



FINISHED PRODUCT SPECIFICATION

PRODUCT NAME: Fermfast Dualfine 65g	PRODUCT CODE: 01LDC007
PRODUCT FUNCTION: Finings	COMPLETED BY: Jeanette Daniels
ISSUE NUMBER : 1	ISSUE DATE: 24/08/2016
REASON FOR CHANGE: First Issue	

1. INGREDIENTS BREAKDOWN

Silicic acid : Silica solution

Chitosan - Malic acid, Chitosan flake (**Crustacea**), preservative [Sodium Metabisulphite (**Sulphites**)]

2. PRODUCT DESCRIPTION (APPEARANCE, SMELL, TASTE OR VISUAL ATTRIBUTES)

Silicic - translucent white liquid

Chitosan - clear viscous liquid

3. PACK PHYSICAL PARAMETERS

	Target	Tolerance
Pack dimensions	130mm x 183.09mm	+/- 5mm

4. RECOMMENDED SHELF LIFE, STORAGE AND SPECIFIC HANDLING INSTRUCTIONS

24 months in cool dry conditions

5. PRODUCT PACKAGING DETAILS

Primary Packaging: Pre-printed laminate, printed -Duplex

MAP Y/N- No

Secondary Packaging:

Cardboard outer type ET

6. MANUFACTURE SITE

SPL International, Philip Jones House, Poole Hall Industrial Estate, Ellesmere Port, Cheshire, UK. CH66 1ST

7. LABELLING INFORMATION PACK/OUTER

Pack-

BBE INFO:[xx/xxxx] (24months).

BATCH:[xxxxxx]

Outer-

Fermfast Dualfine 65g

Qty: 200

Batch: [xxxx]

BBE: [xx/xxxx]



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8. BATCH TRACEABILITY

Each batch of material is marked with a 4-digit batch code (or date code), for example 1025 (this is situated on the product identification label.) The first digit of this code signifies the year (i.e. 1 = 2011) and the remaining 3 digits signify the julienne day (i.e. 025 = the 25th day of the year.) This means that a batch of product marked with a batch or date code 1025 would have been produced on 25/01/11. Each product is also marked with a product code (also situated on the product identification label.) The product code, the batch code or date code can then be used to trace the production documentation for any specific batch of product. The production documentation contains full details of the manufacture of the product and also contains all batch codes for any raw materials that were used in the manufacture of the product.

9. ALLERGEN	Ingredient YES/NO	Used in the same factory YES/NO
Cereals containing gluten	N	Y
Crustacea	Y	Y
Egg and egg products	N	N
Fish and fish products	N	Y
Milk and milk products	N	Y
Molluscs and products	N	N
Peanuts and products	N	N
Sesame seeds and products	N	N
Soy and soy products	N	N
Sulphites	Y	Y
Tree nuts and tree nuts products	N	N
Mustard and products	N	N
Celery and products	N	Y
Lupin and products	N	N

10. SUITABILITY FOR THE FOLLOWING DIETS:	Yes/No
Vegetarian;	N
Vegan;	N
Kosher;	N
Halal;	N

11. GENETIC MODIFICATION – SPL DOES NOT USE GENETICALLY MODIFIED MATERIALS IN ITS PRODUCTS.

12.	PROCESS CONTROLS & QC CHECKS				
PARAMETER	METHOD	BY WHOM	FREQUENCY	TARGET	COMMENTS
Weight	Calibrated scale	Operator	Every 15 mins	Minimum	Weight
Seal	Squeeze	Operator	Every 15 mins	No leaks	Seal
Appearance	Visual	Operator	Every 15 mins	To agreed standard	Appearance
Coding – Clear Legible	Visual	Operator	Every 15 mins	To agreed standard	Coding – Clear Legible
Correct BB				As per coding sheet	Correct BB
Nick position				To agreed standard	Nick position



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13. MICROBIOLOGICAL FOOD SAFETY LIMITS: - Not typically quoted for this type of product.					

Signed on behalf of SPLJeanette Daniels.....Date24/08/2016.....

Name /PositionQuality & Technical Manager.....

Signed on behalf of customerDate

Name/Position

.....Company.....