



## QMS 3.6.2 Finished Product Specification

Area	Document Ref.	Issue No.	Issue Date	Version	Issued By	Page No.
Site	RQMS 3.6.2	01	23/12/2020	04	Magda Kotapska	Page 1 of 1



## FINISHED PRODUCT SPECIFICATION

### 1] GENERAL INFORMATION

<b>Customer:</b>	
<b>Product Name:</b>	Oasis Luxury Premium Mayonnaise
<b>Recommended Legal Name:</b>	Mayonnaise
<b>Product Weight:</b>	5L
<b>Product Claims:</b>	
<b>Specification Version:</b>	1
<b>Specification Date:</b>	24/08/2023
<b>Product Code:</b>	600760
<b>Recipe Code:</b>	OM
<b>International Tariff Code:</b>	

### 1A] SUPPLIED BY

<b>Name:</b>	Creative Foods - Burton	
<b>Supplier Address:</b>	<b>Address 1 :</b>	76 Mosley Street
	<b>Address 2 :</b>	
	<b>City :</b>	Burton on Trent
	<b>Post Code :</b>	DE14 1DS
	<b>Country :</b>	United Kingdom
<b>Plant Registration Number (if applicable)</b>	<b>EQ040</b>	
<b>Contact Details: Head of Technical</b>	<b>Name:</b>	Casey Higgins
	<b>Phone Number:</b>	07823 682 318
	<b>Email Address:</b>	<a href="mailto:casey.higgins@creativefoods.co.uk">casey.higgins@creativefoods.co.uk</a>
<b>Contact Details: Specification Technologist</b>	<b>Name:</b>	Elliot Wragg
	<b>Phone Number:</b>	01283 894 758
	<b>Email Address:</b>	<a href="mailto:elliott.wragg@creativefoods.co.uk">elliott.wragg@creativefoods.co.uk</a>
<b>Emergency / Out of Hours Contact:</b>	<b>Head of Technical: Casey Higgins 07823 682 318</b>	

## FINISHED PRODUCT SPECIFICATION

### 2] RECOMMENDED DECLARATIONS

Full recommended legal label declaration, listing all additives and their functions and highlighting all allergens in bold font

Rapeseed Oil (75%), Water, Pastuerised **Egg** Yolk, Spirit Vinegar, Sugar, Salt, **Mustard** Flour, Stabilisers (Guar Gum, Xanthan Gum).

### 3] RECIPE

COMPONENT	COUNTRY OF ORIGIN	E -NUMBER	FUNCTION	% VALUES / BANDINGS	ANY CLAIMS MADE
Rapeseed Oil	UK, Ukraine, Australia, France, Germany, Hungary, Bulgaria, Romania, Slovakia, Serbia, Poland, Czech Republic, Belgium, Latvia, Lithuania, Austria, Denmark, Uruguay, Ukraine			75	
Water	UK			10-20	
Pasteurised Egg Yolk	UK, Belgium, Netherlands, France, Germany, Poland, Spain			1-5	
Spirit Vinegar	France, UK, Germany, Netherlands, Belgium, Italy			1-5	
Sugar	Argentina, Australia, Barbados, Belgium, Belize, Brazil, Costa Rica, Cote d'Ivoire, Democratic Republic of the Congo, El Salvador, Eswatini (Swaziland), Fiji, Finland, France, Germany, Guadeloupe, Guatemala, Guyana, Honduras, Italy, Jamaica, Kenya, Lao People's Democratic Republic, Malawi, Mauritius, Mexico, Mozambique, Netherlands, Nicaragua, Panama, Peru, Poland, Reunion, South Africa, Spain, Tanzania, Trinidad and Tobago, United Kingdom, Zambia			1-5	
Salt	UK			<1	
Mustard Flour	USA, Canada			<1	
Stabiliser	UK, France, Holland, China, Austria, Pakistan, India, Bangladesh		Stabiliser	<1	

#### 3A] SUB RECIPE- Pasteurised Egg Yolk (for compound ingredients, if applicable)

COMPONENT	COUNTRY OF ORIGIN	E -NUMBER	FUNCTION	% VALUES / BANDINGS	ANY CLAIMS MADE
Pasteurised Egg Yolk	UK, Belgium, Netherlands, France, Germany, Poland, Spain				
Salt	UK, Belgium, Netherlands, France, Germany, Poland, Spain				



## FINISHED PRODUCT SPECIFICATION

### 3B] SUB RECIPE- Stabiliser

(for compound ingredients, if applicable)

COMPONENT	COUNTRY OF ORIGIN	E -NUMBER	FUNCTION	% VALUES / BANDINGS	ANY CLAIMS MADE
Guar Gum	Bangladesh, India, Pakistan	E412			
Xanthan Gum	Austria, China, France, Netherlands, UK	E415			

### 4] ADDITIVE TABLE

Please include all additives including processing aids and carry-over residues.

ADDITIVE NAME	COUNTRY OF ORIGIN	E - Number	FUNCTION	LEVEL (mg/kg)	GM DERIVE
Guar Gum	Bangladesh, India, Pakistan	E412	Stabiliser		
Xanthan Gum	Austria, China, France, Netherlands, UK	E415	Stabiliser		



## FINISHED PRODUCT SPECIFICATION



## FINISHED PRODUCT SPECIFICATION

## FINISHED PRODUCT SPECIFICATION

### 5] ALLERGEN DATA

ALLERGENS	PRESENT AS PART OF RECIPE Yes / No	HANDLED ON THE SAME LINE Yes / No	HANDLED ON THE SAME SITE Yes / No	IS THE RISK OF CROSS CONTAMINATION CONTROLLED ON SITE? Yes / No	COMMENTS
<b>Cereals containing gluten</b> and products thereof *	No	No	Yes	Yes	Controls in place, production planning, validation carried out
<b>Shellfish or Crustaceans</b> and products thereof	No	No	Yes	Yes	Controls in place, production planning, validation carried out
<b>Egg</b> and products thereof	Yes	N/A	N/A	N/A	Present in recipe
<b>Fish / Seafood</b> and products thereof	No	Yes	Yes	Yes	Controls in place, production planning, validation carried out
<b>Peanuts</b> and products thereof	No	No	No	N/A	<b>Not handled on site</b>
<b>Soybeans</b> and products thereof	No	No	Yes	Yes	Controls in place, production planning, validation carried out
<b>Milk</b> and products thereof **	No	No	Yes	Yes	Controls in place, production planning, validation carried out
<b>Nuts</b> and products thereof ***	No	No	No	N/A	<b>Not handled on site</b>
<b>Celery</b> and products thereof	No	No	Yes	Yes	Controls in place, production planning, validation carried out
<b>Mustard</b> and products thereof	Yes	N/A	N/A	N/A	Present in recipe
<b>Sesame</b> and products thereof	No	No	Yes	Yes	Controls in place, production planning, validation carried out
<b>Sulphur Dioxide &amp; Sulphites ****</b>	No	Yes	Yes	Yes	Controls in place, production planning, validation carried out
<b>Lupin</b> and products thereof	No	No	No	No	<b>Not handled on site</b>
<b>Molluscs</b> and products thereof	No	No	Yes	Yes	Controls in place, production planning, validation carried out



## FINISHED PRODUCT SPECIFICATION

### 6] ANIMAL SPECIES

ANIMAL SPECIES	PRESENT AS PART OF RECIPE  Yes / No	DETAILS  (Including 'what' and 'physical form' eg raw whole muscle, cured process, trim, minced, fresh/frozen, vac-packed, etc')
Pork	n/a	
Beef	n/a	
Lamb	n/a	
Chicken	n/a	
Turkey	n/a	
Duck	n/a	
Goat	n/a	
Other (Please specify)	n/a	

\* Cereal allergens: wheat, rye, barley, oats, spelt, kamut (or their hybridized strains) and products thereof

\*\* For all animal derived products, a suitable procedure must be in place to prevent the risk of BSE/TSE.

\*\*\* Nuts i.e. Almond (*Amygdalus communis L.*), Hazelnut (*Corylus avellana*), Walnut (*Juglans regia*), Cashew (*Anacardium occidentale*), Pecan nut (*Carya illinoiesis (Wangenh.) K. Koch*), Brazil nut (*Bertholletia excelsa*),

Pistachio nut (*Pistacia vera*), Macadamia nut and Queensland nut (*Macadamia ternifolia*) and products thereof, e.g. oils

\*\*\*\* at concentrations more than 10ppm expressed as SO<sub>2</sub> (excludes naturally occurring sulphites and sulphur compounds)





## FINISHED PRODUCT SPECIFICATION

### 7] MEAT PROCESSING INFORMATION

SITE NAME	TYPE (Slaughter, Processing, Cutting Plant)	COUNTRY OF ORIGIN	WELFARE SCHEMES	EC APPROVAL NUMBER
N/A				

**8] INTOLERANCE / SUITABILITY DATA**

	YES / NO	COMMENTS
Suitable for Vegetarians	Yes	
Suitable for Vegans	No	Egg in recipe
Suitable for Coeliacs	Yes	Not certified
Suitable for Lactose Intolerant	Yes	Not certified
Suitable for Halal (Please confirm if certified)	No	Not certified
Suitable for Kosher (Please confirm if certified)	No	Not certified
Free from Hydrogenated fat	Yes	
Free from Illegal Dyes	Yes	
Free from Artificial Colours	Yes	
Free from Preservatives	Yes	
Free from Flavourings	Yes	
Free from Flavour Enhancers	Yes	
Free From Smoke Flavours	Yes	
Free from Additives (Natural)	Yes	
Free from Additives (Artificial)	Yes	
Free from AZO and Coal Tar Dyes	Yes	
Free from Benzoates	Yes	
Free from Aspartame	Yes	
Free from Caffeine	Yes	
Free from Butylated Hydroxyanisole (BHA) and Butylated Hydroxytoluene (BHT)	Yes	
Free from Glutamates including MSG	Yes	
Free from Potassium-based salt substitute	Yes	
Free from Hydrolysed Vegetable Protein (HVP)	Yes	
Free from Irradiation and Irradiated Ingredients	Yes	


## FINISHED PRODUCT SPECIFICATION

### 9] NUTRITIONAL DATA

*Method can be by analysis (state test method), calculation or reference (state source, e.g. McCance & Widdowson)*

TEST	UNIT	VALUE	METHOD / SOURCE
Moisture	g/100g		
Ash	g/100g		
Energy	kJ/100g	2898	Calculated
Energy	kcal/100g	693	Calculated
Total Fat	g/100g	76	Calculated
Saturated Fat	g/100g	5.3	Calculated
Monounsaturated Fat	g/100g		
Polyunsaturated Fat	g/100g		
Trans Fatty Acids	g/100g		
Cholesterol	mg/100g		
Total Carbohydrates	g/100g		
Available Carbohydrates	g/100g	1.6	Calculated
Carbohydrates as Sugar	g/100g	1.5	Calculated
Carbohydrates as Starch	g/100g		
Carbohydrates as Polyols	g/100g		
Alcohol (Ethanol)	g/100g		
Dietary Fibre	g/100g	0	Calculated
Protein	g/100g	0.6	Calculated
Salt (NaCl)	g/100g	0.78	Calculated
Sodium	mg/100g		
Calcium	mg/100g		
Potassium	mg/100g		
Iron	mg/100g		
Vitamin A (Retinol/Carotene)	mg/100g		
Vitamin A (Retinol/Carotene)	IU		
Vitamin B1 (Thiamine)	mg/100g		
Vitamin B2 (Riboflavin)	mg/100g		
Niacin	mg/100g		
Vitamin B6	mg/100g		
Vitamin B12	µg/100g		
Vitamin C (Ascorbic Acid)	mg/100g		
Vitamin D	µg/100g		
Vitamin D	IU		
Vitamin E (Tocopherols)	mg/100g		
Vitamin E (Tocopherols)	IU		
Folic Acid (Folate)	µg/100g		

**10] QUALITY ATTRIBUTES**

PARAMETER	STANDARD	UNACCEPTABLE (State Reject Limits)
<b>Appearance</b>	Creamy, white, thick, glossy mayonnaise	
<b>Aroma</b>	Typical mayo aroma, some vinegar notes detectable at start of life	
<b>Flavour</b>	Creamy mayonnaise, hints of mustard, some acidity noticeable at start of life	
<b>Texture</b>	Spoonable smooth sauce	
<b>Size Piece</b> (Length, Width, Height) where applicable, e.g. cubed chicken	N/A	
<b>Colour</b> (State standard, e.g. Pantone, RHS, etc.)	Creamy, White	
<b>Photographic standard</b> (if applicable)		

**11] MICROBIOLOGICAL DATA**

TEST	TARGET	MAXIMUM	FREQUENCY	UOM
Enterobacteriaceae	<100	<1000		cfu/g
Lactic Acid Bacteria	<100	<1000		cfu/g
Escherichia coli	<10	<100		cfu/g
Salmonella sp.	Not detected	Not detected		in 25g
Listeria spp.	Not detected	Not detected		in 25g
Moulds	<100	<1000		cfu/g
Yeasts	<100	<1000		cfu/g
Total Viable Count	<1000	<10000		cfu/g
Other: Give Details				
Internal or External Lab used?	external			
Accreditation details	UKAS (ALS)			

Please list any other relevant microbiological tests carried out on the material.

Please provide certificates for all the above tests.

\*Testing must be by internationally recognized test methods.



# FINISHED PRODUCT SPECIFICATION

## 12] ANALYTICAL DATA

Please add any tests that are specific to this product in the free fields in the section below.

TEST	FREQUENCY	UNIT	MIN	TARGET	MAX	METHOD
pH	Each batch	N/A	3.4	3.4-3.8	3.8	Calibrated pH meter
Viscosity	Each batch		0	2	4	



## FINISHED PRODUCT SPECIFICATION

### 13] PACKAGING

#### 13A] PRIMARY PACKAGING

	Component 1	Component 2	Component 3
<b>Component Description</b>	Bucket	Lid	
<b>Material</b>	Polypropylene Co-Polymer	Polypropylene Co-Polymer	
<b>Colour</b>	Blue	Blue	
<b>Dimensions</b>	Width from outer lip - 22cm / Width from inner lip 21cm /	Width – 22cm / Height – 2cm External Base Diameter (b)	
<b>Weight</b>	146g	60g	

#### 13B] SECONDARY PACKAGING

	Component 1	Component 2	Component 3
<b>Component Description</b>			
<b>Material</b>			
<b>Colour</b>			
<b>Dimensions</b>			
<b>Weight</b>			
<b>Supplier</b>			
<b>Country of Origin</b>			

#### 13C] TERTIARY PACKAGING

	Component 1	Component 2	Component 3
<b>Component Description</b>	Pallet		
<b>Material</b>	Wood		
<b>Dimensions</b>	1200 x 1000mm		
<b>Weight</b>	28kg		



## FINISHED PRODUCT SPECIFICATION

### 14] SHELF-LIFE & STORAGE

PARAMETER	DETAILS
Shelf Life Unopened (days)	6 Months (180 Days)
Storage Temperature (°C)	Ambient
Shelf Life Opened (days)	28 Days
Storage Temperature Once Opened (°C)	Chilled 0-5°c
Is product freeze / thaw stable?	No
Defrost Instructions (If applicable)	N/A
Shelf Life Upon Defrost (days)	N/A
Any special storage/handling requirements?	



## FINISHED PRODUCT SPECIFICATION

### 15] HACCP & PROCESS FLOW

Available  
on request



**16] VULNERABILITY DATA**

	<b>DETAILS</b>
<b>Raw Material Group i.e. (Animal proteins, heat treated herbs spices, non-heat treated herbs and spices, Oils, Vinegar, dairy products, Bulk egg products, Seasonings, Food Grade Bags etc.)</b>	Ambient Sauces
<b>What approval system do you have in place to assess the material? For example, BRC Certification, physical supplier audits.</b>	All suppliers are GFSI certified & risk assessments carried out
<b>Are all suppliers and the raw materials including packaging risk assessed and approved (adherence to GMP/ HACCP /Quality etc.?)</b>	Yes
<b>Do you carry out mass balance audits? Please state frequency.</b>	Yes - Quarterly
<b>What measures are in place to reduce the risk of adulteration, substitution, contamination etc.?</b>	product packed to buckets and lid attached
<b>Do you use tamper proof seals on product packaging? If not please detail method of sealing of product packaging and how any attempt to access a product would be detected.</b>	product packed to buckets and lid attached
<b>How many incidents (adulteration, substitution, contamination have occurred within the supply chain for each product over the last 12 months? (Please give details)</b>	None
<b>Is there any availability issues related to the material (for example, seasonal shortage or poor harvest)?</b>	No
<b>Is this product vulnerable to significant price or availability fluctuation which might increase risk of potential food fraud?</b>	No
<b>Are there any historical fraud incidents/issues/threats relating to the product?</b>	No
<b>Do you carry out testing for food fraud or weakness in supply chain and product? Please detail and frequency of testing.</b>	procedures are in place for all coming materials & risk assessments carried out
<b>How do you identify any changes to ingredients, processes or supply chains which may result in increased vulnerability or economically motivated adulteration/food fraud?</b>	we are members of Horizon Scan and review alerts on daily basis

## FINISHED PRODUCT SPECIFICATION

### 17] TRACEABILITY

An example of the product label (e.g. below or on the back of this page), explaining which information is vital for tracing the origin of the product. For each shipment the batch details (incl b/b date) are recorded.





# FINISHED PRODUCT SPECIFICATION

## 18] CHANGE HISTORY

VERSION	DATE	CHANGE	NAME
1	24/08/2023	New spec	Elliot Wragg

## 19] AUTHORISATION

NO ASPECT OF THIS SPECIFICATION SHOULD BE CHANGED WITHOUT PRIOR AGREEMENT WITH CREATIVE FOODS

Authorised on behalf of Creative Foods	
Name:	Elliot Wragg
Position:	Senior Specifications Technologist
Date:	24/08/2023
Signature:	

Authorised on behalf of Customer	
Name:	
Position:	
Date:	
Signature:	