

PRODUCT SPECIFICATION

PRODUCT (NAME IN FULL)	Red Jalapeno Hotshots	INTERNAL PRODUCT CODE	HOTSHD
PACK SIZE & TYPE	1kg	DATE	09/08/07
BRAND NAME	Pioneer Canyon	ISSUE NO.	01
SUPPLIER	Tastequest		
SUPPLIER ADDRESS	PO Box 6109 Reading Berkshire RG7 4XB	TELEPHONE:	0870 766 3377
		FAX:	0870 766 3378
		EMAIL:	ga@tastequest.co.uk
CONTACT	An Head		
PRODUCTION SITE ADDRESS (IF DIFFERENT)	Germany	TELEPHONE:	
		FAX:	
		EMAIL:	
CONTACT			
COMMODITY CODE	20049098		
SITE HEALTH MARK (e.g. EEC No.)	D NW-EV-405 EG		
SITE ACCREDITATION AND/OR BRC STATUS	NA	EXPIRY DATE	NA
No UNITS PER OUTER	3	OUTER MATERIALS	Plastic bag
PALLET TYPE	Euro pallet 120 x 80 cm	OUTER CS PER LAYER	16
LAYERS / PALLET	10		
TOTAL CASES PER PALLET	160		
INGREDIENTS (In descending order based on % of total)	Chiles Jalapenos (min 25%) , Cream Cheese preparation (min 22%) (additional ingredients: salt, Stabilizing agents E 461 and E 450, acidulant citric acid), potatoes, wheatflour, water, cornstarch, iodized salt, vegetable egg white, yeast and yeast extract, vegetable oil partially hydrogenated, spices, sugar, emulsifiers E 471 and E 415, stabilizing agents E 330, E 450 and E 500, whey product, antioxidant E 223, colorants E 102 and E 124.		

Reference	HOTSHD	Issue No:	02	
Authorised by:	An Head	Issue Date:	09/08/07	Page 1 of 8

LIST HERE ANY COMPONENTS OF COMPOUND INGREDIENTS	Cream Cheese preparation (min 22%) (additional ingredients: salt, Stabilizing agents E 461 and E 450, acidulant citric acid)
LIST ANY ADDITIVES NOT ALREADY LISTED ABOVE	
NUTRITION INFORMATION (please use EU format)	Per 100g Energy 755 KJ / 179 Kcal Protein 6.8% Carbohydrate 24,2 % (of which sugars) Fat 6.15 % (of which saturates) Fibre Sodium Other e.g. vitamins
COMPOSITION Please show percentages (or ppm) of each ingredient in finished product.	
TOTAL SHELF LIFE	18 months
FORMAT OF MINIMUM DURABILITY (e.g. Best Before)	PACK: none
	OUTER: dd/mm/yyyy
MINIMUM SHELF LIFE ON DELIVERY	12 months
OTHER PRODUCTION CODING FORMAT (Give example & explanation)	LCCR 76051 (year of production/month read backwards/day read backwards)

Reference	HOTSHD	Issue No:	02	
Authorised by:	An Head	Issue Date:	09/08/07	Page 2 of 8

METHOD OF DATE MARKING ON PACK	none		
METHOD OF DATE MARKING ON OUTER	Date on the label		
PRODUCT BAR CODE	none	OUTER BAR CODE	5055170703324
PRODUCT HANDLING INFORMATION	KEEP FROZEN: - 18°C DO NOT RE-FREEZE AFTER PRODUCT IS THAWED		
INSTRUCTIONS FOR USE	SERVE WITH DIP SAUCES!		
STORAGE INSTRUCTIONS	KEEP FROZEN: - 18°C DO NOT RE-FREEZE AFTER PRODUCT IS THAWED		
COOKING INSTRUCTIONS	PREPARATION: from frozen condition FRYER: 3 minutes at 180°C OVEN (pre-heated 180°C): 8 - 9 minutes		
ANY SPECIAL CLAIMS	-		
DELIVERY TEMPERATURES ° C	MIN: -20	MAX: -15	
FINAL PRODUCT QUALITY Please complete for all specifications and tests routinely carried out in production			
PHYSICAL PARAMETERS (e.g. piece size, count, vacuum, viscosity etc) Indicate frequency of testing.	count: (83 – 87 Pieces)		

Reference	HOTSHD	Issue No:	02	
Authorised by:	An Head	Issue Date:	09/08/07	Page 3 of 8

<p>CHEMICAL PARAMETERS (e.g. moisture, salt, Ph etc)</p> <p>Indicate frequency of testing.</p>	<p>Water: 58 %</p>
<p>MICROBIOLOGICAL QUALITY (Please list acceptance and failure levels for pathogens and indicator organisms)</p> <p>Indicate frequency of testing.</p>	<ul style="list-style-type: none"> - Total count < 80000.000 / g - Enterobakterien < 1000 / g - Ecoli < 1000 / g <p>Twice year foreign lab every second production own test</p>
<p>OTHER QUALITY STANDARDS AND SENSORY CHARACTERISTICS (e.g. Campden Grade for canned or frozen foods)</p> <p>Aroma Taste Smell Texture</p> <p>Indicate frequency of testing.</p>	<p>The spicy taste of the chilli combines well with the creamy taste of the cream cheese. The final potato batter rounds up and leaves a crunchy impression</p> <ul style="list-style-type: none"> - Appearance : a chilli pepper - surface : a typical batter slightly - colour: light yellow - smell / taste neutral smell with a hint of vinegar and potato

Reference	HOTSHD	Issue No:	02	
Authorised by:	An Head	Issue Date:	09/08/07	Page 4 of 8

PACKAGING QUALITY				
DESCRIPTION OF PRIMARY PACK (detail all components e.g. can lacquer)	Total Weights/Individual Weights per case (delete as app.)			
	Cardboard gms	Plastic gms	Metal gms	Glass gms
		13		
TESTS ON FINAL PACKAGING (e.g. seam checks on canned product) Indicate frequency of testing.	Weight checks with every production			
DESCRIPTION OF OUTER PACK (including type of carton fluting, grade etc)	Cardboard gms	Plastic gms	Metal gms	Glass gms
	266			
OUTER PACK CLOSURE (e.g. tape, glue)	tape			
TRANSPORT PACKAGING (e.g. shrink wrap)	Cardboard gms	Plastic gms	Metal gms	Glass gms
		200		
PACKAGING INFORMATION (Any additional detail)				

Reference	HOTSHD	Issue No:	02	
Authorised by:	An Head	Issue Date:	09/08/07	Page 5 of 8

SPECIFICATION AUTHORISATION

The supplier agrees to supply product that complies with all the details contained in this specification and with the current UK food legislation and it is understood that product may be rejected by Tastequest should product not comply with this specification on delivery. The supplier is responsible for informing Tastequest of any proposed changes to this specification and no changes may be made without the formal agreement of Tastequest. This specification is confidential and may not be divulged to a 3rd party without permission from Tastequest.

SIGNATURE
On behalf of Tastequest

NAME	An Head
POSITION	Sales Admin
SIGNATURE	An Head
DATE	09/08/07

Reference	HOTSHD	Issue No:	02	
Authorised by:	An Head	Issue Date:	09/08/07	Page 7 of 8

PIONEER CANYON

Red Jalapeno Hotshots

**75 - 90 battered red Chili halves filled with Cream
Cheese, Pre-fried, KEEP FROZEN: - 18°C
DO NOT RE-FREEZE AFTER PRODUCT IS THAWED**

Ingredients: Chiles Jalapenos (min 25%) , Cream Cheese preparation (min 22%)
(additional ingredients: salt, Stabilizing agents E 461 and E 450, acidulant
citric acid), potatoes, wheatflour, water, cornstarch, iodized salt, vegetable
egg white, yeast and yeast extract, vegetable oil partially hydrogenated,
spices, sugar, emulsifiers E 471 and E 415, stabilizing agents E 330, E 450
and E 500, whey product, antioxidant E 223, colorants E 102 and E 124.

BEST BEFORE (FROZEN) 10.10.2008 LCCR 76051

Contains Artificial Colours, Milk and Gluten

Country of origin: Germany

PREPARATION: from frozen condition FRYER: 3 minutes at 180°C

OVEN (pre-heated 180°C): 8 - 9 minutes

SERVE WITH DIP SAUCES!



3 x 1kg

PO Box 6109

Reading - Berkshire - RG7 4XB

Tel: (0870) 766 3377 Fax: (0870) 766 3378

www.pioneercanyon.co.uk

Reference	HOTSHD	Issue No:	02	
Authorised by:	An Head	Issue Date:	09/08/07	Page 8 of 8