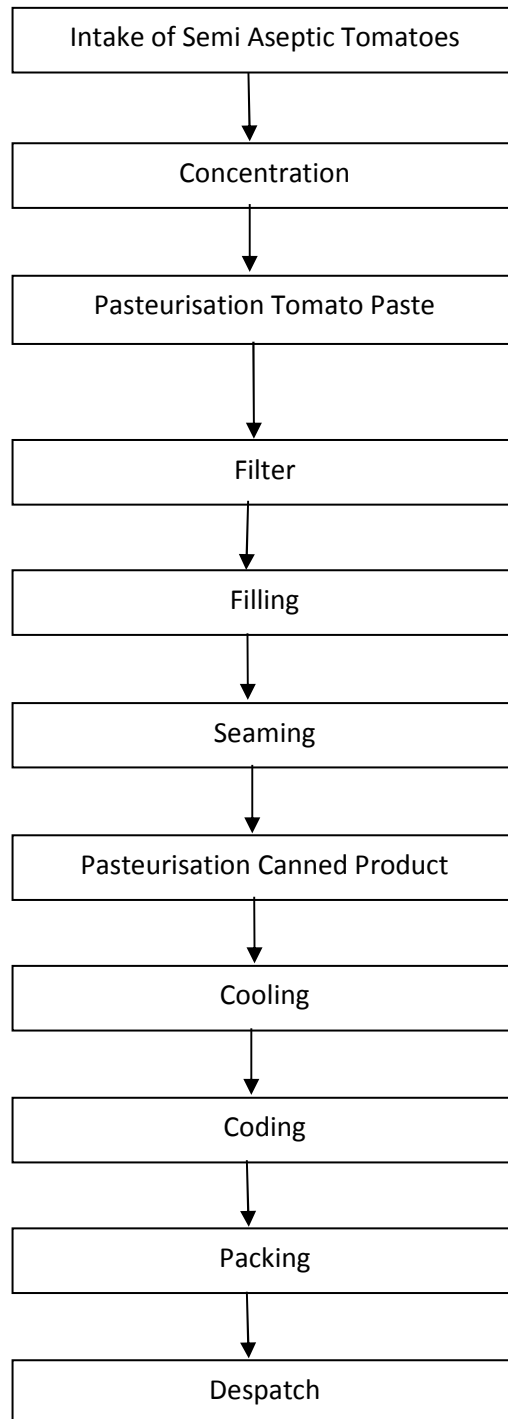


Typical Manufacturing Process (May Vary Slightly By Packer)



Intolerance Data

	Allergen Present In Product			Allergen Present In Product	
	Yes	No		Yes	No
Wheat / Wheat Derivatives		X	Benzoates		X
Maize/Maize Derivatives		X	BHA/BHT		X
Rye / Rye Derivatives		X	Added Salt		X
Barley / Barley Derivatives		X	Added Sugar		X
Kamut / Kamut Derivatives		X	HVP (Hydrolysed Veg. Protein)		X
Oats / Oat Derivatives		X	Sulphite (declared if >10mg/kg)		X
Peanuts & Derivatives		X	Animal Products: Dairy		X
Nuts / Nut Derivative		X	Animal Products: Egg		X
Sesame / Sesame Derivatives		X	Animal Products: Shellfish		X
Soya		X	Animal Products: Other fish		X
Celery/ Celeriac or products		X	Animal Products: Beef		X
Mustard or products		X	Animal Products: Pork		X
Lupin or derivatives		X	Animal Products: Lamb		X
Colours: Natural		X	Animal Products: Poultry		X
Colours - Artificial		X	Animal Products: Other		X
Colours - Azo		X	Phenylalanine		X
Flavouring: Natural		X	Preservatives: Natural		X
Flavourings: Artificial		X	Phosphates		X
Artificial Sweeteners		X	Aspartame		X
Glutamates		X	Polyols		X
Starch / Modified Starch		X			

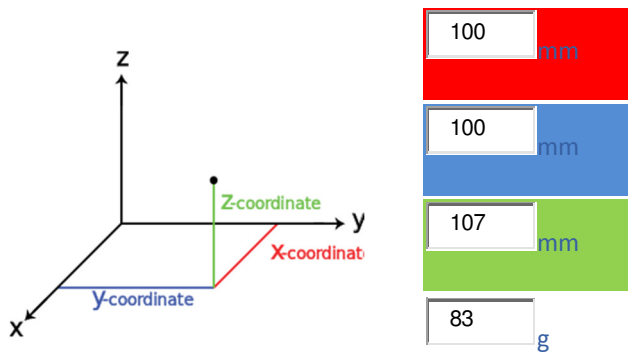
Customer Suitability

Suitable For Vegetarians	Yes	Kosher Certified	No
Suitable For Vegans	Yes	Halal Certified	No
Suitable For Coeliacs	Yes	GM Free	Yes

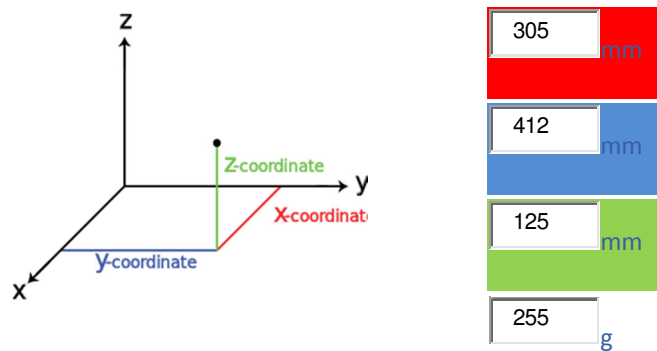
Packaging Components

Purpose	Component Description	Quantity
Primary Packaging	Tinplate Can	12
Secondary Packaging	Cardboard Case	1

Primary Packaging Weight And Dimensions



Secondary Packaging Weight And Dimensions



Storage Information

Temperature Range (unopened): Ambient

Temperature Range (opened): 0-5°C

Shelf life label type: Best before

Storage Instructions: Keep dry and store at ambient temperature. After opening transfer to a non-metallic airtight container and refrigerate. Eat within 3 days of opening.

Shelf Life on Manufacture	Shelf Life on Delivery	Shelf Life Opened
24 months	6 months	3 days

Nutritional Information

	Per 100g		Per 100g
Energy (kJ)	368	of which mono unsaturated (g)	---
Energy (kcal)	87	of which poly unsaturated (g)	---
Protein (g)	4.5	of which trans unsaturated (g)	---
Carbohydrate (g)	15.0	Fibre (g)	2.2
of which sugars (g)	15.0	Salt (g)	0.6
of which starch (g)	0.0	Sodium (mg)	240
Fat (g)	0.5	Cholesterol (mg)	0.0
of which saturated (g)	0.0	Alcohol (g)	0.0

Nutritional derived from analysis or calculation?: Calculation

Nutrition based on prepared/unprepared?: Prepared

Chemical Analysis

Purpose of test	Target	Reject	Frequency
Ph	4.15 – 4.40	>4.40	Every Batch
Bostwick	8.0-12.0	<8.0 or >12.0	Every Batch
Brix	28.0 – 30.0	<28.0 or >30.0	Every Batch
Acidity %	<9.0 Dry Residue	>9.0 Dry Residue	Every Batch
Colour Gardner	Minimum 2.0	<2.0	Every Batch

Microbiological Standards

Packs must be commercially sterile.

Organoleptics and Defects

	Target	Improvement Needed	Reject
Appearance	The paste shall be fairly bright, uniform red; may be slightly brown or grey.	The paste may be fairly dull red, with moderate brown or grey tints.	The paste has excessive brown or grey tints.
Flavour	Full characteristic concentrated tomato flavour, may be slightly harsh or earthy. May have a slight imbalance of acidity or sweetness.	Fairly full characteristic tomato flavour, may be moderately harsh or earthy, but shall not be unpalatable. May have a slight metallic flavour. May have a moderate imbalance of acidity or sweetness.	Off flavours present.
Texture	The paste shall be consistent, homogeneous, with little or no syneresis.	N/A	The paste is not homogeneous and there is a large amount of syneresis.
Foreign Matter <small>This includes any material not derived from the tomato plant. Examples include insects, wood, glass, stones, metal etc.</small>	Absent	N/A	Present
Extraneous Vegetable Matter <small>This includes any vegetable material, other than the tomato paste, which is derived from the tomato plant, such as whole seeds or apparent pieces of skin.</small>	Absent	N/A	Present

Delivery Information

Gross Case Weight (kg): 10.85kg

Gross Pallet Weight (kg): 1062kg

Minimum Delivery Temperature °C: 5

Maximum Delivery Temperature °C: 25

Maximum Pallet Height (mm): 1662mm

Units in Case: 12

Layers in Pallet: 12

Cases in Layer: 8

Sustainability

Statement on Genetically Modified Ingredients: No ingredients derived from genetically modified organisms have been used in the formulation of this product. The risks associated with the handling of other ingredients that may contain GMO have been assessed and there is no known cross contamination risks.

Accreditations

Pertinent Legislation: Consumer Protection Act 1987; Flavourings Directive 88/388/EEC Article 9 d,e,f; Food Labelling Regulations 1984 and all amendments; Food Safety (General Food Hygiene) Regulations 1995; Food Safety Act 1990; Materials and Articles in Contact with Food.

GS1 Specific

Information Provider: 5021006000004

Target Market: United Kingdom

GLN of Brand Owner: 5021006000004

Handling Instructions Code: AMBIENT FOODS

Brand Owner Name: Ivory and Ledoux

History and Amendments

Date	Amendments Made	By Whom
04.09.13	Updated and reformatted specification	Nicky Martin
03.06.14	Updated nutritional values and product label	Nicky Martin
09.07.14	Updated label	Nicky Martin
17.07.14	Updated bostwick values to 8-12 and added brix.	Louise Todd
25.03.15	Label and nutritional information updated.	Louise Todd