.7 g/100g
Dietary Fibre (AOAC)	RM	ACP014	1.7 g/100g
Total Carbohydrate (by difference)	RM	ACP030	29.7 g/100g
Available Carbohydrate (by difference)	RM	ACP030	28.0 g/100g
Sugar	RM	ACP005	2.7 g/100g
Saturated Fat of Product	RM	ACP021	1.4 g/100g
Mono-unsaturated Fat of Product	RM	ACP021	6.3 g/100g
Poly-unsaturated Fat of Product	RM	ACP021	2.4 g/100g
Trans-unsaturated Fat of Product	RM	ACP021	0.1 g/100g
Sodium (expressed as salt)	RM	ACP030	1.35 g/100g
Sodium	RM	ACP019	541 mg/100g

Results expressed per 100g of product			
Energy	988 kJ	Fat	10.7 g
Energy	236 kcal	of which Saturates	1.4 g
Protein	6.0 g	of which Mono unsaturates	6.3 g
Available Carbohydrate	28.0 g	of which Poly unsaturates	2.4 g
of which Sugars	2.7 g	of which Trans unsaturates	0.1 g
Dietary Fibre	1.7 g	Sodium	541 mg

Food Intolerance Data

Ingredient	Absent In Product	Present In Product	Present On Site
Celery and derivatives	X		
Cereals, Maize and Derivatives*		X	X
Crustaceans	X		
Egg and derivatives	X		
Fish and derivatives	X		
Lupin	X		
Milk and derivatives	X		X
Molluscs	X		
Mustard and derivatives	X		
Nuts and nut products**	X		X
Peanuts & products thereof	X		X
Sulphur Dioxide/Sulphites @ 10ppm or more	X		
Sesame Seeds and Derivatives	X		
Soya and derivatives	X		X

* Specifically - Wheat, Rye, Barley, Oats, Spelt, Kamut

** Specifically – Almond, Hazelnut, Walnut, Cashew, Pecan Nut, Brazil Nut, Pistachio Nut, Macadamia Nut & Queensland Nut.

Is the product free from:	Absent	Present
Artificial colour	X	
Artificial sweeteners	X	
Benzoate	X	
GMO's	X	
Irradiated ingredients	X	

ALLERGEN STATEMENT:

Unless otherwise stated (see product information table) the products supplied are to the best of our knowledge free from Allergens. Quality Foods does handle some Allergens in our premises and follows careful handling and segregation procedures. However, due to the nature of the products supplied it is impossible for the company to guarantee that no cross contamination has taken place at some point in the supply chain prior to delivery to our premises.

GLUTEN STATEMENT:

Unless otherwise stated the products supplied are to the best of our knowledge free from Gluten. Quality Foods does handle some Gluten products on the premises and follows careful handling segregation procedures. However, due to the nature of the products supplied it is impossible for the company to guarantee that no uptake of gluten from previous crop rotation in the field, or cross contamination has taken place at some point in the supply chain prior to delivery to our premises.

COUNTRY OF ORIGIN UK

ADDITIONAL INFORMATION Metal detection sensitivity 2.5mm Fe, 2.5mm non-Fe and 3mm S/steel.

APPROVED BY:  DATE: 18/06/20

PRINT NAME: PARMPAL BRAR POSITION: MANAGER