



Customer Product Specification

1. **Article (SAP) number & product name:**

21685- Naan STD PL 2*50 130g MF F 21685

2. **Product description and usage:**

Frozen Tear shape Naan, defrost thoroughly before heating and consuming.

3. **Physical and analytical standards:**

Appearance	Irregular Tear Shape	Weight	130g +/- 20g
Texture	Baked bread feel	Weight system	2 Count pack
Taste&Aroma	Fresh bread with subtle spice undertone	Moisture	-
Diameter (Tortila)	-	pH	-
Length (Naan & Pitta)	170mm +/-20mm	Width (Naan & pitta)	110mm +/- 10mm

4. **Ingredient declaration:**

WHEAT flour [**WHEAT** flour, Calcium Carbonate, Iron, Niacin, Thiamin], Water, Rapeseed Oil, Sugar, Salt, Raising Agents (Diphosphates, Sodium carbonates), Yeast, Kalonji Seeds, Ground Fennel, Preservative (Calcium propionate).

For allergens, including cereals containing gluten, see ingredients in **BOLD**. Also may contain Dairy.

5. **Nutritional value per 100 g:**

Energy	kcal	263	Fat	6.4
	kJ	1111	of which saturates	2.7
Protein		7.5	of which mono unsaturates	-
Carbohydrate		46.0	of which polyunsaturates	-
of which sugars		4.9	Transfatty acids	0.1
of which starch		-	Fibre	2.1
Sodium		0.8	Salt	2



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6. Allergy information:

	Present (+) / Absent (-)		Present (+) / Absent (-)
Cereals which contain gluten	+	Milk and products thereof (including lactose)	-
Crustaceans and products thereof	-	Nuts and products thereof	-
Egg and products thereof	-	Celery and products thereof	-
Fish and products thereof	-	Mustard and products thereof	-
Peanuts and products thereof	-	Sesame seed and products thereof	-
Soya and products thereof	-	Sulphur dioxide > 10 ppm	-
Lupin and products thereof	-	Molluscs and products thereof	-

7. Shelf life:

- Total shelf life: 365 days, -18°C
- Minimum shelf life: * Frozen : 183 days, -18°C;
 * After thawing : 2 days, max 7°C.

8. Storage conditions:

Frozen, -18°C. To keep fresh, close firmly after opening and keep in a cool place (max7°C). Do not refreeze after thawing.
Recommend usage at ambient temperature and within 24 hours after defrost.

9. Packaging:

Film	Clear PET/PE
Label	No

10. Microbiological standards:

	Max at end of shelf life
- T.V.C.(Total Viable Count)	< 100,000 cfu /g
- Salmonella	Absent in 25 gram



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- Yeast/Mould	< 1000 cfu / g
- Enterobacteriaceae	< 1000 cfu / g
- Staphylococcus Aureus	< 100 cfu /g
- Coliforms	< 100 cfu/g
- Listeria Monocytogenes	Absent in 25 gram

11. Quality systems and legislation:

Compliance with Food Legislation and certification against mentioned standards

EU/UK Food Legislation	Compliance
HACCP	Compliance
BRC	Certificate
IFS	Certificate
AIB	-
HALAL	-
NON GMO	Compliance

12. Traceability coding:

article number; No	production code and time; No
best before date; Yes	Line number; No

13. Transport:

Packaging	Case
Sales units per case	50
Tape / Stretch Wrap	PP / PE
Transport conditions	Frozen, -18°C

14. Other logistic information:

Bar code packaging	-
Bar code case	05021546316856
Secondary packaging dimensions [mm]	
Primary packaging dimensions [mm]	
Pallet configuration	7 layers of 8 cases, total 56.
Pallet type	White EU



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15. Genetically Modified Material Control Policy

Mission Foods is committed to the production of Quality products, which do not contain materials which have been derived from actual or potentially genetically modified sources. This statement is given taking into account that adventitious contamination may occur at any point up to a level of 0.9% before it is considered to be 'impure'.

It is our intention to work closely with our suppliers to ensure the genetic integrity of our materials and where applicable the identity preserved systems they employ are maintained to prevent the introduction of genetically modified stock to our facility.

We will ensure that we meet the relevant legislation set in place by UK and European governing bodies in the maintenance of our status. Further to this we will consult with our customers to ensure we continue to meet their requirements in terms of product, packaging and labelling.

In recognition of this commitment we will evaluate the needs of our employees in the application of this policy and provide the necessary resources and training.

16. Emergency contact (24 hours)

Produced in UK	07974986894- Steve Walsh
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Signed

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Approved By: Steve Walsh

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