

Finished Product Specification

Finished Product Name and weight	Truffle Hunter Finished Product Code	Commodity Code (Import & Export)
Black Truffle Crisps 100g	BCRI100	20052020
FDA/FCE no. for low acid products	Barcode (Item)	Barcode (Case)
N/A	5060650960241	15060650960248



Black Truffle Crisps 100g BCRI100

Potato Crisps with a Sprinkling of Black Truffle Flavour Seasoning

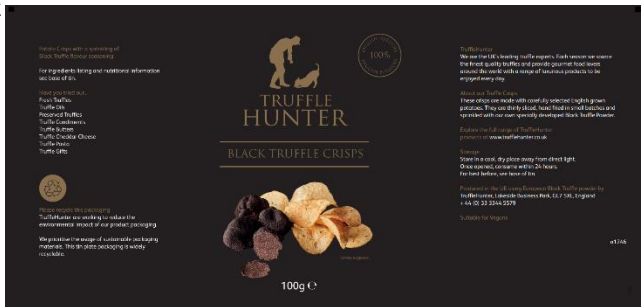
PRODUCT IMAGE

FINISHED PRODUCT



PRODUCT LABEL

Tin Artwork



Base label printed

TRUFFLE HUNTER
Black Truffle Potato Crisps
100g e

Potato Crisps with a sprinkling of Black Truffle flavour seasoning

Ingredients: Potatoes, Sunflower Oil, Rice Flour, Salt, Potato Maltodextrin, Flavouring, Black Pepper, Natural Flavouring, Black Summer Truffle Powder* (0.10%) * Origin- Non UK

BCRI100
a1443

I.2328
Best Before (DD/MON/YY): / /

PACKAGING

12 in a case



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SECTION 1: SUPPLIER DETAILS

Supplier Details:

Supplier Name	TruffleHunter Ltd		
Address	Lakeside Business Park, South Cerney, Gloucestershire, GL7 5XL		
Technical Contact Name	Charlotte Jones	Commercial Contact Name	John Gregson
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 address	john.gregson@trufflehunter.co.uk
Emergency contact	John Gregson +44 (0) 7944 183110		

SECTION 2: RAW MATERIALS AND RECIPE

Raw Material	Recipe % Breakdown	Grade <small>List all processing aids/ processing time and temperatures/ state e.g. powder, solid, liquid</small>	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
Flavouring	0.1	Powder	USA, UK
Black Pepper	0.1	Powder	India, Indonesia, Sri Lanka
Natural Flavouring	0.1	Powder	Belgium, Germany, Netherlands, Poland, UK
Black Summer 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 <i>*On very rare occasions the seeds may come from: France, Germany, Hungary, Bulgaria,</i>

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Romania, Slovakia, Serbia, Poland, Czech Republic, Belgium, Latvia, Lithuania, Austria, Australia, Denmark and Uruguay.

Ingredients List (in descending order)

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

*Origin – Non UK

SECTION 3: NUTRITION per 100g

Nutrition	Units	Values
Energy	kJ	2103
Energy	kcal	504
Protein	g	5.6
Fat	g	29
Saturates	g	3.4
Available Carbohydrate	g	51
Total Sugars	g	<0.1
Salt	g	1.82

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. perflingens	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. Crisps to be free flowing and not bunching together
Colour	Golden, no burnt or green crisps
Flavour	Black truffle, salty and potato

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Aroma	Black truffle
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
1. Celery/ Celeriac and products thereof	No	No	No	Yes
2. Cereals containing gluten and products thereof	No	No	No	Yes
3. 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) <i>and products thereof</i>	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

HACCP	Yes HACCP plan in place
Process Flow	Black Truffle Crisps are produced in the UK and measured into recyclable metal tin containers.
CCP	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 of <2

SECTION 9: PACKAGING

Material Finished Product	Metal Tin	
Dimensions Finished Product (D x 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, 292g 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


Overall Shelf Life Once Packed	12	months	
Minimum shelf life on dispatch from TruffleHunter	6	months	
Shelf Life (opened) <i>Guidance Only</i>	24 hours	Suitable for freezing (Yes/ No)	No

STORAGE & DISRIBUTION TEMPERATURES

	Ambient (5-22 C)	Chilled (0-5 C)	Frozen (-18 C)
Storage Conditions (opened)	✓		

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SECTION 11: WARRANTY AND SIGNATURE

Please tick the boxes to show you have read, understood and agree with the statements and comply with the requirements.

Please tick here

Accurate Information

TruffleHunter warrants that all information in this specification is accurate and a true reflection of the materials, processes and activities at the suppliers manufacturing facilities where the raw materials are manufactured.

All information is supplied in accordance with the agreed product specification and comply with all relevant UK and EU legislation, and in accordance with SALSA Certification and HACCP principles. This includes compliance with relevant legislation covering the scope of manufacturing from the point of origin of materials through to the supply of the finished product and all activities in between such as processing, packaging 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.

This product specification is up to date at the time of issue for a limited period only. We review and up-date our product specifications on a regular basis. The latest version is always available on request. If you have any specific questions, please do not hesitate to contact us at any time.

✓

Prepared By:		Authorised By:	
Name	Sakshi Shiram	Name	Charlotte Jones
Signature	Sakshi Shiram	Signature	<i>C Jones</i>
Position	Specification Technologist	Position	Technical Manager
Date	13.02.2024	Date	15.02.24

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