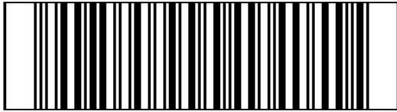


PRODUCT SPECIFICATION

PRODUCT NAME	15cm (6") Soft Corn Tortillas	PRODUCT CODE	15001
PACK SIZE & TYPE	6 packs of 24 - Total 144 Tortillas in a Corrugated Board Case		
BRAND NAME	BLANCO NINO		
SUPPLIER	Blanco Nino Ltd		
SUPPLIER ADDRESS	Blanco Nino Ltd Carrigeen Business Park, Clonmel, Co Tipperary, Ireland	TELEPHONE:	+353 52 6189723
		MOBILE	+353 87 7883744
		EMAIL:	phil@blanco-nino.com
CONTACT	Philip Martin – Commercial Joe Shields – Operations & Technical		
PRODUCTION SITE ADDRESS	Blanco Nino Ltd Carrigeen Business Park, Clonmel, Co. Tipperary Ireland E91 F759	TELEPHONE:	+353 52 6189723 – Office
		MOBILE:	+353 87 9816663
		EMAIL:	joe@blanco-nino.com
CONTACT	Philip Martin – Commercial Joe Shields – Operations & Technical		
COUNTRY OF ORIGIN	Ireland		
COMMODITY/ TARIFF CODE	1905903000		
SITE ACCREDITATION:	Licensed by the government Environmental Health Office under EU Reg. 852/2004 Registered No. 58487 GFSI Accredited		
No UNITS PER OUTER	6 x 24 = 144 Tortillas	OUTER MATERIALS	Corrugated Board Case
NETT WEIGHT PER OUTER	3.30 Kg		
PALLET TYPE	UK Standard Pallet 1200 x 1000mm Or Euro Pallet 800 x 1000mm	OUTER CS PER LAYER	UK = 21 EU = 14
LAYERS / PALLET	UK = 12 EU = 12		
TOTAL CASES PER PALLET	UK = 252 EU = 168		
INGREDIENTS (In descending order based on % of total)	Corn - USA Water - Ireland Salt - UK Dietary Fibre - EU Acidity Regulator – Calcium Hydroxide - USA		

Reference:	15001 - 15 cm SOFT White Corn Tortillas	Issue No:	07	Drafted by:	
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ANY COMPONENTS OF COMPOUND INGREDIENTS (e.g. Breadcrumbs, Pastry etc.)	None																																		
ADDITIVES NOT ALREADY LISTED ABOVE	None																																		
DOES PRODUCT CONTAIN ANY OF THE FOLLOWING ADDITIVES	<table border="1"> <thead> <tr> <th>ADDITIVE</th> <th>E No.</th> <th></th> <th></th> </tr> </thead> <tbody> <tr> <td>Sunset Yellow</td> <td>E110</td> <td></td> <td>NO</td> </tr> <tr> <td>Carnosine</td> <td>E122</td> <td></td> <td>NO</td> </tr> <tr> <td>Atrazine</td> <td>E102</td> <td></td> <td>NO</td> </tr> <tr> <td>Ponca 4R</td> <td>E124</td> <td></td> <td>NO</td> </tr> <tr> <td>Sodium Benzoate</td> <td>E211</td> <td></td> <td>NO</td> </tr> <tr> <td>Quinolone Yellow</td> <td>E104</td> <td></td> <td>NO</td> </tr> <tr> <td>Allura Red AC</td> <td>E129</td> <td></td> <td>NO</td> </tr> </tbody> </table>			ADDITIVE	E No.			Sunset Yellow	E110		NO	Carnosine	E122		NO	Atrazine	E102		NO	Ponca 4R	E124		NO	Sodium Benzoate	E211		NO	Quinolone Yellow	E104		NO	Allura Red AC	E129		NO
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Sodium Benzoate	E211		NO																																
Quinolone Yellow	E104		NO																																
Allura Red AC	E129		NO																																
NUTRITION INFORMATION	PER 100g Energy (kJ / kcal) 947 / 225 Fat 2.2g of which saturates 0.3g Carbohydrate 48.3g of which sugars 0.6g Fibre 4.4g Protein 4.5g Salt 0.5g																																		
TOTAL SHELF LIFE FROM PRODUCTION	18 months																																		
MINIMUM SHELF LIFE ON DELIVERY	12 months																																		
FORMAT OF MINIMUM DURABILITY (e.g. Best Before)	PACK: Best Before date - for example - 30/06/2016 OUTER: Best before date – for example – 30/06/2016																																		
OUTER BOX DESCRIPTION AND PRODUCTION CODING FORMAT	Product Name. Production code 5274 = 5 for 2015, 27 is the week number and 4 is the day of the week = Thursday.																																		
METHOD OF DATE MARKING AND BATCH CODE ON PACK (INNER) AND LOCATION	Ink Jet Printer Product Name. Production code 5274 = 5 for 2015, 27 is the week number and 4 is the day of the week = Thursday. Best Before Date On top of the pack																																		
METHOD OF DATE MARKING AND BATCH CODE ON OUTER AND LOCATION	Label Product Name. Production code 5274 = 5 for 2015, 27 is the week number and 4 is the day of the week = Thursday. Best Before Date. Bar Code																																		
PRODUCT BAR CODE		OUTER BAR CODE	 05391528040063 05391528040063																																

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STORAGE INSTRUCTIONS	Defrost and store in chill at 3 to 5 deg C. Use within 3 days of defrosting. Keep product well wrapped at all times to prevent them drying out.			
COOKING INSTRUCTIONS / DIRECTIONS FOR USE	Cooking instruction sheet placed in each outer case			
DELIVERY TEMPERATURES ° C Frozen -18°C Chilled 5°C	MIN: -18 deg C	MAX:		
FINAL PRODUCT QUALITY				
PHYSICAL PARAMETERS	PARAMETER		TARGET	
	Number of pieces per pack		144	
	Weight of single piece		23 to 24g	
	Piece dimension / size		Nominal 15cm diameter	
	Other			
	Foreign Body Detection		By Metal Detector: Yes	
			By X-ray analysis: No	
			By Magnetic Detection: No	
			By Visual Spotters: Yes	
Sensitivity of Metal Detectors		Fe: 2 mm Non-Fe: 2.5 mm SS: 3 mm		
Frequency of testing		Continuous		
CHEMICAL PARAMETERS	PARAMETER	METHOD	TARGET	TOLERANCE
	pH	ALS Labs	8.5	8.1 to 8.8
	AW(Water Activity)		N/A	
	Moisture	ALS Labs	44 g/100g	40 to 46g/100g
	Ash	ALS Labs	0.9 g/100g	1.0 to 1.5g/100g
	Salt	ALS Labs	0.5 g/100g	0.4g to 0.6g/100g
	Alcohol by volume		N/A	
	Mycotoxin	ALS Labs	100 microgram/kg	>300

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MICROBIOLOGICAL QUALITY	ORGANISM	METHOD REF.	TARGET	REJECT	FREQUENCY
	Total Viable Count	ISO 4833	<10,000	100,000	As per Micro Quality Schedule
	Coliforms	ISO 4832	<10	100	As per Micro Quality Schedule
	Salmonella spp.	Solus Eliza	Negative in 25g	Positive in 25g	As per Micro Quality Schedule
	Moulds & Yeasts	ISO 21527	<1,000	100,000	As per Micro Quality Schedule
	Listeria monocytogenes	ISO 11290	Negative in 25g	Positive in 25g	As per Micro Quality Schedule
OTHER QUALITY STANDARDS AND SENSORY CHARACTERISTICS	Cream to soft Yellow Corn flavour followed by a hint Lime (Calcium) Lime (mineral) followed by a corn aroma Flexible with a soft bite and slightly chewy				
PROCESS	Corn is cooked in a water/lime (Calcium Hydroxide) mixture. The batch is held at the temperature & time as specified in the recipe. The batch is allowed to cool overnight to room temperature. The cooked corn is drained and milled through a volcanic stone grinder. The resulting dough is mixed with the salt and dietary fibre. It is then formed into tortilla shapes and cooked through a triple pass gas fired oven. The product is cooled, packed in a shrink wrap pack, placed in an outer case and then frozen.				
CRITICAL CONTROL POINT (CCP)	Process Step	Parameter	Critical Limit	Test Frequency	Corrective Action
	Metal Detection	Metal	As above	Continuous	Reject
	Blast Freezer	Temperature	-12 Deg C	Continuous	Reject
	Cold Store	Temperature	-12 Deg C	Continuous	Reject

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PACKAGING QUALITY									
DESCRIPTION OF PRIMARY PACK	Weight of packaging	Paper / Board (g)	Glass (g)	Steel (g)	Aluminium (g)	Plastic (g)	Wood (g)	Composites of any mentioned before (g)	
	Recyclable					Shrink Wrap 13g			
	Non-Recyclable								
	Net Weight: 3.30 Kg Gross Weight: 4 Kg Dimensions (L x W x H): cm 32 x 16.5 x 12 cm								
TESTS ON FINAL PACKAGING	Case Structure – any evidence of poor closing or crushing Correctness of product labelling information – Product name, product code, bar code, production traceability code, best before date								
DESCRIPTION OF OUTER PACK	Please indicate weight of packaging	Paper / Board (g)	Glass (g)	Steel (g)	Aluminium (g)	Plastic (g)	Wood (g)	Composites of any mentioned before (g)	
	Recyclable	125g							
	Non-Recyclable								
	Net Weight: 3.30 Kg Gross Weight: 4 Kg Dimensions (L x W x H): cm 32 x 16.5 x 12 cm								
OUTER PACK CLOSURE	Sealing Tape – No staples used								
TRANSPORT PACKAGING	Please indicate weight of packaging	Paper / Board (g)	Glass (g)	Steel (g)	Aluminium (g)	Plastic (g)	Wood (g)	Composites of any mentioned before (g)	
	Recyclable	25				100	20,000		
	Non-Recyclable								
	Pallet Details	Pallet Type		Pallet Size		Cases/Layer		Layers/Pallet	
		Euro Pallet		1200 x 800 mm		14 cases		12 Layers	
		Std. UK Pallet		1200 x 1000 mm		21 cases		12 Layers	

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PRODUCT SUITABILITY					
PERSONS FOR WHOM THE PRODUCT SUITABLE:	Vegetarians	YES			
	Vegans	YES			
	Kosher	YES			
	Kosher Certified			NO	
	Halal	YES			
	Halal Certified			NO	
	Coeliacs	YES			
WHAT THE PRODUCT DOES or DOES NOT CONTAIN:	Genetically Modified Organisms			NO	
	Azo And Coal Tar Dyes			NO	
	Artificial Colours			NO	
	Natural Colours			NO	
	Artificial Sweeteners			NO	
	Natural Flavourings			NO	
	Artificial Flavourings			NO	
	Preservatives			NO	
	Added Sugar			NO	
	Added Salt	YES			
	Meat			NO	
	Animal Fat (Other Than Dairy)			NO	
	Offal			NO	
	(Mechanically Recovered Meat) MRM			NO	
	Rennet			NO	
	Lecithin			NO	
	Cocoa			NO	
	Hydrogenated Oil			NO	
	Added Trans Fats			NO	
	ALLERGENS				
	Cereals Containing Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut, or Hybridised Strains) and products thereof				NO
	Crustaceans and products thereof				NO
	Eggs and products thereof				NO
	Fish and products thereof				NO
	Peanuts and products thereof				NO
	Soybeans and products thereof				NO
	Milk and dairy products (Including Lactose)				NO
	Nuts (Namely Almond, Hazelnut, Persian Walnut, English Walnut, Cashew, Pecan Nut, Brazil Nut, Pistachio Nut, Macadamia and Queensland Nut) and products thereof				NO
	Sesame Seeds and products thereof				NO
	Celery and products thereof				NO
	Mustard and products thereof				NO
	Lupin and products thereof				NO
	Molluscs (Gastropods, Bivalves or Cephalopods) and products thereof				NO
Sulphur Dioxide and Sulphites (> 10mg/Litre or 10mg/Kg)				NO	
Any other known allergen or May contain allergen (Please detail below)				NO	

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HAS PRODUCT BEEN IRRADIATED?			NO
SPECIFICATION AUTHORISATION			
This specification is confidential and may not be divulged to a 3 rd party without permission from Blanco Nino Ltd			
SIGNATURE On behalf of the Supplier:		SIGNATURE On behalf of Customer	
NAME	Joe Shields	NAME	
POSITION	Head of Operations	POSITION	
SIGNATURE	Joe Shields	SIGNATURE	
DATE	22 nd February 2021	DATE	

WARRANTY STATEMENT

1. All preparation, processing, packaging and handling are carried out under strictly hygienic conditions.
2. Product will be fit for purpose of the nature and substance stated in this specification and free from extraneous and foreign matter.
3. Product shall comply with current EC legislation concerning toxic or other objectionable substances in food stuffs.
4. Product shall be free from rodent and insect contamination.
5. Product complies with current EC Food Regulations and any other relevant statutory, requirements, directives, orders or decisions.
6. Product will be supplied in hygienic packaging so that the stated shelf life is assured when stored under the recommended conditions.
7. Product will be supplied in accordance with this agreed specification.
8. Product has not been treated by irradiation.
9. Pesticide/agrochemical residues in the ingredient shall not exceed the maximum residue levels specified in the EC Pesticide Regulations, or those given in the FAO/WHO Codex Alimentarius.
10. Product will be delivered using clean transport in the stated conditions (i.e. ambient, chilled, or frozen).
11. The information on this specification can be used without reservation to advise customers with food allergies, intolerances or aversions, especially those who may die from an anaphylactic reaction to minute traces of ingredients.
12. Copy of outer case label available on request.
13. Copy of product information insert sheet available on request.

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Amendments Table:

Date:	Amendment:	Version No:	Drafted by:	Approved By:
02/01/16	File First Created	00	BOB	G. Raftery
02/02/17	Awaiting BRC Certification	01	BOB	G. Raftery
06/07/18	BRC Grade Added	02	BOB	G. Raftery
26/10/18	Dietary Fibre Added	03	BOB	G. Raftery
23/02/19	Calcium Carbonate Deleted	04	BOB	G. Raftery
17/06/19	Origin, CCP -12 Deg C, BRC Accredited added	05	BOB	G. Raftery
10/03/20	BRC Accredited replaced by GFSI Accredited, New Tariff Code applied, Microbiological Quality frequency of testing amended to As per Micro Quality Schedule	06	BOB	G. Raftery
22/02/21	Amending Technical Details, Adding Drafted Section to Footnote, Adding Digital Barcode image	07	BOB	BOB

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