

PRODUCT		MAPLE PIGS IN BLANKETS					
Finished Product Code:	FHC-SI02-BUR-PIG	Date of this issue:	10/09/24	Issue No:	4	Replaces issue:	3
						Date	15/08/24
						Author Initials:	TB
AMOUNT PER CASE & PACK WEIGHT		20 x 40g					
REASON FOR ISSUE		Updated Packaging info & Metal Detection Addition of 20mm ball					

OUR DETAILS		
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PRODUCT DESCRIPTION
POTATO CHIPS WITH A MAPLE GLAZED, SAUSAGE AND BACON FLAVOUR

INGREDIENTS		
INGREDIENT	COUNTRY OF ORIGIN	%
Potatoes	UK	64 – 66%
Rapeseed Oil	UK, EU, Australia, Romania, Ukraine, Uruguay	27 - 29%
Maple PIB Seasoning	UK	6 - 9%
Rice Flour	Netherlands, Brazil, Cambodia, Egypt, Guyana, India, Myanmar, Paraguay, Portugal, Puerto Rico, Spain, Thailand, UK	30 - 40%
Sugar	UK, Argentina, Belize, Brazil, Costa Rica, El Salvador, Fiji, Guatemala, Guyana, Honduras, Jamaica, Malawi, Mozambique, Nicaragua, South Africa, Swaziland, Zambia	20 - 30%
Salt	UK	10 - 20%
Yeast Extract Powder	Brazil Colombia	5 - 10%
Natural Flavourings	Germany, UK	2 - 5%
Onion Powder	China, India, Portugal, Spain, USA	2 - 5%
Oak Smoked Sugar	UK, Argentina, Belize, Brazil, Costa Rica, El Salvador, Fiji, Guatemala, Guyana, Honduras, Jamaica, Malawi, Mozambique, Nicaragua, South Africa, Swaziland, Zambia	1 - 2%
Sage	UK, Egypt, Turkey	<1
Garlic Powder	China, India, USA	<1
Acidity Regulator: Citric Acid	Belgium	<1
Mace	India, Indonesia	<1
White Pepper	India, Brazil, Indonesia, Malaysia, UK, Vietnam	<1
Nutmeg	India, Indonesia	<1
Black Pepper	India, Indonesia, Madagascar, Sri Lanka, Vietnam	<1
Paprika Extract	UK, India	<1

Dried Maple Syrup	Canada	<1
Dried British Pork	UK	<1

ON PACK INGREDIENT DECLARATION

INGREDIENTS: Potatoes, Rapeseed Oil, Rice flour, Sugar, Salt, Yeast Extract Powder, Natural Flavourings, Onion Powder, Oak Smoked Sugar, Sage, Garlic Powder, Acidity Regulator (Citric Acid), Mace, White Pepper, Nutmeg, Black Pepper, Paprika Extract, Dried Maple Syrup, Dried British Pork.

ADDITIVES

NAME	E NO	FUNCTION	FUNCTION IN FINAL PRODUCT	% in Final Product
Silicon Dioxide	E551	Anti-Caking Agent	NONE	<1%
Tricalcium Phosphate	E341(iii)	Anti-Caking Agent	NONE	<2ppm
Sodium Ferrocyanide	E535	Anti-Caking Agent	NONE	<15ppm
Citric Acid	E330	Acidity Regulator	Acidity Regulator	<1%
Gum Arabic	E414	Carrier	NONE	<1%

ALLERGEN INFORMATION

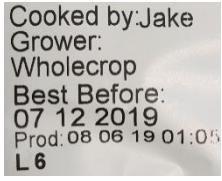
ALLERGEN	PRESENT IN THE RECIPE?		ALLERGEN HANDLED ON SITE?		IS THERE A RISK OF CONTAMINATION?		SOURCE
	Y	N	Y	N	Y	N	
Cereals containing gluten: Wheat, Rye, Barley, Oats, Spelt, Kamut or their hybridized strains and products thereof		N	Y			N	
Crustaceans and products thereof		N	Y			N	
Molluscs and products thereof		N		N		N	
Eggs and products thereof		N		N		N	
Fish and products thereof		N		N		N	
Peanuts and products thereof		N		N		N	
Milk and dairy products (including lactose)		N	Y			N	
Nuts: Almond, Hazelnut, Walnut, Cashew, Pecan Nut, Macadamia Nut, Queensland Nut, Brazil Nut, Pistachio Nut and products thereof		N		N		N	
Soybeans and products thereof		N	Y			N	
Sesame seeds and products thereof		N		N		N	
Celery and products thereof (including celeriac)		N		N		N	
Mustard and products thereof		N	Y			N	
Sulphur Dioxide and Sulphites at concentrations >10mg/kg or 10mg/litre expressed as SO2		N		N		N	
Lupin and products and thereof		N		N		N	

DIETARY INFORMATION	
IS THE PRODUCT:	YES / NO
Suitable for Vegetarians	NO – contains PORK
Suitable for Vegans	NO – contains PORK
Suitable for Halal	NO – not certified
Suitable for Kosher	NO – not certified

OTHER DIETARY INFORMATION	
DOES THE PRODUCT CONTAIN:	YES / NO – (If YES state source)
Irradiated Foodstuffs	NO
Monosodium Glutamate (MSG)	NO
Naturally Occurring MSG	YES – Yeast Extract Powder
Genetically Modified Organisms	NO
Palm Oil	NO

NUTRITIONAL INFORMATION	
TYPICAL VALUES	PER 100g
Energy	2073kJ 496kcal
Fat	27.0g
of which saturates	2.5g
Carbohydrate	55.8g
of which sugars	2.0g
Fibre	4.8g
Protein	5.1g
Salt	1.03g

MICRO - EOL					
TEST	TARGET	REPORT	UNITS	METHOD	FREQUENCY
TVC	<20000	>100000	cfu/g	ESGMM300 using PCA or MPCA based on BS EN ISO 4833- 1:2013+A1:2022	Monthly
Enteros	<10	>100	cfu/g	ESGMM303 based on BS ISO 21528-2:2017	Monthly
Yeast	<40	>200	cfu/g	ESGMM308 based on BS ISO 21527-1:2008	Monthly
Mould	<80	>200	cfu/g	ESGMM308 based on BS ISO 21527-1:2008	Monthly

SHELF LIFE	
Shelf Life of product from Date of Production	26 Weeks – 182 days
Minimum Shelf Life remaining on Delivery	13 Weeks – 91 days
Storage Conditions	Ambient - Store in a cool, dry place away from direct sunlight.
Date Code Explained: Cooked by: Name of person frying the product. Grower: The name of the person who grew the potatoes. Best Before Date: DD/MM/YYYY Production Date & Time: DD/MM/YYYY HH:MM Line Number: L6	Example of Date Code: 

CHEMICAL STANDARDS			
Test	Frequency	Target	Tolerance
Salt	Every Production Run	As per on pack declaration	+/- 0.375g
Free Fatty Acids FFAs	Checked weekly onsite and product randomly sent to a UKAS accredited lab for testing monthly	<3%	Maximum 4%
Moisture	Product randomly sent to a UKAS accredited lab for testing monthly	<5%	Maximum 8%
Acrylamide	Product randomly sent to a UKAS accredited lab for testing Quarterly	< 750 µg/kg	Maximum 750 µg/kg

PRODUCT ATTRIBUTES		
Packaging	Green - Acceptable	Red - Reject
	<ol style="list-style-type: none"> 1. Correct horizontal & vertical alignment. 2. Correct number of packs in a box. 3. Correct date code and position. 4. No greasy marks on the outside of the pack. 5. No flaws in print film quality or colour 6. No seal leaks. 7. There may be a 1mm to 2mm white line at the bottom or top of the pack. This is due to the printing process and is unavoidable. 	<ol style="list-style-type: none"> 1. Major deviation in central alignment>1.5mm. Major deviation in vertical alignment>2mm. 2. Incorrect number of packs in a box. 3. Incorrect date code, incorrectly positioned. 4. An unacceptable number of greasy marks on the outside of the pack 5. Unacceptable deviation from agreed proofs of film. 6. Improperly sealed packs.
Appearance	Green - Acceptable	Red - Reject
	<ol style="list-style-type: none"> 1. The crisps should be a mid to pale yellow colour with an even coverage of red / brown seasoning. 2. Some peel on the outer edge of the crisp may be present. 3. Broken or smaller crisps >25mm in size 4g or pieces <25mm in size Total 2g. 4. ≤4 defects in a 40g pack – examples of these which include burnt edges, oily, overcooked, doubles, ring rot, bubbles, etc. 	<ol style="list-style-type: none"> 1. Minor to major deviation from the mid to pale golden yellow colour. 2. Broken or smaller crisps <25mm in size - Total 4g in Weight > 5%. 3. >4 defects in a 40g pack – examples of these which include burnt edges, oily, overcooked, doubles, ring rot, green, potato clump, internal sprouting, wire worm hole, bubbles, etc.
Aroma	Green – Acceptable	Red - Reject
	Crisps should smell slightly of rapeseed oil with a sweet & meaty aroma.	Rancid or off aroma.
Texture	Green – Acceptable	Red - Reject
	The crisps should be crunchy with a small amount of oil/grease.	Very hard crunch. Soft. Excessively oily/greasy.
Flavour	Green – Acceptable	Red - Reject
	Sweet aroma with back notes of potato and rapeseed oil.	Rancid flavour, no seasoning or too much seasoning, excessive oily/greasy taste.

QUANTITATIVE STANDARDS						
Parameter	Minimum	Target	Maximum	Units	Method	Frequency
Weight	32.8	40	47.2	g	Checkweigher, manual checks	Constant record from checkweigher, manual checks done hourly
Metal Detection	No metal	No metal	No metal	N/A	3mm Stainless Steel, 2.5mm Non-Ferrous,	Start of run, hourly and end of run checks completed.

BURTS SNACKS FINISHED PRODUCT SPECIFICATION

QMS 336

					1.5mm Ferrous and 20mm Ferrous.	At start of shift 20mm Ferrous ball check completed.
Bag Seal Checks	No bubbles	No bubbles	No bubbles	bubbles	Push bag underwater, check for bubbles	Hourly
Residual Oxygen in bag	0	<5	5	% oxygen	Using calibrated Dansensor Checkpoint	Hourly
Organoleptic analysis	Within spec	Within spec	Within spec	spec	Taste testing using trained staff	Hourly
Labelling Check	Correct label	Correct label	Correct label	N/A	Check label against product & pack	Once per flavour run
End of life organoleptic	Within spec	Within spec	Within spec	N/A	Panel done via retained samples.	Monthly

PACKAGING

PRIMARY PACKAGING – FOOD CONTACT

Description	Pack
Material	Metallised Oriented Polypropylene Film
Sealing Method	Heat Sealed
Weight	2.5g
Dimensions	H210mm x W139mm x D30mm
Gas Flushed	Yes – Average: 95% Nitrogen and 5% Oxygen
Complies with current food contact packaging regulations	Yes

SECONDARY PACKAGING

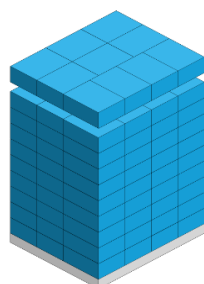
Description	Box
Material	Corrugated Cardboard
Weight	263g
Dimensions	L400mm x W300mm x H167mm

TERTIARY PACKAGING

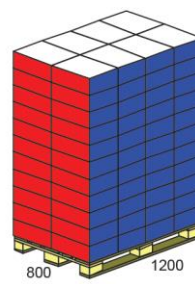
Description	Standard UK or EURO Pallet wrapped with Shrink Wrap
Material	Wooden Pallet – LDPE Shrink Wrap
Weight	Std UK Pallet – 16kg, EURO Pallet – 17kg, Shrink Wrap – 160g

FULL PALLET CONFIGURATION

Packs per Box	20
Boxes per Layer	Standard UK – 10, EURO - 8
Layers per Pallet	Standard UK – 10, EURO – 11
Total Boxes	Standard UK – 100, EURO - 88
Pallet Dimensions	Standard UK - L1200mm x W1000mm x D150mm EURO - L1200 x W800 x H150mm
Pallet Height	Standard UK - 1860mm EURO – 1987mm




Standard UK



EURO

BARCODES	
Pack Barcode (EAN)	5034709007041
Outer Case Barcode (OCC)	05034709008055

STATEMENTS
All laboratory testing carried out at Burts Snacks Ltd is from accredited laboratories. All products and packaging conform with current UK / EC Legislation. This product is safe and fit for the purpose intended.

FOR BURTS SNACKS LTD	
Signature	
Print Name	Tracey Bluett
Position	Specifications Technologist
Date	10/09/2024

FOR THE CUSTOMER	
Signature	
Print Name	
Position	
Date	

If Burts Snacks Ltd does not receive a signed copy of the specification within 14 days of the date of issue, then we will assume that this specification has been accepted by the customer.

EXAMPLE OF PACK ARTWORK AND CASE LABEL BELOW

EXAMPLE OF PACK FILM 40g



EXAMPLE CASE LABEL FOR THE 40g

