

SLEAFORD QUALITY FOODS LTD

Woodbridge Road, East Road Industrial Estate, Sleaford, Lincolnshire, NG34 7JX

Tel: 01529 305000 Fax: 01529 413720 e-mail: sqf@sleafordqf.com

PRODUCT SPECIFICATION

POPO25B	Specification Number	Product		Issue Number	Original Issue Date	Current Issue Date	
Ingredients Potato, Emulsifier E471, Stabiliser E450i, Antioxidant E330, Preservative: Sodium Metabisulphite Allergy Advice: See Ingredients In Bold Allergena Sulphites Instructions Sulphites Instructions Color Pale yellow. Natural colour of the potato. Flavour & Aroma Characteristic of potato, no abnormal taints. Texture Oily, not sticky or slimy. Analytical Moisture 7-9% Color 100,000/g maximum E. coli 100,000/g maximum Coliforns 1,000/g maximum E. coli 100/g maximum Salmonella Absent in 25g Yeasts & Moulds 2,000/g maximum Physical Bulk Density 900 +/-50 g/l Visual Defects 100/% - 2,0mm Ferrous 2,0mm Ferrous 2,0mm Ferrous 2,0mm Forrous 2,0mm Nor Ferrous 2,0mm Nor Ferrous 2,0mm Nor Ferrous 2,5mm Stainless Steel Nutritional Information per 100g Fat 0,50 g Garbohydrate 75.0 g Carbohydrate 3,50 g Garbohydrate 75.0 g Garbohydrate 3,50 g Garbohydrate 75.0 g Garbohydrate 3,50 g Garbohydrate 75.0 g Garbohydrate 3,50 g Garbohydrate 3,50 g Garbohydrate 75.0 g Garbohydrate 3,50 g Garbohydrate 75.0 g Garbohydrate 3,50 g Garbohydrate 75.0 g	POPO25B	POTATO GRANULES - BELGIAN	<u> </u>	5	23/09/2004	10/10/2019	
Allergy Advice: See Ingredients In Bold Allergens Sulphites Instructions Boil water and then take off the heat, add potato granules and mix well. Granules to water ratio: 1: 4.8 litre (depending on usage, the relation can be 1:5) Sensory Colour Pale yellow. Natural colour of the potato. Flavour & Aroma Characteristic of potato, no abnormal taints. Texture Oily, not sticky or slimy. Analytical Moisture 7-9% 10% maximum Coliforms 1,000/g maximum E. coli 100/g maximum Salmonella Absent in 25g Yeasts & Moulds 2,000/g maximum Bacillus cereus 1,000/g maximum 1,000/g maximum Physical Bulk Density 900 +/-50 g/l Visual Defects 410/100g EVM 0.1% maximum Particle Size 100%: <212µm 10% maximum Particle Size 100%: <212µm 10% maximum Salmonella 2.0mm Ferrous 2.0mm Non Ferrous 2.0mm Non Ferrous 2.0mm Non Ferrous 2.0mm Stainless Steel Packaging White PE Bag - Heat sealed Typical Nutritional Information per 100g Fite Or which: saturates 0,40 g Carbohydrate of which: sugars 75,00 g Grabohydrate of which: sugars 2.00 g Fibre 3,00 g Fibre 3,00 g	Description						
Allergens Sulphtes	Ingredients	Potato, Emulsifier E471, Stabilise	r E450i, Antioxidant E330, Prese	rvative: Sod	ium Metabi sulp	hite	
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Colour	_	•	eat, add potato granules and mix	well. Granu	les to water rat	io: 1: 4.8 litre	
Flavour & Aroma Characteristic of potato, no abnormal taints.	mon donono						
Analytical Moisture 7-9% 10% maximum	Sensory	Colour	Pale yellow. Natural colour of t	the potato.			
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Microbiological TVC 100,000/g maximum Coliforms 1,000/g maximum E. coli 100/g maximum Salmonella Absent in 25g Yeasts & Moulds 2,000/g maximum Bacillus cereus 1,000/g maximum Physical Bulk Density 900 +/-50 g/l Visual Defects <10/100g EVM 0.1% maximum Particle Size 100%: -212μm 10% maximum: <63μm 2.0mm Ferrous 2.0mm Ferrous 2.0mm Non Ferrous 2.5mm Stainless Steel White PE Bag - Heat sealed Typical Nutritional Information per 100g Energy Fat of which: saturates 0.50 g of which: saturates 0.40 g Carbohydrate of which: sugars 75.00 g of which: sugars 2.00 g Fibre 3.00 g		Texture	Oily, not sticky or slimy.				
Coliforms	Analytical	Moisture					
E. coli	Microbiological	TVC	100,000/g maximum				
Salmonella Absent in 25g Yeasts & Moulds 2,000/g maximum Bacillus cereus 1,000/g maximum Physical Bulk Density 900 +/-50 g/l Visual Defects <10/100g EVM 0.1% maximum Particle Size 100%: <212µm 10% maximum: <63µm Metal Detection 2.0mm Ferrous 2.0mm Non Ferrous 2.5mm Stainless Steel Packaging White PE Bag - Heat sealed Typical Nutritional Information per 100g Fat 0.50 g Carbohydrate 75.00 g Fibre 3.00 g		Coliforms	1,000/g maximum				
Yeasts & Moulds		E. coli	100/g maximum				
Physical Bulk Density 900 +/-50 g/l Visual Defects 410/100g EVM 0.1% maximum Particle Size 100%: <212µm 10% maximum: <63µm 2.0mm Non Ferrous 2.0mm Non Ferrous 2.5mm Stainless Steel Packaging White PE Bag - Heat sealed Typical Nutritional Information per 100g Fat 0.50 g 0f which: saturates 0.40 g Carbohydrate of which: sugars Fibre 3.00 g		Salmonella	Absent in 25g				
Physical Bulk Density 900 +/-50 g/l Visual Defects <10/100g EVM 0.1% maximum Particle Size 100%: <212μm 10% maximum: <63μm 2.0mm Ferrous 2.0mm Non Ferrous 2.5mm Stainless Steel Packaging White PE Bag - Heat sealed Typical Nutritional Information per 100g Energy 1454 kJ Fat of which: saturates 0.50 g Carbohydrate of which: sugars 75.00 g of which: sugars 2.00 g Fibre 3.00 g		Yeasts & Moulds	2,000/g maximum				
Visual Defects <10/100g EVM 0.1% maximum Particle Size 100%: <212µm 10% maximum: <63µm Metal Detection 2.0mm Ferrous 2.0mm Non Ferrous 2.5mm Stainless Steel Packaging White PE Bag - Heat sealed Typical Nutritional Energy 343 kcal Information per 100g Fat 0.50 g of which: saturates 0.40 g Carbohydrate of which: sugars 2.00 g Fibre 3.00 g		Bacillus cereus	1,000/g maximum				
EVM Particle Size 100%: <212µm 10% maximum: <63µm Metal Detection 2.0mm Ferrous 2.0mm Non Ferrous 2.5mm Stainless Steel Packaging White PE Bag - Heat sealed Typical Nutritional Information per 100g Fat of which: saturates 0.40 g Carbohydrate of which: sugars Fibre 3.00 g	Physical	Bulk Density	900 +/-50 g/l				
Particle Size 100%: <212µm 10% maximum: <63µm Metal Detection 2.0mm Ferrous 2.0mm Non Ferrous 2.5mm Stainless Steel Packaging White PE Bag - Heat sealed Typical Nutritional Information per 100g Fat 0.50 g of which: saturates 0.40 g Carbohydrate of which: sugars Fibre 3.00 g		Visual Defects	<10/100g				
Metal Detection Metal Detection 2.0mm Ferrous 2.0mm Non Ferrous 2.5mm Stainless Steel Packaging White PE Bag - Heat sealed Typical Nutritional Information per 100g Fat of which: saturates Carbohydrate of which: sugars Fibre 10% maximum: <63μm 2.0mm Ferrous 2.0mm Non Ferrous 2.5mm Stainless Steel White PE Bag - Heat sealed Typical Fat 0.50 g 0.50 g 0 g 0 d 0 d 0 d 0 d 0 d 0 d 0 d 0 d 0 d 0 d		EVM	0.1% maximum				
Metal Detection 2.0mm Ferrous 2.0mm Non Ferrous 2.5mm Stainless Steel Packaging White PE Bag - Heat sealed Typical Nutritional Information per 100g Fat of which: saturates Carbohydrate of which: sugars Fibre 2.0mm Ferrous 2.0mm Non Ferrous		Particle Size					
Typical Energy 343 kcal Nutritional Information per 100g Fat 0.50 g of which: saturates 0.40 g Carbohydrate 75.00 g of which: sugars 2.00 g Fibre 3.00 g		Metal Detection	2.0mm Ferrous				
Nutritional Information per 100g Fat 0.50 g of which: saturates 0.40 g Carbohydrate 75.00 g of which: sugars 2.00 g Fibre 3.00 g		Packaging	2.5mm Stainless Steel				
Fat 0.50 g of which: saturates 0.40 g Carbohydrate 75.00 g of which: sugars 2.00 g Fibre 3.00 g	Nutritional	•					
Carbohydrate 75.00 g of which: sugars 2.00 g Fibre 3.00 g							
of which: sugars 2.00 g Fibre 3.00 g			-				
Fibre 3.00 g		-	•				
Protein 8.00 g		-	-				
		Protein	8.00 g				





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Specification Number	Product	Issue Number	Original Issue Date	Current Issue Date	
POPO25B	POTATO GRANULES - BELGIA	5	23/09/2004	10/10/2019	
	Salt	0.20 g			
	Sodium	80.00 mg			
	Supplier Source				
Labels	Product name, net weight, batch code and best before date.				
Storage	Store in a cool, dry place, free from the risk of contamination and ingress of moisture.				
Shelf Life	12 months under correct storage conditions.				
Pack Size	25kg				
Additional Information	Country of Origin: Belgium				

Approved by: Natalie Morris

Position: Technical Supply Co-ordinator

Date Printed: 18/02/2021

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Specification Amendments

Previous Issue	Previous Issue Date	Current Issue	Current Issue Date	Category Changed	Details Changed
4	24/05/2017	5	10/10/2019	0,	Allergen information updated - Sodium Metabisulphite reduced to 50ppm maximum





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ALLERGY INFORMATION

PRODUCT: POTATO GRANULES - BELGIAN

POPO25B Allergy Issue No.: 5 **Specification Number:** Allergy Issue Date: 10/10/2019

Does the product contain any of the following:	Status	Additive or Ingredient Present
Wheat and Wheat Derivatives	No	
Rye	No	
	INO	
Barley	No	
Oats / Oat Bran	No	
Triticale	No	
Gluten	No	
Maize and Maize Derivatives	Yes	Citric Acid is derived from maize
Soya / Soya Products	No	
Modified Starches	No	
Egg and Egg Derivatives	No	
Dairy and Dairy Derivatives (incl. lactose)	No	
Beef Products (from all sources)	No	
Beef Products (from UK sources)	No	
Pork Products	No	
Lamb / Mutton Products	No	
Crustacea and Shellfish	No	
Fish	No	
Gelatine	No	
Any other Animal Products	No	
Artificial Colours (incl. azo dyes)	No	
Added Natural Colours	No	
Artificial Flavours	No	
Natural or NI Flavours	No	
BHA / BHT and Other Antioxidants	Yes	Antioxidant E330
Benzoates	No	
Sulphites >10mg/kg	Yes	Sodium Metabisulphite E223 50ppm maximum
Other Preservatives	Yes	Preservative: E223





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ALLERGY INFORMATION

PRODUCT: POTATO GRANULES - BELGIAN

POPO25B **Specification Number:** Allergy Issue Date: 10/10/2019 Allergy Issue No.: 5

Does the product contain any of the following:	Status	Additive or Ingredient Present
Added MSG	No	
Glutamates	No	
Other Additives	Yes	Emulsifier E471, Stabiliser E450i, Antioxidant E330, Preservative E223
Yeast / Yeast Extract	No	
HVP / TVP	No	
Aspartame	No	
Caffeine	No	
Phenylalanine	No	
Peanuts / Peanut Derivatives	No	
Other Nuts / Nut Derivatives	No	
Nut Oil / Nut Oil Derivatives	No	
Sesame / Sesame Seed Derivatives	No	
Poppy Seeds	No	
Mustard	No	
Other Seeds	No	
Vegetable Oil / Seed Oil	Yes	E471 derived from Rapeseed Oil
Legumes (or derivatives of)	No	
Celery	No	
Garlic	No	
Lupin	No	
Molluscs	No	
Added Salt	No	
Added Sugar	No	



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ALLERGY INFORMATION

PRODUCT: POTATO GRANULES - BELGIAN

Specification Number: POPO25B Allergy Issue Date: 10/10/2019 Allergy Issue No.: 5

Is the product suitable for:	Status	Comments	
Ova-lacto Vegetarians	Yes		
Vegans	Yes		
Orthodox Jewish Diet (Kosher)	Yes		
Kosher Certified	Yes		
Muslim Diet (Halal)	Yes		
Halal Certified	Yes		

Is the product:	Status	Details
Free from Genetically Modified ingredients.	Yes	

Approved by: Natalie Morris

Position: Technical Supply Co-ordinator

Date: 18/02/2021