

PRODUCT SPECIFICATION



Product specification

1. Product Code:

Funnybones	
Supplier	JN

2. Product Name (As appears on packaging):

NACHO SLICED JALAPEÑO PEPPERS

3. Brand Name:

DEL SOL

4. Country of origin:

MEXICO

5. Factory Approval Code:

6. Product Description and intended consumers:

*Note: Provide descriptive product name and important characteristics of final product which are intended to affect product safety(eg. Water activity, pH, salt content etc.) and nominate scope of consumers for which the product is intended for*

OUR JALAPEÑO ARE CHLORINE WASHED,BLANCHED AT 180 F AND MAINTAINED IN A BRINE SOLUTION AT PH OF 3.5-3.8 AT EQUILIBRIUM IN THE CANS.

7. Packaging

7.A) Quantity per case:

6 CANS PER CASE

7.B) Inner unit packaging:

Material	Weight (g)
Cardboard / Paper	
Plastic	
Steel	
Glass	
Other: .....	

7.C) Outer unit packaging:

Material	Weight (g)
Cardboard / Paper	
Plastic	
Steel	
Glass	
Other: .....	

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**7.D) Packaging Information:**

<b>Packaging Type (primary, secondary..)</b> <i>Note: Primary Packaging- The Packaging within which the product is contained, Secondary Packaging-Identify the packaging (if applicable) that contains the (Primary) packed product.</i>	<b>Description (e.g. bottle, closure..)</b>	<b>Material (glass, plastic, paper..)</b>	<b>Dimensions (mm)</b>	<b>Weight (g)</b>	<b>Supplier (name)</b>

**7.E) Packaging Requirement (Food Contact Materials)**  
Do you have a proper packaging material Traceability in place?

Yes       No

Does the packaging conform to relevant UK & EU packaging material legislations

Yes       No

Does the packaging material conform to relevant UK & EU packaging Migration and heavy metals legislations  
*Note:Packaging must not transfer its constituents into food to the detriment of the food's safety & quality*

Yes       No

If Modified Atmospheric Packaging used then indicate the composition of packaging gases used if applicable.

N/A

Is material Recyclable?

Yes       No

**8. Declared Product weight/ Volume :**  
*Note: Weight/capacity marking shall be in metric gram (g/kg) or litre (ML/L)*

Gross Weight (g/kg)	GROSS WT 3.1KG 6LBS,13 OZ.
Net weight (g/kg) <i>* if liquid product please fill in 8.C)</i>	NET WT 2.892 KGS ,6LBS6OZ
Net Volume (ML/L) <i>*only fill in if liquid product</i>	
Drained weight (g/kg) (if applicable)	DRAINED WT 1.7 KGS ,3LBS,12 OZ.

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**9. Ingredient declaration:**

*Note: Ensure a complete list of ingredients is provided in descending order by weight. Where compound ingredients are used, these must be broken down to provide details of each individual ingredient.* *\*\* Source*  
*of the ingredient i.e. Animal, vegetable, mineral, natural and synthetic*

Ingredient	Additives yes/no	% Breakdown <small>Note: Ranges will be accepted</small>	Supplier Name	Country of Origin	**Source of Ingredient

**10. Additives:**

*Note: List out all additives and processing aids used in the product (colours, preservatives, flavours, Stabilizers, Sweeteners, Antioxidants, Acidity regulators etc.)*

Name	E Number	Function	Source (Veg/Animal/Artificial)	Quantity (% , ppm, µg mg, g etc.)
SLICED JALAPEÑO PEPPERS			VEG	59%
WATER				31,98%
VINEGAR		ACIDITY		6%
SALT		FLAVOR		3%
SPICES		FLAVOR	VEG	0,02%

**11. Details of Genetically Modified Materials**

11.A) Does the product/ingredient\* contain genetically modified material? If Yes, please give details of the GMO materials used and if No please give details conforming if IP, PCR negative in the box below

Yes       No

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11.B) Has the product/ingredient\* been significantly changed by the use of genetically modified material? If Yes, please give details in the box below

Yes  No

11.C) Can you guarantee that all raw materials are traceable back to source, including GM verification, of all suspect raw materials including animal feed?

Yes  No

*Note: If Yes, please give details of the traceability level in the box below*

EVALUATION OF SUPPLIERS AND ANALYSIS ARE MADE

**12. Microbiological Standards**

Test	Specification		Frequency of Testing
	Upper Limit	Unacceptable	
Total Plate count (/g)			
Yeasts (/g)	<b>100/GMAX</b>		<b>every month</b>
Moulds (/g)	<b>100/GMAX</b>		<b>every month</b>
Coliforms (/g)	<b>10/GMAX</b>		<b>every month</b>
E.coli (/g)	<b>NEGATIVE</b>		<b>every month</b>
Salmonella (/ 25g)	<b>NEGATIVE</b>		<b>every month</b>
Staph.aureus (/g)			
Bacillus Cereus (/g)			
Others:.....			

**13. Nutritional Information**

Typical values	Per 100g / 100ml	Per serving g/ml	Values based on Analytical / Calculated
Energy kJ / kcal			
Protein (g)	0g		
Carbohydrate (g)	3g		
Of which: Sugars (g)	0g		
Polyols (g)			
Starch (g)			
Fat (g)	0g		
Of which: saturates (g)	0g		

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Mono-unsaturates (g)				
Poly-unsaturates (g)				
Trans-Fatty Acids(g)				
Fibre (g)		3g		
Sodium (g)		1530 mg		
Equivalent as Salt (g)		3g		
Ash (g)				
Special Claims (e.g. Vitamins & minerals)	1)	vit A 6%		
	2)	vit C 4%		
	3)	IRON 4%		
	4)	CALCIUM 2%		
	5)			
	6)			

**14. Quality Attributes**

(Physical and chemical tolerances applied)	Target	Tolerance allowed
pH	<b>3,65</b>	<b>3.5-3.8</b>
Acidity	<b>0,60%</b>	<b>0.5-0.7%</b>
Preservatives	<b>NO</b>	<b>NO</b>
Moisture		
Viscosity		
Drained Weight(if applicable)		
Other.....		
Organoleptic Properties	Target	Reject
Appearance		
Texture		
Taste	hot pungency typical	
Aroma/Odour		
Colour	uniform green	
Other.....		
Physical properties	Target	Tolerance
Piece Size (If applicable)	size 1/4	
Product dimensions (if applicable) (Length, Weight, Height)		
Weight per unit		

**15. Product Shelf Life**

15.A) Total Product life from the date of manufacturing *Note: in days*

3 years, 1095 days

15.B) Shelf life after opening

*Note: in days*

5 days refrigerated at 40 deg F

**16. Shelf Life Validation**

Attach a document to support the shelf life given to the product (Copy of shelf life test on Microbiological, Chemical physical & Organoleptic parameters need to be provided) **(Attachment 1)**

**17. Batch marking applied for traceability**

17.A) Format of Coding System used (batch code/date code):

*Note: describe coding system used to mark batch and durability date on products for complete traceability*

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product description,julian date,year ,linea of prodcution,best before

**17.B) Location and format on inner unit:**

THE CODE IN THE TOP CANS AND THE CASES

**18. Describe Storage Conditions:**

**18.A) Product Storage Conditions**

36 months  
Unopened store at ambient temperature

**18.B) Storage instructions including durability once opened**

Opened perishable 5 days refrigerated at 40 deg.f

**19. Delivery Temperatures**

Ambient       Chilled       Frozen

Temperature °C	Temperature °C	Temperature °C
AMBIENT		

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**20. Process Description (Process Flow Diagram)**

Attach the process flow diagram from raw materials intake to the finished product



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RAW MATERIAL -----FEEDING-----WATER TANK---CHLORINATION-----SORTING -----CUTTING---BLANCHING---PRODUCT FILLING---  
 BRINE FILLING---CLOSING-----COOKING-----CODING-----STORAGE-----LABELING

Process Stage	CCP no.	Hazard	Preventive Measure	Monitoring Procedure	Monitoring Frequency
	<b>BRINE</b>	<b>growth microbial</b>	liberate the brine only if it does not has to be adjusted	acidity and %salt in brine and production equilibrium finished	revise after each prepaqration,the product on equilibrium
	<b>CLOSING</b>	<b>growth microbial</b>	adjust equipment and revise the closing and quality control must liberate	double can cap closing	continueas
	<b>TEMPERATURE</b>	<b>growth microbial</b>	incase w temperature stop until obtaining temperature wanted for the cooler wait	coocker temperaturecooling temperature	at least 1 time per hour



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**22. Quality control**

*Note: Describe quality control checks that are undertaken and their frequency in the process*

**22.A) Raw materials**

<p>0% TOLERANCE,FANS,DESFOILERS,SOLIDSTRAPS,MAGNETS FRECUENCY:CONTINUOS</p>
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**22.B) Processing**

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BRINE,CLOING,AND TEMPERATURE. BRINE EACH PREPARTION,CLOSING EACH HOUR,TEMPERTATURE EACH HALF HOUR

22.C) Finished Product Note-  
Please indicate the products are metal detected and describe the sensitivity

VACUUM,HEAD CLEARANCE ,DRAINED WT,NET WT,PRODUCT/ BRINE RATION,SALT,PH,ACIDITY EACH TWO HOURS

22.D) Weight Checks

Minimum (g)	Average (g)
1650GR	1700 GRS

23. Barcodes

EAN (Inner unit):	4243400115
ITF (Outer unit):	SAME

24. Pallet details

Units per layer:	8 CASES PER LAYER
Units per pallet:	56 CASES
Approximate GROSS pallet weight (kg):	1148 KGS

25. Case details

Length:	18 1/2
Height:	12 1/2
Width:	7
GROSS Weight(kg):	20.5 KGS
NET Weight(kg):	

26.Dietary Intolerance

This Product contains:
Irradiated ingredients
Crustaceans and its products
Molluscs/crustaceans
Egg / Egg products
Fish / Fish Products
Peanuts / Peanut products

Present in Product	Present within same production environment	Handle within processing establishment
<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
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<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

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Lupin/Lupin derivatives	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Soya / Soya Products	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Dairy / Dairy Products	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Celery	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Additives	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Mustard	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sesame Seed / Products	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sulphur dioxide >10mg/kg	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Antioxidants	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Artificial sweeteners	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Artificial preservatives	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Flavour Enhancers	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Maize and Maize derivatives	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Animal Products (Non-dairy)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Added natural colour	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Colour – artificial	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Preservatives	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Benzoates	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Glutamates (e.g. MSG)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Hydrolysed Vegetable Protein	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Hydrogenated Fats and Oils	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Irradiated ingredients	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Gluten from: Wheat / Rye / Barley / Oats	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Free from fish / crustaceans / molluscs and their derivatives	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Beef and beef derivatives(e.g. stocks, beef extract, beef gelatine, beef fat etc)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Pork and pork derivatives (e.g.stocks, pork extract, pork gelatine, pork fat etc.)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Nut and nut products (e.g tree nuts, walnuts, brazil nuts, hazelnuts, almonds, cashews, pine nuts, etc)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

**27. Product suitability**

**The product is suitable for:**

Halal Diets	<input type="checkbox"/> Yes	<input type="checkbox"/> No
Kosher Diets	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Coeliacs (Free from gluten)	<input type="checkbox"/> Yes	<input type="checkbox"/> No
Lactose Intolerants (Free from lactose)	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Vegan diets (Free from all animal products and products of living animals)	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Vegetarians [Ovo-lacto] (May contain products of living animals (e.g. milk, eggs, honey etc and their derivatives)	<input type="checkbox"/> Yes	<input type="checkbox"/> No

**28. Illegal Dye Control**

Note: Chilli powder, Curry powder, Paprika, Turmeric and seasonings since 2003 are not permitted to contain the following illegal food dyes; Sudan I – IV, Butter Yellow, Metanil Yellow, Sudan Red B, Sudan Red 7B, Orange Red G, Rhodamine B, Orange II, Para Red, Toluidine Red, Sudan Red G. Nor are spices allowed to contain the following colours Annatto, Bixin, Norbixin (European commission decision 2003/460/EC & 2004/92/EC)

28.A) If the product contains chilli powder, chilli mixes, curry powder and paprika,turmeric, confirm the ingredients are free from illegal food dyes and non permitted food colours?

<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
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Frequency of testing: \_\_\_\_\_

28.B) Please confirm that a certificate of analysis can be provided for all batches which confirm the absence of illegal food dyes?

<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
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29. Describe the measures in place to prevent the potential risk of any cross contamination with allergens?

FOR THE PROCESSED PRODUCTS FOR FUNNYBONES ALERGENICOS IS NOT USED IN ALONE PLANT EXITE YELLOW 5 AND SODIUM BISULFITE WHICH SEGREAGADOS OF THE REST OF INPUTS ARE

30. Supplier Obligation

The supplier must comply with all relevant United Kingdom and European Community Legislation and all relevant legal and food safety criteria. The supplier must agree to comply with Funnybones Food Services Ltd Conditions of Supply. The supplier is responsible for ensuring that all the relevant analytical, quality and food safety and process control records are held and maintained for a minimum of three years from date of supply to Funnybones Food Services Ltd. These records must be made available to representatives of Funnybones Food Services Ltd upon request. All the products delivered to us shall comply with the relevant product specification. The supplier is responsible for informing Funnybones Food Services Ltd in writing in advance of any proposed change of formulation, manufacturing process or packaging materials cess of any materials used to produce the product to be supplied to Funnybones Food Services Ltd. No change is to be made without the prior knowledge and prior written agreement of Funnybones Food Services Ltd. Supplier is required to accept responsibility for the accuracy, legality & relevance of the information supplied within this specification.

Please indicate the current Version of your product spec. (Revision/Issue number)

Note: Please do not change the document reference details in the header and the footer of this document

Note: make sure (Attachment 1) is attached before sending

Authorised by supplier/manufacturer (Name):

Date:

OCTAVIO AGUIRRE HERNANDEZ

22.12.2010

On behalf of Funnybones Foodservice Ltd

(Name):

Date:

Nidhi Charola

20.07.2011