

Code: 200Name: Chinese Curry SauceDate: 03/07/2021Version: 21Customer: VariousBrand: GoldfishConcentrate: YesPage:Prepared by: Technical DepartmentApproved by: Technical Manager1 of 9

	Manufa	acturer Da	ıta										
Name:	Keejays Limited	eejays Limited											
Address:	Crockatt Road	ockatt Road											
	Lady Lane Industrial Estate	dy Lane Industrial Estate											
	Hadleigh, Suffolk, UK, IP7 (Hadleigh, Suffolk, UK, IP7 6RD											
Telephone:	01473 827 304 Emergency: 07836 276 755												
Email account:	enquiries@keejays.com												
	Sammy Lee	Managing	g Director	sammy@keejays.com									
Contacts:	Amanda Walden	Director		amanda@keejays.com									
contacts.	Americo Nunes	Technical	Manager	americo@keejays.com									
	Nicola Race	Technical	Assistant	nikki@keejays.com									
Accreditation:	BRC – Food Safety Issue 8		Site code – 120187	4									

			PROI	DUCTS			
Code	Pack size	Case size	Pack Barcode	Case Barcode	Shelf life	Life once opened	
20001	405g	6 (tray)	5013499000036	05013499009015			
20002	405g	12 (box)	5013499000036	05013499007516	24 months	24 months	
20005	4.5kg	1	5013499000067	N/A	(Stored in a	(Stored in a cool dry	
20006	8kg	1	5013499008292	N/A	cool dry place)	place)	
20008	12.5kg	1	5013499010240	N/A			
Commodit	y code	2103909089	Health mark	Not applicable	Coun	try of Origin UK	

	Product description (Organoleptic)
	Specially blended to give a delicious classic, mild, creamy, smooth, authentic curry sauce.
Viscosity:	High (Paste Form)
Colour:	Dark Walnut
Texture:	Grainy Matt
Aroma:	Intensely Fragranced with curry, herbs and spices with a delicate onion background
Taste:	Savoury with a small hint of sweet aftertaste as well as a light spicy heat

Appearance Concentrate



Appearance
Cooked as per
instructions



	Sto	orage	
Temperature on delivery:	Ambient	Once opened:	Store in a cool dry place
Recommended storage temperature:	Ambient	Special conditions:	N/A

CCP 2	TEMPERATURE (CONTROL	
Process	Critical Control Limit	Probes	Test Frequency
Cooking	During 10 minutes at ≥ 101°C	Calibrated (UKAS approved)	Each Batch

CCP 5			METAL DETECTION			
	Metal Stick Size	es	Frequency test	Method	Product test	
Ferrous	Non-Ferrous	Stainless Steel	Start and end of shift.	On line Metal Detection.	Each pack.	
4.5 mm	4.5 mm	6.0 mm	Every hour.	On line Wetar Detection.	Each pack.	



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INGREDIENTS LIST

Fortified **Wheat** Flour (**Wheat** Flour, Calcium carbonate, Iron, Niacin, Thiamin), Vegetable Oil (Rapeseed Oil, Anti Foaming Agent (E900)), Palm Oil, Curry Powder (12%) (Coriander, Turmeric, Cumin, Gram Flour, Salt, Fenugreek, Black Pepper, Chilli, Garlic, Fennel Seed, **Mustard**, Star Anise), Salt, Water, Flavour Enhancer: Monosodium Glutamate, Coconut Cream (1.5%), Onion Powder, Spice (0.5%)

		IN	IGREDIE	NTS BREAKDOWN
	Ingredients List	Level 1	Level 2	Country of Origin
	Fortified Wheat Flour	30-40	/0	UK
1	Wheat Flour	30 10	99.59	UK
2	Calcium carbonate		0.39	UK
3	Iron		0.008	USA
4	Niacin		0.008	India
5	Thiamin		0.008	China
	Rapeseed Oil	20-27		UK
6	Rapeseed Oil		99.99	UK, France, Lithuania, Latvia, Estonia, Poland, Bulgaria, Denmark
7	Antifoam E900		5ppm	Netherlands
8	Palm Oil	8-17		Malaysia, Indonesia, Papua New Guinea
	Curry Powder Mild KJ	12		UK
9	Coriander		5 - 9	Russia, Poland, Romania
10	Turmeric		5 - 9	India
11	Cumin		5 - 9	Turkey, Syria
12	Gram flour		5 - 9	Austria, Canada, UK
13	Salt		5 - 9	UK
14	Fenugreek		5 - 9	India, UK
15	Black Pepper		5 - 9	Vietnam, Indonesia
16	Chilli		5 - 9	India
17	Garlic		5 - 9	India
18	Fennel Seed		5 - 9	Egypt
19	Mustard		5 - 9	Canada, USA
20	Star Anise		5 - 9	Vietnam
21	Salt	0.5-5.0		UK, Israel, Germany, Netherlands
22	Water	0.5-4.0		UK
23	Monosodium Glutamate	0.5-4.0		Vietnam, France
24	Coconut Flaked Cream	1.5		Malaysia, Indonesia, Philippines
25	Onion Powder	0.5		India
26	Spice	0.2-0.6		Spain

MSG STATEMENT

- Goldfish Brand Chinese Curry Sauce Concentrate is sold as a concentrate.
- When prepared according to the pack instructions (Diluted 100g Concentrate / 300g Water) the sauce as consumed contains 0.84% MSG (8.4g/kg)



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PACKAGING DETAILS						01 Name: Chinese Curry Sauce							Size: 6 x 405g				
Primary pack	aging				Secondary	pac	kaging			Tertiary							
Name	QTY	grams		ı	Name		QTY	grai	ms	Name				gı	rams		
405g Tub square	6 x	22.1	1 -	ık Film Clear 700mm 45mu LDPE			1 x	0.01	2		t Wrap : nmx300		κ17μ	,	550		
405g Tub square lid	6 x	9							(Card layer				1	L800		
Tray 299x92x30mm	1 x	30.9							٧	Wood pallet				2.	5000		
Per unit 31.1g Per	case	217.5g	Per ca	ase	0.0135g	Per	r pallet	4.185	5g	Tert	iary we	ight	2	7350)g		
PALLET CONFIGURATION Units per			ase	6	Cases p	er la	yer	31	Laye	ayers 10 I		P	er palle	et	310		
WEIGHT/VOLUME CONTROL Target			405g		Average		405g	e	T1	1	392.85	g	T2	380	0.7g		

PACKAGING DETAILS PI	ACKAGING DETAILS Product code: 20002						Name: Chinese Curry Sauce							Size: 12 x 405g				
Primary packag	ing				Secondary	/ pac	kaging			Tertiary								
Name	QTY	grams			Name		QTY	gra	ıms	Name				grams				
405g Tub square	12 x	22.1		Cardbox 214x214x170mm 1 x 122		1		2.4		t Wrap nmx300		17μ	550					
405g Tub square lid	12 x	9						Card	layer			1800						
										Woo	d pallet			25000				
Per unit 31.1g Per ca	se	373.2g	Per	case	122.4g	Per	pallet	1958	4g	Ter	ertiary weig		27	'350g				
PALLET CONFIGURATION Units per			ase	12	Cases p	er la	yer	20	La	yers	8	Pe	r palle	t 160				
WEIGHT/VOLUME CONTROL Target			405	g	Average	!	405g	e		T1	392.85	g	T2	380.7g				

PACKAGING DETAILS	Product of	ode: 20	005 N	lame: Chine	se Curry		Size: 4.5kg				
Primary pac	kaging			Secondar	y packagi	ng			Tertia	ry	
Name	QTY	grams		Name	Q.	TY gra	ms	Na	me		grams
Chinese Bucket IML 5L/4.5k	g 1x	168						Pallet Wrap 400mmx300		7μ	550
4.5kg/5L White Lid	1 x	36						Card layer			1800
							,	Nood pallet			15000
Per unit 204g Pe	r case		Per cas	е	Per palle	et		Tertiary weight		27	350g
PALLET CONFIGURATION Units per			ise 1	Cases p	er layer	25	Lay	ers 6	Per	palle	t 150
WEIGHT/VOLUME CONTROL Target			4.5kg	Average	4.	5kg €	T1	. 4432g		T2	4365g

PACKAGING DETAILS	Prod	uct c	ode: 20	006	Nar		Size: 8kg									
Primary pac	kaging					Secondar	y pac	kaging			Tertiary					
Name		QTY	grams			Name		QTY	gran	ms		Naı	me		gı	rams
Chinese IML 10L/8kg Bucket		1 x	328.3	Pallet Wrap S10 400mmx300mmx17			17μ		550							
10L/12L (8kg/12.5kg) Lid W	hite	1 x	76.7								Card	layer			1	1800
	,										Woo	d pallet			2.	5000
Per unit 405g Pe	r case			Per	Per case			pallet			Ter	tiary we	ight	2	7350)g
PALLET CONFIGURATION	1	Uni	its per ca	ise	1	Cases p	er la	yer	16	Lay	ers	5	Pe	r palle	et	80
WEIGHT/VOLUME CONT	ROL	Та	rget	8k	5	Average	:	8kg	\overline{e}	T:	L	7880g		T2	77	60g

PACKAGING DETAILS PI	GING DETAILS Product code: 20008				Name: Chinese Curry Sauce				Size: 12.5kg			
Primary packag	ing			Secondary	packag	ing		Tertiary				
Name	QTY	grams		Name	C	ΥT	grams		Naı	me		grams
12.5kg (12L) Bucket White	1 x	373							et Wrap mmx300		L 7μ	550
10L/12L (8kg/12.5kg) Lid White	1 x	76.7						Card	layer			1800
								Woo	od pallet			25000
Per unit 449.7g Per	ase		Per case		Per pal	let		Ter	tiary we	ight	2	7350g
PALLET CONFIGURATION		its per ca	ase 1	Cases p	er layer	14	4 La	yers	5	Pe	r palle	e t 70
WEIGHT/VOLUME CONTRO	Ta	rget	12.5kg	Average	12	.5kg€	j .	T1	12350g		T2	12200g



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	Process Flow Description							
	Step	Description						
1.	Purchase							
2.	Receipt	Income goods Ambient/Frozen checks and traceability number issued.						
3.	Storage	Transfer to storage warehouse – Ambient Temperature.						
4.	Segregation	Allergens and type of packaging.						
5.	Preparation	Transfer from warehouse to kitchen (picking and weighing).						
6.	Cooking	Heating/Blending – (CCP2) Cooking Temp / Holding Time.						
7.	QC Sampling	Each batch to be organoleptic tested before release for filling.						
8.	Bottling/Filling	Segregation and control applied as per CCP's list.						
9.	Metal Detection	(CCP5) Metal Contamination.						
10.	Weighing	Each unit is weighed						
11.	Capping/Lid	First step of packaging						
12.	Packing and Palletisation	Coding (traceability print/labelling); Boxing; Labelling.						
13.	Storage	Finish Product transfer to Warehouse (Ambient temperature).						
14.	Despatch	Transfer to road transport for deliver to customer (Ambient temperature).						

Allergen Information									
	Under Dir 2003/89/EC & 2005/26/EC (Added intentionally as an ingredient or derivative)								
Allergen	Contains	Handled on	Handled	Details / Comments					
Allergen	Contains	same line	on site	Details / comments					
Celery	No	Yes	Yes						
Gluten	Yes	Yes	Yes	Found in grains, such as wheat, spelt, kamut, rye, barley and oats					
Crustaceans	No	Yes	Yes	(SEGREGATED) Include the crabs, lobsters, crayfish, shrimp, etc.					
Eggs	No	No	No						
Fish	No	No	No						
Lupin	No	No	No						
Milk	No	No	No						
Molluscs	No	Yes	Yes	(SEGREGATED) Such as mussels and oysters					
Mustard	Yes	Yes	Yes	Curry powder					
Tree nuts	No	No	No	Almonds, hazelnuts, walnuts, brazil nuts, cashews, pecans, pistachios and macadamia.					
Peanuts	No	No	No						
Sesame seeds	No	No	No						
Soybeans	No	Yes	Yes						
Sulphur dioxide and sulphites	No	No	No	If they are at a concentration of >10ppm					
ALLERGEN ADVI	CE: May	contain Celery a	nd Soya						
		-							

Intolerance Information							
Artificial Antioxidants	No						
Colours	No						
Artificial Flavourings	No						
Flavour Enhancers	Yes	Ingredient: Monosodium Glutamate					
Artificial Preservatives	No						
Artificial Sweeteners	No						
Animal products	No	(Keejays is a dairy and meat free factory)					
Genetically Modified proteins	No						
Palm Oil	Yes	RSPO Certified Sustainable Palm Oil					
Coconut	Yes	Coconut Cream					



PRODUCT SPECI	FICATION
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Product Suitability							
Vegetarians	Yes	Nuts free	Yes				
Vegans	No	Organic	No				
Coeliacs	No	Kosher	Not certified				
Lactose free	Yes	Halal	Not certified				
GM free	Yes	Irradiated	No				

NUTRITIONAL INFORMATION							
Typical Values (cooked as per instructions)							
Nutrients	per 100g	Per 200g serving					
Energy (Kj)	409	819					
Energy (Kcal)	99	198					
Fat	7.47g	14.93g					
of which saturates	2.03g	4.07g					
Carbohydrate	7.17g	14.33g					
of which sugars	0.17g	0.33g					
Fibre	1.53g	3.07g					
Protein	1.5g	3g					
Salt	1.037g	2.073g					

MICROBIOLOGICAL STANDARDS							
TEST	Method Ref.	SATI	SFACTORY	ACCEPTABLE	UNSATISFACTORY		
Total Viable Count @30°C for 48hrs	AM/M: 01-1	≤	1 x 10 ⁶	≤ 2 x 10 ⁶	> 2 x 10 ⁶		
Presumptive Enterobacteriaceae	AM/M: 03-1		≤ 100	100	> 100		
S. Aureus (Coag. Pos. Staphylococci)	AM/M: 06-1		≤ 50	50	> 50		
E. Coli (β-Glucuronidase Positive)	AM/M: 04-6	≤ 1	10 cfu /g	10 cfu / g	> 10 cfu/ g		
Clostridium perfringens	AM/M: 07-1	≤ 1	.0 cfu / g	10 cfu / g	> 10 cfu / g		
Presumptive Bacillus Cereus	AM/M: 13-1		≤ 300	300	> 500		
Yeasts	AM/M: 10-1	≤	1 x 10 ⁴	≤ 1 x 10 ⁵	> 1 x 10 ⁵		
Moulds	AM/M: 10-1	≤	1 x 10 ³	1 x 10 ⁴	> 1 x 10 ⁴		
Salmonella	AM/M: 12-3	Not detected in 25		Not detected in 25g	Present in 25g		
Listeria monocytogenes	isteria monocytogenes AM/M: 11-E No		detected	Not detected	Detected		
Laboratory: Alliance Technical L	Laboratory: Alliance Technical Laboratories Ltd						

	Labels
Traceability data printed on top of pots. (Example)	BBE date: APR 2022 20118 B1 20001 0734
Traceability label applied on top of buckets. (Example)	BEST BEFORE END APR 2022 20121 B2 20005 0751



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Case label 6 x 405g 12 x 405g (Example)





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Bucket label 12.5kg



Bucket label 4.5kg



Final Products Photos 405g pots The label is IML (In-Mould-Label) CHINESE CURRY SAUCE CONCENTRATE 405g CHINESE CURRY SAUCE CONCENTRATE 405g CONCENTRATE CONCENTRATE



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4.5kg bucket 8kg bucket 12.5kg bucket

The label on buckets 4.5kg and 8kg are IML (In-Mould-Label)



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Final Products Case Photos

6 x 405g case (Example)





12 x 405g case (Example)



Product Coding System Used

BBE date: OCT 2020 19309 3B 20001 1018 BBE date: OCT 2020

- Best Before Date (date must be MMM YYYY)

19309 – Batch code

3B - 3rd load cooked in kettle B
20001 - Finished product code
1018 - 10 hours and 18 minutes

SAFETY DATA

- This product supplied by Keejays Ltd is a non-hazardous, edible food items.
- If product comes into contact with eye's or skin the affected area should be washed with plenty of water. If problem persists, seek medical attention.
- General manual handling rules apply with regard to storage, carrying and handling of product.
- Treat as food substance with regards to slip, trip and floor hazards if spilt.

PACKAGING RECYCLABLE

- All plastics and card box we use can be recycled 100%.
 - Pots and bucket PPC Polypropylene copolymer
 - Pallet stretch wrap film
 LLDPE Linear low-density polyethylene
 - Shrink film LDPE Low-density Polyethylene



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IRRADIATION STATEMENT

- There are no known irradiated ingredients present in any of the raw material or finished products manufactured by Keejays Ltd.
- The company has no intention of knowingly purchasing any raw material or ingredient that has been irradiated.

GENETICALLY MODIFIED INGREDIENTS STATEMENT

- The products manufactured at Keejays Ltd do not contain genetically modified ingredients.
- It is our policy at Keejays Ltd not to use genetically modified raw materials or raw materials produced from any genetically modified material.

RESPONSIBILITY FOR CUSTOMERS GENERATING OWN LABEL ARTWORK

- It is the responsibility of the customer to ensure that any food label being generated from the information supplied in this specification is fully complaint with relevant UK legislation and any legislation relevant to the country where the product is going to be sold. Apart from the information supplied in this document, Keejays accept no responsibility for the generation of customer own label artwork.
- We strongly recommend to customer that label artwork is passed via the customers local Trading Standards Office, before artwork is approved and printed, for review and approval.

WARRANTY STATEMENT

- To the best of the customers knowledge, all products supplied by Keejays Ltd comply fully with the requirements
 of the Foods Safety Act 1990, Trade Descriptions Act, Weights and Measures Act, Consumer Protection Act, Food
 and Environment Protection Act, and, where appropriate, any other relevant UK or EU legislation and
 amendments thereof, affecting product in England, Scotland or Wales.
- Keejays Ltd hereby declares that the information provided in this specification is correct at the time of completion. Should any changes to the completed information be made, customers will be updated appropriately.

CONFIDENTIALITY STATEMENT

- This specification remains the intellectual property of Keejays Ltd.
- The information contained within is confidential and has been supplied to the specific customer on the understanding that it remains entirely within their ownership.

SPECIFICATION AGREEMENT

This specification should be signed by both parties to confirm acceptance, if the specification is not queried or a signed copy not received back by Keejays ltd within 14 days or an order placed between receipt and the 14 days it will be deemed that the customer has accepted the specification.

There shall be no deviation from this specification without prior agreement.

SI	JPPLIER REPRESENTATIVE	CUSTOMER REPRESENTATIVE			
Name:	Americo Nunes	Name:			
Position:	Technical Manager	Position:			
Date:	11/02/2021	Date:			
Signature:	Aminoo	Signature:			



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Version	Person Responsible	Amendment's log	Date
4	Paul Turner	Nutrition Information Updated	04/12/2006
5	Paul Turner	Allergen Information Updated	03/05/2007
6	Paul Turner	Curry Powder Compounds Updated	03/03/2008
7	Paul Turner	Micro Information Updated	13/06/2008
8	Paul Turner	Metal Detection Limits & Nutrition Information Updated	16/04/2010
9	Paul Turner	New Format, information updated	21/07/2011
10	Nikki Race	HACCP Flow Chart Updated & New Company Logo Added	26/05/2015
11	Nikki Race	Nutrition information Added	28/11/2015
12	Nikki Race	Wheat Flour Compounds Added	09/02/2016
13	Nikki Race	BRC Logo Removed	16/06/2016
14	Nikki Race	CoO & Packaging Weights Updated and Acceptance Statement Added	29/01/2018
15	Nikki Race	Packaging Code Updated	13/07/2018
16	Nikki Race	Contact Information Added, Nutrition Order Corrected	12/07/2019
17	Nikki Race	Information Copied Over into new specification Template, New product Code Added	06/01/2020
18	Americo Nunes	All specs with different sizes placed in one. Layout changed.	11/05/2020
19	Nikki Race	Allergen Section expanded	28/09/2020
20	Americo Nunes	Commodity code, Health mark and CoO info added	11/02/2021
21	Americo Nunes	Milk removed from allergens list	03/07/2021
22			
23			
24			