



**Product specification**

Product name

**Jackfruit**

Legal product name

**Upton's Naturals Jackfruit BBQ**

Art. Nr. supplier

**100483**

Art. Nr. producer

**1. Contractual partner**

Company address:

**Delico AG**

Address

**Bahnhofstrasse 6**

Post code

**9200**

Town/city

**Gossau**

Country

**CH**

QM Manager

**Nicole Broger**

Telephone number

**071 388 86 40**

Head of sales/export

**René Kurt**

Telephone number

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Email address

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Email address

[rene.kurt@delico.ch](mailto:rene.kurt@delico.ch)

Website

[www.delico.ch](http://www.delico.ch)

Date of the last revision (specification)

**22 October 2018**

**General**

1. All of the data in this specification is meant only for the internal use of the supplier and customer and must be kept confidential.
2. The product/raw material corresponds to Swiss food legislation in all respects.
3. The parameters listed in the specification can fluctuate in products of natural origin without compromising the product.
4. We assume no liability for damages that arise from improper storage or further processing.

Is the establishment certified according to ISO, IFS, BRC, FSSC or other standards? Please attach the certificate and update it annually.

	Yes	No	Certificate issued by:	Validity:
ISO 9001				In accordance with certificates separately issued annually
IFS				
BRC	X		(Producer)	
ISO 14000				
ISO 22000				
FSSC 22000	X		(Delico) Swiss Safety Center	



### 3. Allergen management

Allergens according to Appendix 6 EDI Regulation on Food Information (LIV), 817.022.16	Are allergens present according to the composition?	Possible cross contamination according to the LIV?
1 Cereals containing gluten and products made from them (Wheat, rye, barley, oats, spelt, kamut or their hybrid strains, as well as products made from them)	No	No
2 Crustaceans and products made from them	No	No
3 Eggs and products made from them	No	No
4 Fish and products made from them	No	No
5 Peanuts and products made from them	No	Yes
6 Soya and products made from it	No	No
7 Milk and products made from it Including lactose	No	No
8 Hard fruits and products made from them (Almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts, Queensland nuts)	No	No
9 Celery and products made from it	No	No
10 Mustard and products made from it	No	No
11 Sesame seeds and products made from them	No	Yes
12 Sulphur dioxide and sulphites (in concentrations of more than 10mg/kg or 10mg/l, expressed as SO <sub>2</sub> )	No	No
13 Lupines and products made from them	No	No
14 Molluscs and products made from them	No	No

### 4. Additional info

Product is:	Notes	Yes	No
vegetarian / ovo-lacto vegetarian	No ingredients of animal origin, aside from milk/, eggs/ constituents and honey	x	
ovo vegetarian	No ingredients of animal origin, aside from eggs/ constituents and honey	x	
lacto vegetarian	No ingredients of animal origin, aside from milk/ constituents and honey	x	
vegan / vegetarian	No ingredients of animal origin	x	
Kosher	Meets all the religious provisions of the Jewish faith for the consumption and preparation of foods.		x
Halal	Foods do <b>not</b> contain: Ingredients with poisonous or intoxicating properties (e.g. alcohol); blood; pork or derivative products; animals that have died of natural causes (carrion); animals that have not been slaughtered in a "halal" manner		x
GMO-free	No genetically modified ingredients/additives and no ingredients/additives or processing agents produced by genetically modified micro-organisms	x	
free from nanotechnology	No nanotechnological components in the product/packaging	x	
treated with ionising radiation	Product or ingredient is treated with ionising radiation		x
<b>Information on:</b>			
pH value	pH value:		
Brix content	Brix content:		
Acid content	Acid content in g/l:		
Product is:	Notes	Yes	No
Use of antibiotics / hormones / growth promoters	Produced with the help of antibiotics, hormones or other microbial growth promoters if yes: <input type="checkbox"/> Antibiotics; <input type="checkbox"/> Hormones; <input type="checkbox"/> other growth promoters		x
Palm oil	does the product (or ingredients within the product) contain palm oil? Which cultivation method <input type="checkbox"/> conventional; <input type="checkbox"/> sustainable if from sustainable production: according to which standard is it certified?*		x
Egg rearing method (if present)	<input type="checkbox"/> Identity Preserved; <input type="checkbox"/> Segregation; <input type="checkbox"/> Mass Balance; <input type="checkbox"/> Book and Claim <input type="checkbox"/> Floor pen; <input type="checkbox"/> Free-range <input type="checkbox"/> cage		

\*If the palm oil is sustainably produced, please send a current certificate

#### Processing instructions

Quantity added/dosage:

Preparation:

Sterilization of the retort pouch with heat in order to kill any bacteria

other information on product handling:

## 5. Sensory evaluation

## Product description

## Jackfruit

description of manufacturing:

Appearance / colour:	Pieces of jackfruit coated with brown color sauce
Taste / smell:	Tomato, Vinegar and Jackfruit aroma
Texture / structure:	Chewy and soft, characteristic of jackfruit
Consistency:	Characteristic of Jackfruit
Type / quality:	Characteristic of Jackfruit

## 6. Nutritional value

Please take analysed values as a basis to make calculations possible

Information per:	<input checked="" type="checkbox"/> 100 g	<input type="checkbox"/> 100 ml
	261= kJ	62= kcal

Fat	0.0	g
- of which saturated Fatty acids	0.0	g
Carbohydrates	14.0	g
- of which sugars	5.4	g
- Fibre (dietary fibre)	5.0	g
Protein	1.6	g
Salt (sodium chloride)	0.85	g

## Iodised salt?

Yes  No 

## Does the product contain alcohol?

Yes  No   
Content:  Vol. %  g per 100gTotal trans fats (of vegetable fat) of total fat content  
content in %: 

## 7. Packaging

## Type of packaging / Pack X

(Delico) Swiss Safety Center

From the contact side of the foodstuff, to the packaging, to the outermost packaging, e.g. OPP film, adhesive, label, printing)

Primary packaging (detailed description): material (name/CAS-number)	Plastic
Secondary packaging (detailed description): material (name/CAS-number)	Carton

REACH legislation	Yes	No
Is the EU chemicals regulation REACH known and respected?	x	

Article will be labelled according to: Weight:  Volume:  Number of pieces:   
(Please tick the appropriate box and enter below)

## exact indication of sales unit (pieces, kg, liter etc.)

5 x 1 kg carton case
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CU/TU	5 CU per TU	net weight CU	1000 g
TU / LU	143 TU per LU	gross weight CU	1004 g
TU per layer	13	gross weight TU	5.4 kg
layer per pallet	11	pallet height	1756 cm
Dimension CU (LxWxH)	3.17 x 11.11 x 15.24 cm	GTIN CU	851070006832
Dimension case (LxWxH)	31.6 x 21.6 x 14.6 cm	GTIN TU	10851070006839

## 8. Transport / Storage / Shelf life

## Transport

Uncooled:  Cooled (+5°C):  Deep-frozen (-18°C): 

## Storage

Uncooled:  Cooled (+5°C):  Deep-frozen (-18°C): 

Cooled once opened

## Shelf life

			Notes
Shelf life from production/packing date	365	Days	from production, from Thailand
Shelf life on delivery at least	183	Days	min. 6 months

**9. Quality control**

	Yes	No
Is the HACCP concept present in full and is it produced according to Codex Alimentarius?	X	
Are the critical control points (CCP) and/or oPRP for the manufacturing process of this product defined and monitored? If yes, which?	X	
Is a <b>sieve / filter</b> used to prevent foreign objects in the product?	X	
Is a <b>metal detector</b> used to prevent foreign objects in the product?	X	
Are there measures in place to prevent <b>glass fragments</b> from contaminating the product? If yes, which?	X	
How can full traceability be ensured?		
Use-by date?	X	
Production date?		
Batch code?		
Other? If yes, which?		

**Microbiology** (→detailed parameters under paragraph 11)

Is the product microbiologically tested according to the criteria of the EDI hygiene regulations (HyV)? <a href="http://www.delico.ch">www.delico.ch</a> X Yes No	The study reports must be ready for inspection at any time
Inspection interval: monthly; bi-annually; annually; rarely; every batch; X irregularly	
Is the testing laboratory accredited according to ISO 17025? X Yes No	
Are there germ-reducing steps in the production process? X Yes No	
If yes, which? ph 3.60 - 4.00	

**Chemical analysis** (→detailed parameters under paragraph 11)

Is chemical analysis carried out? X Yes No
If yes, which? <i>detailed parameters under paragraph 11</i>
Are chemical contaminants (pesticides, heavy metals etc.) present? Yes X No
If yes, which? <i>detailed parameters under paragraph 11</i>

**Declaration**

The undersigned confirms that the goods covered by this specification comply with Swiss legislation:

- Federal Act on Foodstuffs and Utility Articles (FSA): 817.0
- Ordinance on foodstuffs and commodities (LGV): 817.02
- EDI Regulation on Food Information (LIV): 817.022.16
- Ordinance on materials and articles in contact with food: 817.023.21
- Hygiene regulation (HyV): 817.024.1
- FDHA Ordinance on the maximum levels for pesticide residues in or on products of plant and animal origin (VPRH): 817.021.23
- FDHA ordinance on maximum levels for contaminants (Ordinance on Contaminants, VHK): 817.022.15

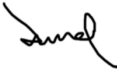
The present specification remains valid until further notice. Any changes to the previous data will be communicated to Delico AG prior and unsolicited.

**10. Packaging conformity**

The signatory of this specification hereby confirms that the used food packaging (with all relevant components such as foils, adhesives, inks, etc.) conforms to the requirements of the Swiss food legislation (Federal Act on Foodstuffs and Utility Articles FSA: 817.0, Ordinance on foodstuffs and commodities LGV: 817.02, Ordinance on materials and articles in contact with food: 817.023.21, Hygiene regulation HyV: 817.024.1) as well as the EU regulation 10/2011 and thus is permitted to be marketed in Switzerland.

For all used raw materials and auxiliaries (paint, varnish, adhesives, etc.) the undersigned company has valid declarations of conformity from the relevant suppliers. These declarations can be demanded if required by Delico AG at any time.

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Place/date:	Signature
<u>Chicago, IL</u> <u>15. Januar 2019</u>	
	Created by: <span style="background-color: #cccccc; display: inline-block; width: 40px; height: 15px;"></span>

## 11. Microbiological and chemical parameters

### Microbiological parameters:

*no applicable parameters pl: Jackfruit*

Microorganisms	value	unit	limit	method	monitoring*
Aerobic mesophilic bacteria	<10	CFU / g			
Aerobic mesophilic foreign bacteria		CFU / g			
Escherichia coli	<3	MPN / g			
Enterobacteriaceae		CFU / g			
Cronobacter		nn in 10g			
Coagulase-positive staphylococcus	n.a.	CFU / g			
Yeasts	<10	CFU / g			
Mould	<10	CFU / g			
Pseudomonads		CFU / g			
Anaerobic spore formers		CFU / g			
Bacillus Cereus		CFU / g			
Listeria monocytogenes		CFU / g			
Salmonella spp.	n.a.	nn in 25g			
Clostridia, type:		CFU / g			
Other:		CFU / g			
Other:		CFU / g			

\* Specify frequency (i.e. each batch, once a year etc.)

### Chemical parameters / Mycotoxins:

*no applicable parameters please specify with n.a.*

Parameter	value	unit	limit	method	monitoring*
Pesticides		ug / kg			
Nitrates		mg / kg			
heavy metals		ug / kg			
Histamine		mg / kg			
Aflatoxin B1 & B2 / G1 & G2		ug / kg			
Aflatoxin M1		ug / kg			
Deoxynivalenol (DON)		ug / kg			
Fumonisin (sum B1+ B2)		ug / kg			
Ochratoxins		ug / kg			
Patulin		ug / kg			
Zearalenone		ug / kg			
Other:					
Other:					

\* Specify frequency (i.e. each batch, once a year etc.)

