

	PRODUCT SPECIFICATION			
	Code: 204	Name: Japanese Curry Sauce	Date: 29/10/2021	Version: 15
	Customer: Various	Brand: Goldfish	Concentrate: Yes	Page:
	Prepared by: Technical Department	Approved by: Technical Manager	1 of 7	

Manufacturer Data			
Name:	Keejays Limited		
Address:	Crockatt Road Lady Lane Industrial Estate Hadleigh, Suffolk, UK, IP7 6RD		
Telephone:	01473 827 304	Emergency: 07836 276 755	
Email account:	enquiries@keejays.com		
Contacts:	Sammy Lee	Managing Director	sammy@keejays.com
	Amanda Walden	Director	amanda@keejays.com
	Americo Nunes	Technical Manager	americo@keejays.com
	Nicola Race	Technical Assistant	nikki@keejays.com
Accreditation:	BRC – Food Safety Issue 8	Site code – 1201874	


PRODUCTS								
Code	Pack size	Case size	Pack Barcode	Case Barcode	Shelf life	Life once opened		
20402	405g	12 (box)	5013499009848	05013499009855	24 months (Stored in a cool dry place)	24 months (Stored in a cool dry place)		
20403	405g	6 (box)	5013499009848	05013499010783				
20401	4.5kg	1	5013499010776	N/A				
Commodity code		2103909089		Health mark	Not applicable		Country of Origin	UK

Product description (Organoleptic)	
This curry has a distinctive sweetness which comes from natural spices such as Cinnamon, Star Anise and Nutmeg. The spices are clean & build slowly to a mild heat, for a smooth, luxuriously, velvety 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	

Storage			
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	≥ 101°C (No holding time)		Calibrated (UKAS approved)	Each Batch

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


	PRODUCT SPECIFICATION			
	Code: 204	Name: Japanese Curry Sauce	Date: 29/10/2021	Version: 15
	Customer: Various	Brand: Goldfish	Concentrate: Yes	Page:
	Prepared by: Technical Department	Approved by: Technical Manager		2 of 7

INGREDIENTS LIST

Fortified **Wheat** Flour (**Wheat** Flour, Calcium carbonate, Iron, Niacin, Thiamin), Palm Oil, Vegetable Oil (Rapeseed Oil, Anti Foaming Agent (E900)), Sugar, Flavour Enhancer: Monosodium Glutamate, Salt, Cardamom, Curry Powder (2%) (Coriander, Turmeric, Cumin, Gram Flour, Salt, Fenugreek, Black Pepper, Chilli, Garlic, Fennel Seed, **Mustard**, Star Anise), Water, Cinnamon, **Soya** Sauce (Water, **Soybean**, Sugar, Salt, **Wheat** Flour, Mushroom Extract), Cumin, Star Anise, Nutmeg, Liquorice, Garam Masala (Coriander, Cassia, Ginger, Cloves), Fenugreek, Black Pepper, Chilli Powder, Clove, Turmeric.

INGREDIENTS BREAKDOWN

Ingredients List		Level 1	Level 2	Country of Origin
		%	%	
	Fortified Wheat Flour	30-37		UK
1	Wheat Flour		99.59	UK
2	Calcium carbonate		0.390	UK
3	Iron		0.008	USA
4	Niacin		0.008	India
5	Thiamin		0.008	China
6	Palm Oil	25-33		Malaysia, Indonesia, Papua New Guinea
	Vegetable Oil	10-14		UK
7	Rapeseed Oil		99.999	UK, France, Lithuania, Latvia, Estonia, Poland, Bulgaria, Denmark
8	Antifoam E900		5ppm	Netherlands
9	Sugar	5-8		UK, France, Belgium, Germany, Italy, Poland, Spain, Finland, Australia, Barbados, Belize, Brazil, Congo DR, Fiji, Guyana, Ivory Coast, Jamaica, Kenya, Laos, Malawi, Mauritius, Mozambique, Nicaragua, Sudan, Swaziland, Tanzania, Trinidad, Zambia
10	Monosodium Glutamate	5-8		Vietnam, France
11	Salt	3-5		UK, Israel, Germany, Netherlands
12	Cardamom Ground	1-3		Guatemala
	Curry Powder Mild KJ	1-3		UK
13	Coriander		8.40	Russia, Poland, Romania
14	Turmeric		8.40	India
15	Cumin		8.40	Turkey, Syria
16	Gram flour		8.40	Austria, Canada, UK
17	Salt		8.40	UK
18	Fenugreek		8.40	India, UK
19	Black Pepper		8.40	Vietnam, Indonesia
20	Chilli		8.40	India
21	Garlic		8.20	India
22	Fennel Seed		8.20	Egypt
23	Mustard		8.20	Canada, USA
24	Star Anise		8.20	Vietnam
25	Water	1-3		UK
26	Cinnamon	1-3		Indonesia
	Soya Sauce	1-3		China
27	Water		30-35	China
28	Soybean		20-25	China
29	Sugar		15-20	China
30	Salt		15-20	China
31	Wheat Flour		5-10	China
32	Mushroom extract		1-5	China
33	Cumin	1-2		Turkey, Syria
34	Star Anise	1-2		Vietnam, China, (Ground in UK)
35	Nutmeg	1-2		Indonesia, India
36	Liquorice	1-2		Spain
	Garam Masala	1-2		UK Blended

	PRODUCT SPECIFICATION			
	Code: 204	Name: Japanese Curry Sauce	Date: 29/10/2021	Version: 15
	Customer: Various	Brand: Goldfish	Concentrate: Yes	Page:
	Prepared by: Technical Department	Approved by: Technical Manager	3 of 7	

37	Coriander		N/A	Russia, Poland, Romania
38	Cassia		N/A	Indonesia
39	Ginger		N/A	India
40	Cloves		N/A	India, Indonesia, Sri Lanka, Madagascar
41	Fenugreek	1-2		India, (UK Ground)
42	Black Pepper	1-2		Vietnam, Indonesia
43	Chilli Powder	1-2		India
44	Cloves	1-2		Indonesia, Sri Lanka, India, Madagascar, (UK Ground)
45	Turmeric	1-2		India


PACKAGING DETAILS			Product code: 20402		Name: Japanese Curry Sauce				Size: 12 x 405g			
Primary packaging				Secondary packaging				Tertiary				
Name		QTY	grams	Name		QTY	grams	Name		grams		
405g Tub square		12 x	22.1	Cardbox 214x214x170mm		1 x	122.4	Pallet Wrap S10 400mmx300mmx17μ		550		
405g Tub square lid		12 x	9					Card layer		1800		
								Wood pallet		25000		
Per unit	31.1g	Per case	373.2g	Per case	122.4g	Per pallet	19584g	Tertiary weight		27350g		
PALLET CONFIGURATION			Units per case		12	Cases per layer		20	Layers	8	Per pallet	160
WEIGHT/VOLUME CONTROL			Target		405g	Average		405g	T1	392.85g	T2	380.7g

PACKAGING DETAILS				Product code: 20403		Name: Japanese Curry Sauce				Size: 6 x 405g					
Primary packaging				Secondary packaging				Tertiary							
Name		QTY	grams	Name		QTY	grams	Name		grams					
405g Tub square		6 x	22.1	Shrink Film Clear 350/700mm 45mu LDPE		1 x	0.0135	Pallet Wrap S10 400mmx300mmx17μ		550					
405g Tub square lid		6 x	9					Card layer		1800					
Tray 299x92x30mm		1 x	30.9					Wood pallet		25000					
Per unit	31.1g	Per case	217.5g	Per case	0.0135g	Per pallet	4.185g	Tertiary weight		27350g					
PALLET CONFIGURATION			Units per case		6		Cases per layer		31		Layers	10	Per pallet	310	
WEIGHT/VOLUME CONTROL			Target		405g		Average		405g		T1	392.85g		T2	380.7g

PACKAGING DETAILS			Product code: 20401		Name: Japanese Curry Sauce					Size: 4.5kg		
Primary packaging				Secondary packaging					Tertiary			
Name		QTY	grams	Name		QTY	grams	Name		grams		
Chinese Bucket IML 5L/4.5kg		1 x	168					Pallet Wrap S10 400mmx300mmx17μ		550		
4.5kg/5L White Lid		1 x	36					Card layer		1800		
								Wood pallet		15000		
Per unit	204g	Per case		Per case		Per pallet		Tertiary weight		27350g		
PALLET CONFIGURATION			Units per case		1	Cases per layer		25	Layers	6	Per pallet	150
WEIGHT/VOLUME CONTROL			Target		4.5kg	Average		4.5kg	T1	4432.5g	T2	4365g

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 (No 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).

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	PRODUCT SPECIFICATION			
	Code: 204	Name: Japanese Curry Sauce	Date: 29/10/2021	Version: 15
	Customer: Various	Brand: Goldfish	Concentrate: Yes	Page:
	Prepared by: Technical Department	Approved by: Technical Manager		4 of 7


Allergen Information				
Under Dir 2003/89/EC & 2005/26/EC (Added intentionally as an ingredient or derivative)				
Allergen	Contains	Handled on same line	Handled 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	Yes	Yes	Yes	
Sulphur dioxide and sulphites	No	No	No	If they are at a concentration of >10ppm
ALLERGEN ADVICE:		May contain Celery		

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	No	

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

NUTRITIONAL INFORMATION		
Typical Values (cooked as per instructions)		
Nutrients	per 100g	Per 200g serving
Energy (Kj)	447	895
Energy (Kcal)	108	215
Fat	7.83g	15.67g
of which saturates	3.12g	6.23g
Carbohydrate	8.5g	17g
of which sugars	1.07g	2.13g
Fibre	1.23g	2.47g
Protein	1.43g	2.87g
Salt	1.41g	2.82g

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	PRODUCT SPECIFICATION			
	Code: 204	Name: Japanese Curry Sauce	Date: 29/10/2021	Version: 15
	Customer: Various	Brand: Goldfish	Concentrate: Yes	Page: 5 of 7
	Prepared by: Technical Department	Approved by: Technical Manager		

MICROBIOLOGICAL STANDARDS				
TEST	Method Ref.	SATISFACTORY	ACCEPTABLE	UNSATISFACTORY
Total Viable Count @30°C for 48hrs	AM/M: 01-1	$\leq 1 \times 10^6$	$\leq 2 \times 10^6$	$> 2 \times 10^6$
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	≤ 10 cfu / g	10 cfu / g	> 10 cfu / g
Clostridium perfringens	AM/M: 07-1	≤ 10 cfu / g	10 cfu / g	> 10 cfu / g
Presumptive Bacillus Cereus	AM/M: 13-1	≤ 300	300	> 500
Yeasts	AM/M: 10-1	$\leq 1 \times 10^4$	$\leq 1 \times 10^5$	$> 1 \times 10^5$
Moulds	AM/M: 10-1	$\leq 1 \times 10^3$	1×10^4	$> 1 \times 10^4$
Salmonella	AM/M: 12-3	Not detected in 25g	Not detected in 25g	Present in 25g
Listeria monocytogenes	AM/M: 11-E	Not detected	Not detected	Detected
Laboratory: Alliance Technical Laboratories Ltd		UKAS Accreditation No.: 2262		

Labels	
Traceability data printed on top of pots. (Example)	
Traceability label applied on top of buckets. (Example)	
Case label 12 x 405g 6 x 405g (Example)	 

Final Products Photos	
405g pots The label is IML (In-Mould-Label)	  
4.5kg bucket The label on bucket 4.5kg is IML (In-Mould-Label)	

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	PRODUCT SPECIFICATION			
	Code: 204	Name: Japanese Curry Sauce	Date: 29/10/2021	Version: 15
	Customer: Various	Brand: Goldfish	Concentrate: Yes	Page:
	Prepared by: Technical Department	Approved by: Technical Manager	6 of 7	

Final Products Case Photos	
12 x 405g case 6 x 405g case (Example)	 

Product Coding System Used	
<div style="border: 1px solid red; padding: 2px; display: inline-block;">BBE date: OCT 2020</div> <div style="border: 1px solid red; padding: 2px; display: inline-block;">19309 3B 20001 1018</div>	BBE date: OCT 2020 – Best Before Date (date must be MMM YYYY) 19309 – Batch code 3B – 3 rd load cooked in kettle B 20001 – Finished product code 1018 – 10 hours and 18 minutes

SAFETY DATA
<ul style="list-style-type: none"> 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
<ul style="list-style-type: none"> All plastics and card box we use can be recycled 100%. <ul style="list-style-type: none"> Pots and bucket – PPC - Polypropylene copolymer Pallet stretch wrap film – LLDPE - Linear low-density polyethylene Shrink film – LDPE - Low-density Polyethylene

IRRADIATION STATEMENT
<ul style="list-style-type: none"> 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.

IRRADIATION STATEMENT
<ul style="list-style-type: none"> 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
<ul style="list-style-type: none"> It is the responsibility of the customer to ensure that any food label being generated from the information supplied in this specification is fully compliant 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
<ul style="list-style-type: none"> 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.

	PRODUCT SPECIFICATION			
	Code: 204	Name: Japanese Curry Sauce	Date: 29/10/2021	Version: 15
	Customer: Various	Brand: Goldfish	Concentrate: Yes	Page:
	Prepared by: Technical Department	Approved by: Technical Manager		7 of 7

- 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.

SUPPLIER REPRESENTATIVE		CUSTOMER REPRESENTATIVE	
Name:	Americo Nunes	Name:	
Position:	Technical Manager	Position:	
Date:	29/10/2021	Date:	
Signature:		Signature:	

Version	Person Responsible	Amendment's log	Date
1	Paul Turner	New specification for new Product	14/06/13
2	Nikki Race	Flow Chart Updated, New logo Added	02/06/15
3	Nikki Race	Recipe Update	07/10/15
4	Nikki Race	Nutritional Information Updated	28/11/15
5	Paul Turner	Wheat Flour Compounds Added	09/02/16
6	Nikki Race	Specification Updated, BRC Logo Removed	16/06/16
7	Nikki Race	COO, Packaging and Signature Updated	31/01/17
8	Nikki Race	Specification Updated	13/07/18
9	Nikki Race	Format Changed, Contact Details Updated.	16/01/20
10	Americo Nunes	All specs placed in one. Layout changed.	21/08/2020
11	Nikki Race	Allergen Section Expanded	28/09/2020
12	Americo Nunes	Wheat flour breakdown with Calcium and Carbonate separated when is the same "Calcium and Carbonate".	20/10/2020
13	Americo Nunes	Commodity code, Health mark and CoO info added	11/02/2021
14	Americo Nunes	Milk removed from allergens list.	03/07/2021
15	Americo Nunes	Ingredient "Garam Masala" breakdown included in ingredients list	29/10/2021
16			
17			
18			