

PRODUCT SPECIFICATION

PRODUCT (NAME IN FULL)	Cactus Leaves Strips	INTERNAL PRODUCT CODE	CACTUA
PACK SIZE & TYPE	Tin 800g	DATE	15/02/05
BRAND NAME	Casa Serrano	ISSUE NO.	01
SUPPLIER	TasteQuest		
SUPPLIER ADDRESS	PO Box 6109 Reading Berkshire RG7 4XB	TELEPHONE:	0870 766 3377
		FAX:	0870 766 3378
		EMAIL:	qa@tastequest.co.uk
CONTACT	An Head		
PRODUCTION SITE ADDRESS (IF DIFFERENT)	Mexico	TELEPHONE:	
		FAX:	
		EMAIL:	
CONTACT			
SITE HEALTH MARK (e.g. EEC No.)			
SITE ACCREDITATION AND/OR BRC STATUS		EXPIRY DATE	
No UNITS PER OUTER	12	OUTER MATERIALS	SHRINK WRAP
PALLET TYPE	UK PALLET	OUTER CS PER LAYER	8
LAYERS / PALLET	10		
TOTAL CASES PER PALLET	80		
INGREDIENTS (In descending order based on % of total)	Cactus, Water, Vinegar and Salt		

LIST HERE ANY COMPONENTS OF COMPOUND INGREDIENTS	
LIST ANY ADDITIVES NOT ALREADY LISTED ABOVE	
NUTRITION INFORMATION (please use EU format)	Per 100 g Serving
Energy	10 kcal
Protein	0g
Carbohydrate (of which sugars)	3g
Fat (of which saturates)	0%
Fibre	
Sodium	970mg
Other e.g. vitamins	Vitamin A IU 400 Vitamin C <1.00 mg
COMPOSITION Please show percentages (or ppm) of each ingredient in finished product.	Cactus ----- 60.00 % Water ----- 35.00 % Vinegar ---- 2.50 % Salt ----- 2.00 %
TOTAL SHELF LIFE	Three years
FORMAT OF MINIMUM DURABILITY (e.g. Best Before)	PACK:
	OUTER:
MINIMUM SHELF LIFE ON DELIVERY	
OTHER PRODUCTION CODING FORMAT	

<p>CHEMICAL PARAMETERS (e.g. moisture, salt, Ph etc)</p> <p>Indicate frequency of testing.</p>	<p>% Salt % Acidity pH 4.2 +/- 0.2 Frequency: Every batch Brix 4</p>
<p>MICROBIOLOGICAL QUALITY (Please list acceptance and failure levels for pathogens and indicator organisms)</p> <p>Indicate frequency of testing.</p>	<p>Standard Plate Count < 100/ g</p> <p>Mesophilic: Negative</p> <p>Termophilics: Negative</p> <p>Random testing</p>
<p>OTHER QUALITY STANDARDS AND SENSORY CHARACTERISTICS (e.g. Campden Grade for canned or frozen foods)</p> <p>Indicate frequency of testing.</p>	

PACKAGING QUALITY	
DESCRIPTION OF PRIMARY PACK (detail all components e.g. can lacquer)	CAN Dimensions: Diameter 98 mm, Height 117 mm
TESTS ON FINAL PACKAGING (e.g. seam checks on canned product) Indicate frequency of testing.	Seam check on cans every two hours during production. Physical-chemical-Organoleptic test every batch (1 any after production)
DESCRIPTION OF OUTER PACK (including type of carton fluting, grade etc)	Carton case Dimension: 40.8 cm x 30.6 cm x 23.4 cm
OUTER PACK CLOSURE (e.g. tape, glue)	Glue on one side, staples on the other
TRANSPORT PACKAGING (e.g. shrink wrap)	

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

15/02/05