



Product Specification.

Section One:			
Product Name:	Yeung's Chinese Chicken and Sweetcorn Soup Mix		
Legal Product Description:	A dried packet soup mix consisting of a pale yellow powder soup base with dried chicken and sweetcorn pieces. It has a chicken and sesame aroma and as all ingredients are in dry form, this is a very low risk product.		
Ingredients (for allergens, including cereals containing gluten, see ingredients in bold):	Potato starch, Chicken pieces (10%), Sweetcorn (5%), Chicken flavoured bouillon [salt, modified waxy maize starch, flavouring (contains Soya and gluten), flavour enhancer E621, yeast extract, onion powder, sugar, rapeseed oil, spice extract, ground turmeric, dried parsley], Palm oil, Blended sesame oil (contains soya), Flavour enhancer E621, Sugar, Spring onion, Pepper.		
Case x Pack Size:	6 x 12 x 40g	Yeung's Chinese Food Product Code:	
Section two:			
Manufacturing site name & address:	Yeung's Chinese Food Ltd. Block 12, Dundyvan Industrial Estate, Coatbridge ML5 4AQ		
Accreditation:	SALSA		
Contact Details:			
Name:	Charles Hughes		
Job Title:	Technical Manager		
Email:	yeungschinesefoods@Yahoo.co.uk		
Phone:	01236 432 654		
Section Three:			
Packaging:			
Outer Case Dimensions LWH: (If applicable)	340x325x185mm	No Cases / layer x layers / pallet:	8 per layer, 5 high
Outer Transport Case Weight (empty) 6 x 12 x 40g & Material:	294g Corrugated cardboard	Total Pallet Height, based on a pallet being 175mm high, in Metres:	1.2m
Inner Pack Dimensions LWH:	160x105mm inner pack 155x110x170mm POS box	Inner Pack Weight & Material (paper, carton, PP, LDPE, PET, etc.):	2.5g OPP sachet film 47.9g display card carton
Net Weight (excl packaging) per transport case:	2.88kg	Gross Weight (including packaging) per POS case:	557.9g
Country (countries) of Origin:	Various	Country of Manufacture:	UK
Batch Format:	Julian coding	Production Shelf Life:	24 months from production
Outer Barcode POS:	50224141123187	Inner Barcode:	5022414881384
Case barcode 6 x 12 x 40g:	5022414612186		
Storage conditions:	Ambient Conditions. Store in a cool, dry place in unopened packages, once opened reseal and keep in the refrigerator.		
Section Four:			
ALLERGEN INFORMATION:			
Allergen:	Present in Product Y/N:	Present in Factory Y/N:	Procedures in place to eliminate cross contamination Y/N (provide evidence):
Cereals Containing Gluten (wheat, rye, barley, oats, spelt, kamut):	Y/N	Y/N	Used in product
Crustacean and Crustacean Derivatives:	Y/N	Y/N	
Mustard & Mustard Derivatives:	Y/N	Y/N	May contain
Peanuts:	Y/N	Y/N	
Nuts (including all derivatives & oils):	Y/N	Y/N	
Sesame & Sesame Derivatives:	Y/N	Y/N	Used in product
Lupin & Lupin Derivatives:	Y/N	Y/N	
Milk/Dairy Products:	Y/N	Y/N	
Issued By: QA	SW	Issue No. 4	BRC 3.6
Verified By: QM	SC	Template issued 11/05/2022	



Product Specification.

Egg & Egg Products:	Y/N	Y/N	
Fish & Fish Derivatives:	Y/N	Y/N	
Soya & Soya Derivatives:	Y/N	Y/N	Used in product
Celery & Celery Derivatives:	Y/N	Y/N	
Sulphites >10ppm:	Y/N	Y/N	
Molluscs:	Y/N	Y/N	
If there is a risk of cross contamination from an ingredient not declared within the ingredients list, please indicate:			Mustard
Is the product produced in a nut free area?	Yes	Is the product suitable for Coeliacs?	No
Is the product suitable for vegetarians?	Yes	Is the product suitable for Vegans?	Yes
Is the product certified for a Kosher diet?	Not certified	Is the product certified for a Halal diet?	Not certified
Does the product contain any GM protein or DNA? (If yes please identify)			No

Section Five:

<i>Organoleptic information as sold:</i>	
Appearance:	Pale yellow powder with chicken pieces, sweetcorn kernels and spring onion evident
Aroma:	Chicken/sesame
Colour:	Pale yellow with yellow and green particulates
Texture:	Powder with meat and veg fragments
<i>Organoleptic information as consumed:</i>	
Appearance:	Typical of chicken and sweetcorn soup
Flavour / Aroma:	Chicken/sesame
Colour:	Pale glossy soup with particulates evident
Texture:	Soup
Preparation Instructions:	Mix full contents with 1 pint (570ml) of cold water, whisk thoroughly then place pan on hob on high heat, whisk continuously and bring to the boil until soup has thickened then allow to simmer for 1 minute, then add 1 small beaten egg and stir through the soup. Ready to serve immediately. Serves 2.

Section Six:

Acceptable Product Image

Issued By: QA	SW	Issue No. 4	BRC 3.6
Verified By: QM	SC	Template issued 11/05/2022	



Product Specification.

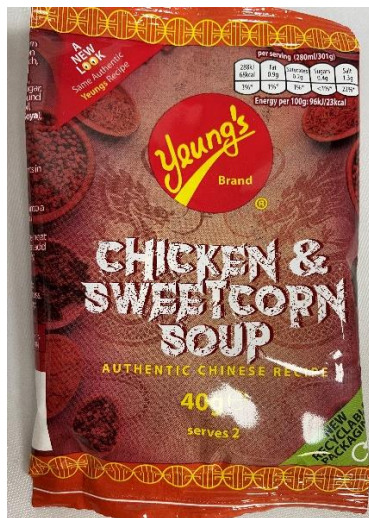


As sold



As Consumed.

Product Label and Pack



Section Seven:

Microbiological Data

	Unit	Target	Max / Reject
--	------	--------	--------------

Issued By: QA	SW	Issue No. 4	BRC 3.6
Verified By: QM	SC	Template issued 11/05/2022	



Product Specification.


T. V. C	Cfu/g	<100,000	500,000
Enterobacteriaceae	Cfu/g	<10	100
B. cereus	Cfu/g	<10	100
Coagulase + staphylococci	Cfu/g	<10	100
E. Coli	Cfu/10g	Absent	10
Salmonella	Not detected in 25g	Absent	Detected
Yeast	Cfu/g	<10	>500
Mould	Cfu/g	<10	>500

Section Eight:

Nutritional Information (Typical Values)	Per 100g	Source of data
Energy kJ / kcal M	96/23	Calculated
Fat M	0.3g	Calculated
Of which saturates M	0.1g	Calculated
Carbohydrate M	3.7g	Calculated
Of which sugars M	0.1g	Calculated
Fibre	0.2g	Calculated
Protein M	1.2g	Calculated
Salt M	0.4g	Calculated

Where **M** = Mandatory declaration

Section Nine:

On behalf of Yeung's Chinese Food		Customer	
Name:	Sue Rigby	Name:	
Date:	18 th May 2022	Job title:	
Reviewed::	18.03.24	Date:	
Sign:		Sign:	

Any specification supplied by or on behalf of Yeung's Chinese Food shall be considered accepted unless we are notified in writing to the contrary within 7 days. Product supplied shall conform to this specification

Issued By: QA	SW	Issue No. 4	BRC 3.6
Verified By: QM	SC	Template issued 11/05/2022	