

PRODUCT		PRAWN COCKTAIL					
Finished Product Code:	F04020BUPRA2S FHC-SI01-BUR-PRA	Date of this issue:	15/08/24	Issue No:	3	Replaces issue:	2
						Date	22/06/22
						Author Initials:	TB
AMOUNT PER CASE & PACK WEIGHT		20 x 40g					
REASON FOR ISSUE		Addition of Sage FG Code					

OUR DETAILS		
Address: Burts Snacks Ltd., Belliver Way, Roborough, Devon, PL6 7BP	Tel:	0800 023 7404
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E-mail:	paul.beswetherick@europesnacks.com	
Specification Contact:	tracey.bluett@europesnacks.com	
Emergency Contact Out of Hours:	Maxine Stringer - +44 07816 826952 – maxine.stringer@europesnacks.com	

PRODUCT DESCRIPTION
HAND COOKED POTATO CHIPS WITH A PRAWN COCKTAIL FLAVOUR

INGREDIENTS		
INGREDIENT	COUNTRY OF ORIGIN	%
Potatoes	UK	64%
Rapeseed Oil	UK, EU, Australia, Romania, Ukraine, Uruguay	28%
Prawn Cocktail Seasoning	UK	8%
Sugar	UK, Zambia, Mozambique, Mauritius	50 - 60%
Natural Flavouring	USA, China, Netherlands, UK, Slovenia, Tunisia, Morocco, Spain, Israel, Italy	10 - 15%
Salt	UK	5 - 10%
Onion Powder	India	5 - 10%
Spirit Vinegar Powder	UK, France	5 - 10%
Yeast Extract Powder	Brazil	1 - 5%
Tomato Powder	Spain, Portugal	<2%
Acid (Citric Acid)	Belgium	1 - 5%
Colour (Paprika Extract)	India, China	<2%
Shrimp Powder	Norway	<1%

ON PACK INGREDIENT DECLARATION
INGREDIENTS: Potatoes, Rapeseed Oil, Sugar, Natural Flavouring, Salt, Onion Powder, Spirit Vinegar Powder, Yeast Extract Powder, Tomato Powder, Acid (Citric Acid), Colour (Paprika Extract), SHRIMP Powder (<i>Pandalus borealis</i>) (CRUSTACEAN).

ADDITIVES				
NAME	E NO	FUNCTION	FUNCTION IN FINAL PRODUCT	% in Final Product
Silicon Dioxide	E551	Anti-Caking Agent	NONE	<2%
SO2	E220	Bleaching Agent in the Sugar	NONE	<9ppm
Tri-calcium Phosphate	E341iii	Anti-Caking Agent in the sugar	NONE	1.5%
Sodium Ferrocyanide	E535	Anti-Caking Agent in the salt	NONE	<15ppm
Citric Acid	E330	Acid	Acid	<5%
Paprika Extract	E160c	Colour	Colour	<2%
Sodium Diacetate	E262ii	Natural Flavouring	Natural Flavouring	10 – 15%
Gum Acacia	E414	Emulsifier in the Natural Flavourings	NONE	<1%
Propylene Glycol	E1520	Carrier in the Natural Flavourings	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	Y		Y			N	Shrimp Powder
Molluscs and products thereof		N		N	Y		May contain due to the process in which the shrimp powder is made.
Eggs ad products thereof		N		N		N	
Fish and products thereof		N		N	Y		May contain due to the process in which the shrimp powder is made.
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	

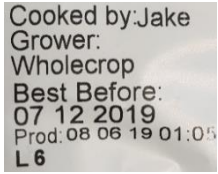
Lupin and products and thereof		N		N		N	
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DIETARY INFORMATION	
IS THE PRODUCT:	YES / NO
Suitable for Vegetarians	NO – contains Shrimp Powder
Suitable for Vegans	NO – contains Shrimp Powder
Suitable for Halal	NO – not certified
Suitable for Kosher	NO – 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, Tomato Powder
Genetically Modified Organisms	NO
Palm Oil	NO

NUTRITIONAL INFORMATION	
TYPICAL VALUES	PER 100g
Energy	2114kJ 506kcal
Fat	28.0g
of which saturates	2.8g
Carbohydrate	55.8g
of which sugars	3.5g
Fibre	4.0g
Protein	5.7g
Salt	1.1g

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: 

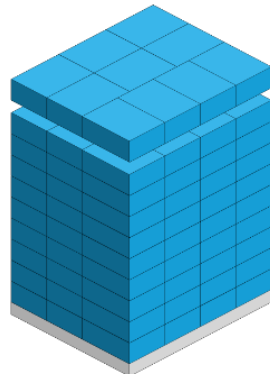
CHEMICAL STANDARDS			
Test	Frequency	Target	Tolerance
Salt	Every Production Run	As per on pack declaration	+/- 0.375g
Free Fatty Acids FFAs	Checked weekly onsite and product randomly sent to a UKAS accredited lab for testing monthly	<3%	Maximum 4%
Moisture	Product randomly sent to a UKAS accredited lab 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 light orange 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 prawn cocktail aroma.	Rancid or off aroma.
Texture	Green – Acceptable	Red - Reject
	This is determined organoleptically. The crisps should be crunchy. They should not be too hard or too soft. They should not have a greasy translucent appearance.	Very hard crunch. Soft. Excessively oily/greasy.
Flavour	Green – Acceptable	Red - Reject
	Prawn cocktail flavour with back notes of potato and rapeseed oil.	Rancid flavour, no seasoning or too much seasoning, excessive oily/greasy taste.

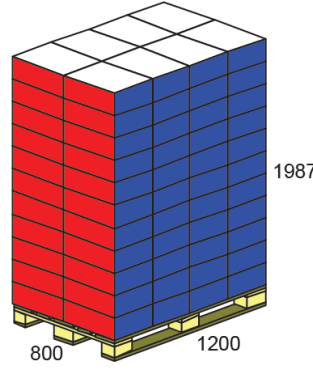
QUANTITATIVE STANDARDS						
Parameter	Minimum	Target	Maximum	Units	Method	Frequency
Weight	32.8	40	47.2	g	Checkweigher, manual checks	Constant record from checkweigher, manual checks done hourly
Metal Detection	No metal	No metal	No metal	N/A	3mm Stainless Steel, 2.5mm non-ferrous and 1.5mm ferrous.	Start of run, hourly and end of run checks 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 D40mm
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 Pallet wrapped with Shrink Wrap
Material	Wooden Pallet – LDPE Shrink Wrap
Weight	Pallet – 28kg, 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)	5034709007386
Outer Case Barcode (OCC)	05034709007393

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	15/08/2024

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.

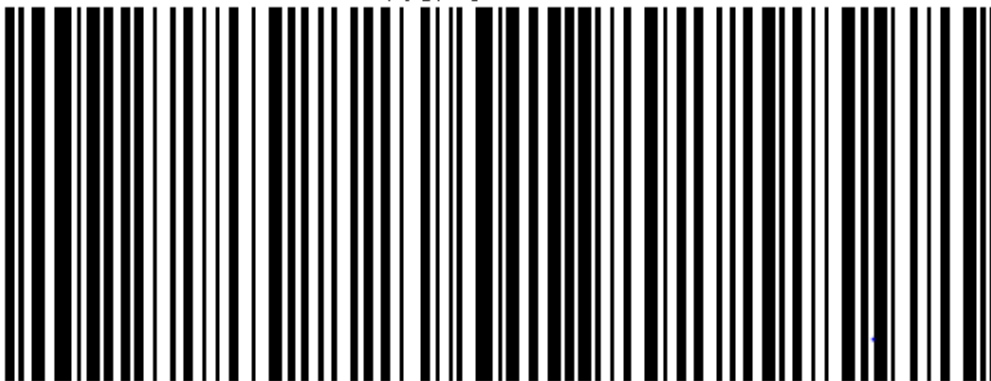
EXAMPLE OF PACK ARTWORK AND CASE LABEL BELOW

EXAMPLE OF PACK FILM 40g



EXAMPLE CASE LABEL FOR THE 40g

Burts Snacks Belliver Way, Roborough, Plymouth PL6 7BP
Prawn Cocktail 20 x 40g
Manufactured: 23/09/22 **09:04**
Best Before: 24/03/23 **266 22**



(01)05034709007393(15)230324(11)220923