Finished Product Name and weight	Truffle Hunter Finished	Commodity Code (Import &
	Product Code	Export)
White Truffle & Lobster Crisps 100g	WCRI100	20052020
FDA/FCE no. for low acid products	Barcode (Item)	Barcode (Case)
N/A	5060650961491	35060650961492



White Truffle & Lobster Crisps 100g WCRI100

Potato Crisps with a sprinkling of White truffle with lobster flavouring

PRODUCT IMAGE

FINISHED PRODUCT



PRODUCT LABEL Tin Artwork Interior and appropriate in the control of the contro

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SECTION 1: SUPPLIER DETAILS							
Supplier Details:	Supplier Details:						
Supplier Name	TruffleHunter Ltd						
Address	Lakeside Business Park, South Cern	ey, Gloucestershire, GL7 5	XL				
Technical Contact Name	Charlotte Jones Commercial Contact John Gregson Fechnical Manager Name Sales Director						
Technical Contact number	+44 (0) 3333 4455 79	Commercial Contact number	+44 (0) 3333 4455 79				
Technical email address	technical@trufflehunter.co.uk Commercial email iohn.gregson@trufflehunter.co.uk address						
Emergency contact	John Gregson +44 (0) 7944 183110						

SECTION 2: RAW MATERIA	SECTION 2: RAW MATERIALS AND RECIPE					
Raw Material	Recipe % Breakdown List all processing aids/ processing time and temperatures/ state e.g. powder, solid, liquid		Country of Origin			
Potatoes	71	Solid	UK			
Sunflower Oil	25	Oil	Ukraine			
Rice Flour	2	Powder	Brazil, Cambodia, Egypt, Guyana, India, Myanmar, Paraguay, Portugal, Puerto Rico, Spain, Thailand, UK			
Salt	1.6	Powder	UK			
Potato Maltodextrin	0.1	Powder	Germany, Holland, Poland			
Natural Flavouring	0.1	Powder	Belgium, Germany, Netherlands, Poland, UK			
Flavouring	0.1	Powder	USA, UK			
Black Pepper	0.1	Powder	Belgium, Germany, Netherlands, Poland, UK			
White Truffle Powder	0.1	Powder	Italy			
Anticaking agent: E341(iii), (used in flavour mix)	N/A	Powder	Israel, USA			
Anticaking agent: E551 (used in flavour mix)	N/A	Powder	Germany, UK			
Anticaking agent: E535 (used in flavour mix)	N/A	Powder	Germany, UK			
Rapeseed oil as Antifoaming Agent E900	N/A	Liquid	Netherlands *On very rare occasions the seeds may come from: France, Germany, Hungary, Bulgaria, Romania, Slovakia, Serbia, Poland, Czech			

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	Republic, Belgium, Latvia, Lithuania, Austria,
	Australia, Denmark and Uruguay

Ingredients List (in descending order)

Potatoes, Sunflower Oil, Rice Flour, Salt, Potato Maltodextrin, Natural Flavouring, Flavouring, Black Pepper, White Truffle Powder* (0.10%)

*Origin – Non UK

SECTION 3: NUTRITION per 100g				
Nutrition	Units	Values		
Energy	kJ	2161		
Energy	kcal	518		
Protein	g	7.0		
Fat	g	30		
Saturates	g	3.6		
Available Carbohydrate	g	51		
Total Sugars	g	0.2		
Salt	g	1.07		
	<u>-i</u>			

SECTION 4: MICROBIOLOGICAL STANDARDS						
Microorganism	Units	Target	Maximum	Reject		
Total Count 30°C 48hr	cfu / g	<100	1000	>1000		
E. coli	cfu /g	<10	10	>10		
Presumptive Enterobacteriaceae	cfu / g	<10	500	>500		
S. aureus	cfu / g	<20	100	>100		
Mould	cfu / g	<100	500	>500		
Yeast	cfu /g	<100	500	>500		
C. perfingens	cfu /g	<10	100	>100		
Salmonella spp D	ND in 25g	ND	ND	Detected		
Listeria spp D	ND in 25g	ND	ND	Detected		

SECTION 5: ORGANOLEPTIC STANDARDS				
Quality Description				
Appearance	A mixture of sizes with mainly whole crisps. Flowing freely and not clumping together			
Colour	Golden no burnt or green crisps			
Flavour	White truffle, salty and potato			
Aroma	White truffle and lobster			

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Texture Crisp not soft

SECTION 6: ALLERGENS				
Allergens	Present in the raw material	Present on the same manufacturing line	Present in storage areas at manufacturer	Present in storage areas at TruffleHunter
	Yes/ No	Yes/ No	Yes/ No	Yes/ No
Celery/ Celeriac and products thereof	No	No	No	Yes
Cereals containing gluten and products thereof	No	No	No	Yes
Crustaceans and products thereof	No	No	No	Yes
4. Eggs and products thereof	No	No	No	Yes
5. Fish and products thereof	No	No	No	No
6. Lupin and products thereof	No	No	No	No
7. Milk and products thereof	No	Yes	Yes	Yes
8. Molluscs and products thereof	No	No	No	No
9. Mustard and products thereof	No	No	Yes	Yes
10. Nuts (Hazelnuts,Almonds,Walnuts,Pistachios, Pecan,Cashews,Queensland, Macadamia Nuts,Brazil Nuts,Filberts) and products thereof	No	No	No	Yes
11. Peanuts and products thereof	No	No	No	Yes
12. Sesame and products thereof	No	No	No	Yes
13. Soya and products thereof	No	No	No	No
14. Sulphites and Sulphur Dioxide and products thereof	No	No	No	Yes
Allergen Controls				
Description of allergen controls and cross contamination controls in place Please attach copy of allergen control procedure	* TruffleHunter employs specific controls designed to avoid contamination and cross contamination within its production processes whilst maintaining storage conditions designed to segregate ingredients with allergen risk.			

SECTION 7: SUITABILITY INFORMATION			
	Yes/ No		
Suitable for vegetarians	Yes		
Suitable for vegans	Yes		
Suitable for Kosher diets	No		
Suitable for Halal diets	No		

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SECTION 8: HACCP	
НАССР	Yes HACCP in place
Process Flow	White Truffle Crisps are produced in the UK and measured into recyclable metal tin containers.
ССР	Metal Detector. 1.0 mm Fe, 1.0 mm Non-Fe, 1.0 mm Stainless Steel.
Chemical Analysis	Free Fatty Acids (as Oleic Acid), g/100g. Target is <2

SECTION 9: PACKAGING				
Material Finished Product	Metal Tin			
Dimensions Finished Product (Lx W x H) mm	102 x * x 146			
Weight (g) Finished product (unit)	210			
	Tin is 110g Aluminium			
What method of "Tamper evident" sealing is used?	Pull away lid			
Material Of Case	Cardboard, 300g			
	PKG-BOX-RPC144608/1			
Weight (g) Case (12)	2812			
Case Dimensions (Lx W x H) mm	416 X 312 X 148			
Recyclable (Yes/ No)	Finished Product Case			
	Yes	Yes		

SECTION 10: STORAGE & TRACEABILITY						
SHELF LIFE	SHELF LIFE					
Overall Shelf Life Once Packed	12	months				
Minimum shelf life on dispatch from TruffleHunter	6	months				
Shelf Life (opened) <i>Guidance</i> Only	24 hours	Suitable for freezing (Yes/ No)	No			
STORAGE & DISRIBUTION TEN	STORAGE & DISRIBUTION TEMPERATURES					
	Ambient (5-22 C)	Chilled (0-5 C)	Frozen (-18 C)			
Storage Conditions (opened)	✓					

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Please tick the boxes to sho	ow you have read, understo	od and agree with the state	ements and comply	Please	
with the requirements.	ow you have read, andersto	od and agree with the state	ements and compry	tick	
with the requirements.				here	
Accurate Information	TruffleHunter warrants	that all information in this	specification is		
	III	lection of the materials, pro	-		
	the suppliers manufact	the suppliers manufacturing facilities where the raw materials are manufactured. All information is supplied in accordance with the agreed product			
	manufactured.				
	All information is suppl				
		ly with all relevant UK and	• .		
	accordance with SALSA	Certification and HACCP pr	rinciples. This includes		
	compliance with releva	nt legislation covering the	scope of manufacturing		
	from the point of origin	of materials through to th	e supply of the finished		
	product and all activitie	es in between such as proce	essing, packaging		
	storage, handling and la	storage, handling and labelling.			
	TruffleHunter UK is an US FDA Registered facility, and our products have been approved in accordance with US FDA Low Acid Filing Regulations. This specification is the property of TruffleHunter Ltd. Details on this specification must not be changed without prior agreement with TruffleHunter Ltd.				
	period only. We review regular basis. The latest	on is up to date at the time and up-date our product s t version is always available ions, please do not hesitate	pecifications on a on request. If you		
Prepared By:		Authorised By:			
Name	Sakshi Shiram	Name	Charlotte Jones		
Signature	Sakshi Shiram	Signature	C Jones		
Position	Specification	Position	Technical Manager		
	Technologist				
Date	13.02.24	Date	15.02.24		

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