

1. <u>Article (SAP) number & product name:</u>

2436	65 - GB	18 Flour Tortillas 30cm 1650g (frozen)
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2. <u>Product Description:</u>

A round Flat Bread, can be used to wrap up any kind of food to choice. The wraps can be served cold, warm, oven baked, micro wave heated and even deep fried.

3. <u>Physical & Analytical Standards:</u>

Appearance	Round, flat	Weight	1650g
Texture	Fine, layered, with relief	Weight system	e-sign
Taste&Aroma	Typical taste of a flour tortilla	Moisture	32 +/- 2%
Diameter (Average diameter per tortilla)	300 +/- 20 mm	рН	0
Length (Naan & Pitta)	n/a	Width (Naan & pitta)	n/a

4. Ingredient Declaration:

WHEAT flour (69%), water, vegetable oil (rapeseed), sugar, emulsifier (E471), raising agents (E500, E450), salt, acid (malic acid)

Allergy Advice

For allergens, including cereals containing gluten, see ingredients in CAPITAL LETTERS.



Customer Product Specification

5. <u>Nutritional Values per 100g:</u>

Energy	kJ	1322	of which sugars	1.9
Energy	kcal	313	Fibre	2.1
Total	Fat	7.3	Protein	8
of which sa	aturates	0.7	Salt	1.2
Carbohy	drate	53		

6. <u>Allergy Information:</u>

	Present (+) / Absent (-)		Present (+) / Absent (-)
Cereals which contain gluten	+	Milk and products thereof (including lactose)	-
Crustaceans and products thereof	-	Nuts and products thereof	-
Egg and products thereof	-	Celery and products thereof	-
Fish and products thereof	-	Mustard and products thereof	-
Peanuts and products thereof	-	Sesame seed and products thereof	-
Soya and products thereof	-	Sulphur dioxide > 10 ppm	-
Lupin and products thereof	-	Molluscs and products thereof	-
This product may contain traces of:			
No traces			



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7. Shelf Life

Days from Production	18 months	Days into Depot	365 days
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8. <u>Storage Conditions</u>

Frozen, -18°C. To keep fresh, close firmly after opening and keep in a cool place max. 7°C) for maximum 7 days. Do not refreeze after thawing. For optimum use we recommend usage at ambient temperature and within 24 hours after defrost.

9. Quality Systems & Legislation

Compliance with Food Legislation and certification against mentioned standards		
EU/NL Food Legislation	Compliant	
НАССР	Compliant	
BRC	Certificate	
IFS	Certificate	
AIB	Certificate	
HALAL	Certificate	
RSPO	Certificate	
ORGANIC	Certificate	
NON GMO	Certificate	

10. Logistics Information

18
8
3
9
27
Euro (80x120cm)
87 10637 10344 0
87 10637 10345 7
Frozen
The Netherlands



11. Genetically Modified Material Control Policy

Mission Foods is committed to the production of Quality products, which do not contain
materials which have been derived from actual or potentially genetically modified
sources. This statement is given taking into account that adventitious contamination
may occur at any point up to a level of 0.9% before it is considered to be 'impure'.

It is our intention to work closely with our suppliers to ensure the genetic integrity of our materials and where applicable the identity preserved systems they employ are maintained to prevent the introduction of genetically modified stock to our facility.

We will ensure that we meet the relevant legislation set in place by Dutch and European governing bodies in the maintenance of our status. Further to this we will consult with our customers to ensure we continue to meet their requirements in terms of product, packaging and labelling.

In recognition of this commitment we will evaluate the needs of our employees in the application of this policy and provide the necessary resources and training.

Date of Spec:	21/03/2018	
Spec Version:	E	
Spec Created By:	Emiel Raemakers - QA Manager	



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Addendum to specification: 24365 - GB

Extra logistical information

Primary packaging		
Type of packaging	PET/PE film	
Dimensions packaging	370x320x40mm	
Tare weight	17g	
Secondary packaging		
Type of packaging	Brown closed cardboard case	
Dimensions packaging	691x342x189mm	
Tare weight	1093g	
Pallet height (including pallet)	185 cm	