


GMF-SP-012	Wholey Moly Chocolate and Hazelnut Cookie 38g				
	Issue No:	Issue Date:	Issued By:	Approved By:	
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Outline Information:

Product Name:	Wholey Moly Chocolate and Hazelnut Cookie 38g				
Product Code	F00303				
Description:	Chocolate and Hazelnut Cookie				
Ingredients / Allergens:	<p>Ingredients: Gluten Free Rolled Oats, Roasted Hazelnuts (14%), Sunflower Oil, Dark Chocolate (cacao nibs, coconut sugar, cacao butter) (8%), Cashews, Date Syrup, Rice Syrup, Cacao Butter, Chicory Fibre, Cacao Powder (4%).</p> <p>Allergen advice. For allergens, see ingredients in bold. Produced on a site which handles Peanuts</p> <p>See allergens in bold.</p>				
Country of Origin:	Produced in the United Kingdom				
Site of Manufacture:	Green Way Foods Ltd. Units A7/A8/A9 Greenways Business Park Winslow Road Great Horwood Buckinghamshire MK17 0NP Tel: 01296 715535 Email: Info@greenwayfoods.co.uk				
Technical Contact	Abbie Thornton	Telephone	07891299985	Email	abbie@greenwayfoods.co.uk
Site Certification	BRC Global Standard for Food Safety V8.				


Recipe Details

Raw Material	Recipe %	Grade / Specification	Supplier	Country of Origin
Porridge Oats		Porridge Flakes. Certified Gluten Free	Glebe Farm Foods	UK
Oat flour		Certified Gluten Free	Primary: Morning Foods Secondary: Glebe Farm Foods	UK
Cacao Powder		Organic, Kosher, Vegan certified	Supernutrients/ Rhumveld/ Voicevale	Peru
Nibbed Hazelnuts		Min size 4mm [p/c 101792]	Voicevale/ RM Curtis	Turkish
Cashew Paste		Min size 4mm [p/c 101792]	RM Curtis/ Petrow Food Groups/ Nutland	Vietnam, Ivory Coast, India
Rice Syrup		Brown rice syrup	H Plus	Belgium
Dark Date Syrup		Dark	Beloved/ Global Foods	Iran, Iraq, Oman, UAE
Sunflower Oil		Pure sunflower oil	Kluman & Balter/ KTC	France, Ukraine, Romania, Bulgaria, Moldavia, Argentina
Chocolate Chunks		70% Chocolate	GWF (made in house)	UK Produced (Cacao Nibs originate from Peru, Coconut Sugar originates from Indonesia/ Malaysia and Cacao butter originates from Peru)
Cacao butter		Organic	Voicevale/ Supernutrients	Peru
Chicory Fibre		Liquid	Caldic	Belgium

Details of Compound Ingredients

Ingredient	Breakdown
Chocolate Chips	(cacao nibs 45%, coconut sugar 29.5%, cacao butter 25.5%)

Material specifications indicated above shall be primary choice /supply base for manufacture of this product. However subject to market availability and in order to provide consistent supply alternative sources may be selected subject to reasonable material specification equivalency. Any change to specification will always be notified to the customer in writing.

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Processing Summary

Physical & Chemical Characteristics:

	Tolerance	Test Regime
Visual Appearance	Dark brown circular cookie with flecks of beige hazelnuts.	Taste panel checks weekly and continuously every 20 minutes on the line.
Flavour & Aroma	Hazelnuts and chocolate flavour and aroma	Taste panel checks weekly
Texture	Soft but dry bite. Crumbles slightly when eating	Taste panel checks weekly along with check-weigh checks on the production line.
Product Weight	38g	6 manual checks every 20 mins at packing stages. All product packed within tolerances given below. Each pack passed over a checkweigher.
Weight Declaration System	Average - 'e' mark compliant	All product automatically check-weighed to EU average weight requirements
Average Weight System Tolerances	T1 Value – 3.42g Prod weight (34.58g) T2 Value – 6.84g Prod weight (31.06g)	All products automatically check weighed to EU average weight requirements. Product may be packed between nominal (38g) and T1 product weight and 2.5% (1 in 40 packs) of run between T1 and T2 product weight provided batch average maintained.
Water Activity (Aw)	<0.75	In house verification
Gluten	<20mg/kg	Annual verification – certified lab

Further detail as to physical attributes of packed and unpacked products may be agreed in addition to this specification via a dually authorised QAS document.

Foreign Body Control

Control Measure	Tolerance	Test Frequency / Method
Sieving of Dry Powdered Raw Materials pre-mix	2mm Aperture size for dried powdered materials	Sieve condition evaluated at start of shift and every batch. Every batch used sieved during weigh up.
Metal Detection	Metal Detection 1.5mm Ferrous, 1.8mm Non-Ferrous, 2.0mm Stainless Steel.	Each pack passed through detector. Operability tested at start and end of run and every 20 minutes there between.


Microbiological Criteria

Organism	Target	Reject	Frequency
TVC (cfu/g)	<10 ⁴	>10 ⁶	Monthly
Yeasts (cfu/g)	<10 ⁴	>10 ⁵	Monthly
Moulds (cfu/g)	<10 ⁴	>10 ⁵	Monthly
S. aureus (cfu/g)	<20	>100	Monthly
Enterobacteriaceae (P) (cfu/g)	<100	>10 ⁴	Monthly
E. Coli (cfu/g)	<10	>100	Monthly
Non- pathogenic Listeria Spp / 25g	Not Detected	>100	Monthly
Listeria Monocytogenes /25g	Not Detected	Detected	Monthly
Salmonella Spp / 25g	Not Detected	Detected	Monthly

Tested conducted by ALS Laboratories UKAS ref 1349 Accredited to ISO/IEC 17025:2005

Typical Nutritional Values

	Per 100g	Method
Energy kJ/kcal	2060kJ/492kcal	Calculated
Total Fat	32.3g	Calculated
- of which Saturates	7.9g	Calculated
Carbohydrate	38.3g	Calculated
- of which Sugars	12.3g	Calculated
Fibre	10.8g	Calculated
Protein	10.2g	Calculated
Salt	0.03g	Calculated

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Product flow wrapped into printed film according to flavour. 12 packs are packed within an SRP and shrink wrapped and palletised.

Type	Packaging Description	Material Spec	Size	Approx. Weight/unit	Recyclable?
Primary	Film	CC80/19HBPEHS, VARNISH Matt UV Flood Coated	99µ	2g	Yes
Primary	U-card	Unprinted U card FBB 350um, 215gsm	85x10x78	1.8g	Yes
Secondary	SRP Outer	Printed	172x115x97mm	46.2g	No
Tertiary	Shrink Wrap	Polyolefin	15micron gauge L190 x 150mm x H75mm	0.179g (2.15g/case)	Where Facilities Exist
Tertiary	Pallet	CHEPStd Wooden	L1200 x W1000 x H160mm	690g (24.85kg Tot/Pallet)	Reusable
Tertiary	Pallet Wrap	LLDPE & LDPE	-	50g (0.416/SRP)	Where Facilities Exist

Labelling Detail


Lot / Date Coding Format	MMYY (Julienne Code) and time
Unit Barcode (single pack)	5060602570139
Secondary (case) Barcode	05060602570160

Visual Representation



Allergens / Intolerance

Allergen	Contains	Does Not Contain	Site Handles	Comments
Cereals Containing Gluten* and products thereof		X		Declared Gluten free on pack. Site dedicated Gluten Free.
Milk/Dairy and products thereof		X		
Egg and products thereof		X		
Soya and products thereof		X		
Nuts** and products thereof	X		X	Contains hazelnuts and cashews
Peanuts and products thereof		X	X	Site handles Peanuts
Fish and products thereof		X		
Crustaceans and products thereof		X		
Celery and products thereof		X		
Lupin and products thereof		X		
Mustard and products thereof		X		

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Molluscs and products thereof		X		
Sesame and products thereof		X		
Sulphur Dioxide >10mg/kg			X	

*Namely Wheat (such as spelt and Khorasan wheat/ Kamut), rye, barley and oats (where not specified gluten free variant)

** Namely almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia (or Queensland) nuts

Suitable For

Vegetarians	✓	Vegans	✓
Kosher	Not Certified	Halal	Not Certified
Coeliac	✓	Free from Artificial Additives	✓
Free From Preservatives	✓	Free From Artificial Flavours	✓
Free From Artificial Colours	✓		

Storage Requirements

Cool dry storage in original closed packaging protected from dust, moisture, light and extremes of temperature and humidity.

Transportation & Palletisation


Product shall be bulk stored in boxes and palletised for collection by customers own nominated haulier and distribution partner at ambient temperatures. Green Way Foods Ltd. however will only accept and load into in clean vehicles protected from dirt, dust moisture, chemical taint or other materials that may present risk of contamination to the end product and reserve the right to refuse any non-complaint vehicle at customers own cost.

Best Before /Shelf Life / Traceability

Shelf-life calendar +9 months from day of production. Best before date represented in following fashion;

Best Before: MMMYY

Batch coding of end product provided by Julienne day code (YDDD) for date of manufacture allowing full trace back to raw materials and supply.


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Warranties / Disclaimers

Product shall be made in accordance with the parameters laid out within this specification and shall be gluten free in accordance with the Gluten Regulation EC 41/2009 (<20mg/kg). Products covered by the scope of this specification and the materials used in its production are not included in the scope of EC regulations and 1829/2003 and 1830/2003 regarding genetically modified food and feed. No gene-modifying techniques are used in the manufacture of the product nor are any raw materials or processing aids produced with the aid of genetic modification. As such the product can be declared to not contain GMO as far as reasonably practicable. Product shall be produced and packaged under hygienic conditions in accordance with applicable legislation and good manufacturing processes. Information used in the completion of this specification has been compiled from sources considered to be dependable and is accurate and reliable to the best of our knowledge and belief at the time of authorisation. The information contained herein does not relieve the user of the verification of any limitations of use as existing legislation. Information held within this document should be held with commercial confidence and with the content herein remains the intellectual property of Green Way Foods Ltd and Wholey Moly.

Authorisation

Green Way Foods Ltd

Version Number	3	Date Authorised	08/10/2021
Authorised By (Sign)		Name & Position	A. Thornton- Technical and Development Coordinator
Scheduled review date (12 months from Authorisation)		08/10/2022	

Acceptance

On Behalf of:

Sign		Date	
Name		Position	

Please note if this specification is not returned signed, within 28 days of the date of receipt, Green Way Foods Ltd will assume acceptance of this document.

Amends Register

Date	Version	Amendment Summary
24/11/2020	1	New
12/08/2021	2	Peanuts added
08/10/2021	3	Process update