



**Country Range Specification 2017**

<b>1. SUPPLIER DETAILS</b>	
Supplier name	At Atlantique Alimentaire SAS
Supplier address	2 Impasse Samuel de Champlain, 17000 La Rochelle France
Telephone number	Please use Kiril contacts 01909 534000
Is this address the manufacturing address	No
Manufacturing site name (If different from above)	Atlantique Alimentaire SAS
Manufacturing site address (if different from above)	2 Impasse Samuel de Champlain 17000 La Rochelle France
Manufacturing site: Telephone number	Please use Kiril contacts: 01909534000
Is this address the packing site	Yes
Packing site name (If different from above)	Packing site N/A
Packing site address (if different from above)	Packing site N/A
Packing site: Telephone number	Packing site N/A
Technical contact name	QA Team: Tonia/ Julie/ Florentina/ Hannah/ Grace
Technical job title	Quality Administrator
Technical contact phone number	01909 534000
Technical e-mail address	qa@kiril-mischeff.com
Please select the wholesaler	11 Country Range Group

<b>2.1 PRODUCT INFORMATION</b>	
Product type	1 Food
Generic product type	2 Bakery
Category of the product	1 Frozen
Please state if the site producing the product is accredited to a GFSI recognised standard	1 Yes
Product name Enter the name as it appears on the pack	Country Range Tomato & Basil Quiche
Enter any legal (descriptive) product name required on pack	Shortcrust pastry with an egg, tomato, cheese and basil filling

<b>2.2 PRODUCT LABEL</b>	
Please enter the product code that is used for product ordering	<b>40183600</b>
Product bar code	<b>5023616504859</b>
Outer bar code	<b>05023616524000</b>
Is the Product a variable weight/volume Yes, indicates you have something like a piece of steak or fruit, of variable weight	<b>0 No</b>
<b>Pack &amp; size (Give pack size by weight or volume and give number of packs in an outer)</b>	<b>4x1.2kg</b>
How many of the inner units are in the outer case	<b>4</b>
Could the trade item be split?	<b>0 No</b>
Is this product packed to a minimum or average quantity	<b>Minimum</b>
Please state Identification/Health Mark	<b>Packaging: EMB17300W, Sanitary: FR17.300.105CE</b>
State the net drained weight (kg)	<b>0.0</b>
Is the net drained weight to be used on the label instead of a quid statement.	<b>N/A</b>
Please state the portion guide or average serving	<b>12</b>
Unit of division	<b>4 Portions</b>
Please state the number of slices, pieces, servings, portions per 100g	<b>12</b>
Please select the Country of origin where the product is made	<b>8 France</b>
<b>Storage instructions for the product</b>	Keep frozen at -18°C or below
<b>Directions for Use</b>	Without thawing, remove from packaging. Place product on a baking tray in the middle of a pre-heated fan assisted oven at 200°C/Gas mark 6 for approximately 30-40 minutes. Cooking times may vary according to your equipment.
<b>Cooking guidelines</b>	Without thawing, remove from packaging. Place product on a baking tray in the middle of a pre-heated fan assisted oven at 200°C/Gas mark 6 for approximately 30-40 minutes. Cooking times may vary according to your equipment.
Please provide an example of date marking	<b>DDMMYYYY</b>
Where is the date shown on pack e.g. back of pack	<b>BBE on inner and outer carton</b>
Where is the Health mark shown on pack	<b>Inner and outer pack</b>

List any allergens that may be in this product through cross contamination and will require a "may also contain xxx, xxx" statement	<b>May contain celery, soya and nuts</b>
Please list any on pack warnings e.g. for bones/steam/shell etc.	<b>Product must be heated before use.</b>
Does this product contain alcohol above 1.2%	<b>No</b>
Please state alcohol content	<b>No Alcohol</b>
Is the product packaged in a protective atmosphere	<b>No</b>

### 3. MEAT PRODUCTS

Does this product contain meat	<b>No</b>
Declared meat content	<b>No Meat</b>
Declared added water in meat	<b>No Meat</b>
Please attach a copy of meat content calculation	<b>No Meat</b>
<b>Country (ies) of origin of meat</b>	No Meat
Please select the meat type	<b>No Meat</b>
Please state the meat cut size	<b>No Meat</b>
Which species of meat do you handle in your factory	<b>No Meat</b>
Please state what testing you carry out on incoming raw materials for non specified meat species	<b>No Meat</b>
Please state the sampling frequency for incoming raw materials on non specified meat species	<b>No Meat</b>
Please state what testing you carry out on finished product for non specified meat species	<b>No Meat</b>
Please state the sampling frequency for finished product on non specified meat species	<b>No Meat</b>
Have you had an incidents of non-bovine DNA in beef products	<b>No Meat</b>
Please give details of any incidents of non-bovine DNA in beef products	<b>No Meat</b>

### 4. PRODUCT ACCREDITATION

Is the product Red Tractor certified	<b>0 No</b>
Is the product Fair trade accredited	<b>0 No</b>
Is the product Marine stewardship accredited	<b>0 No</b>
Is the product Organic certified	<b>0 No</b>
Is the product SALSA, Safe & Local Supplier Approved	<b>0 No</b>
Does the product have a British Lion Mark	<b>0 No</b>
Is the product RSPCA Assured accredited	<b>0 No</b>

Is the product LEAF Marque (Linking Environment and Farming) accredited	<b>0 No</b>
Is the product Rainforest Alliance accredited	<b>0 No</b>
Does the product have a Food for Life Catering Mark	<b>0 No</b>
Is the product Quality Meat Scotland accredited	<b>0 No</b>
Is the product Farm Assured Welsh Livestock accredited	<b>0 No</b>
Is the product accredited to Northern Ireland Beef & Lamb Farm Quality Assurance Scheme	<b>0 No</b>
Does the product have an AHDB Beef and Lamb Quality Standard Mark	<b>0 No</b>
Is the product accredited to RSPO	<b>1 Yes</b>
Is the product School Approved (The Requirement for School Food Regulation 2014)	<b>1 Yes</b>
Please state the specific Tarrif code for the product  TARIC codes. TARIC, standing for Integrated Tariff of the European Communities (or more specifically - TARiff Integre Communautaire), is a multilingual database containing the various rules which apply to the import of specific products imported into the EU	<b>1905 9080</b>

<b>5. DAIRY PRODUCTS</b>	
Does this product contain dairy	<b>Yes</b>
Rennet (confirm GM status)	<b>N/A</b>
Where is the rennet derived from	<b>N/A</b>

<b>6. FISH PRODUCTS</b>	
Does this product contain fish	<b>No</b>
Please select species of the fish If you select OTHER please state the species in the optional comment box, please click comment after you have entered the text	<b>No Fish</b>
State declared added water of the product	<b>No Fish</b>
Please select if the fish is natural or reformed	<b>No Fish</b>
Please state the degree of water "glaze" present as a percentage by weight	<b>No Fish</b>
Is this product on the fish to avoid list <a href="https://www.mcsuk.org/downloads/fisheries/fishweek/FishWeek_FishList_Jan2011.pdf">https://www.mcsuk.org/downloads/fisheries/fishweek/FishWeek_FishList_Jan2011.pdf</a>	<b>No Fish</b>
Please attach your policy on sustainability	<b>No Fish</b>
Please select which continent and region you fish in	<b>No Fish</b>
Please attach a copy of your catch certificate (if applicable):  You need a catch certificate for marine caught fish for human consumption if you:  export fish to certain non-EU countries (UK catch certificate)	<b>No Fish</b>

import fish into the EU from non-EU countries (EU catch certificate) export fish caught by a UK fishing vessel to a non-EU country (for example, for processing) and it's re-imported back to the EU Catch certificates are issued by the country where the fishing vessel is registered (the flag state). They prove that fish have been caught legally and contain information about:  when the fishing took place where the fishing took place how much fish was caught  It's an offence to import fishery products without a validated catch certificate - you can be prosecuted and fined up to £50,000.	
Please select the commercial designation of the fish	<b>No Fish</b>
Has the product been previously frozen then defrosted	<b>No Fish</b>

<b>7. REWORK</b>	
Confirm if mycotoxin controls on cereals, flours / dried fruit & seeds are applicable	N/A
Confirm if rework is used and controls are in place	N/A
If rework is used, please give details	N/A

<b>8. NUTRITIONAL INFORMATION</b>				
Please confirm that you have entered all the nutritional information typical values as grams and not in mg	Yes			
Are the nutrition values provided per 100g or 100ml (as sold)	100g			
State the quantity and unit (g/ml) of portion size	100g			
<b>Constituents</b>	<b>Per 100</b>	<b>Per Portion</b>	<b>Source of Data state whether from analysis, calculation or reference data (for calculation &amp; reference data state source &amp; version of data e.g. McCance &amp; Widdowsons V6, Nutricalc etc.)</b>	<b>Frequency of testing</b>
Energy kJ	898	898		
Energy kcal	215	215		
Fat	13	13	Nutritional values obtained by calculation	N/A
of which saturates	6.7	6.7	Nutritional values obtained by calculation	N/A
of which monounsaturates	4.0	4.0		
of which polyunsaturates	1.0	1.0		
of which trans fat	0.7	0.7		
Carbohydrate	18	18	Nutritional values obtained by calculation	N/A
of which sugars	2.2	2.2		
of which polyols	0.0	0.0		

of which starch	14.8	14.8		
Fibre	0.90	0.90	Nutritional values obtained by calculation	N/A
Protein	6.10	6.10	Nutritional values obtained by calculation	N/A
Salt	1.20	1.20	Nutritional values obtained by calculation	N/A
Sodium	0.48	0.48	Calculated from Salt	N/A
Organic Acids	0.0	0.0	N/A	N/A
Alcohol	0.0	0.0	N/A	N/A

<b>8.2 AS MADE UP / COOKED PORTION INFORMATION (IF APPLICABLE)</b>				
Are the nutrition values provided per 100g or 100ml (as consumed)	100g			
State the quantity and unit (g/ml) of portion size as made up/cooked portion	12 portions - 100g portions			
<b>Constituents</b>	<b>Per 100</b>	<b>Per Portion</b>	<b>Source of Data state whether from analysis, calculation or reference data (for calculation &amp; reference data state source &amp; version of data e.g. McCance &amp; Widdowsons V6, Nutricalc etc.)</b>	
Energy kJ	883	883		
Energy kcal	212	212		
Fat	13	13	Nutritional values obtained by calculation	
of which saturates	6.7	6.7	Nutritional values obtained by calculation	
Carbohydrate	17	17	Nutritional values obtained by calculation	
of which sugars	2.2	2.2	Nutritional values obtained by calculation	
Fibre	0.9	0.9	Nutritional values obtained by calculation	
Protein	6.2	6.2	Nutritional values obtained by calculation	
Salt	1.2	1.2	Nutritional values obtained by calculation	
Sodium	0.48	0.48	Calculated from salt	
Organic Acids	0.0	0.0	N/A	
Alcohol	0.0	0.0	N/A	

<b>8.3 NUTRIENT BASED STANDARDS</b>		
If this product is made up further / cooked by caterers before consuming, please confirm that you have provided NBS values for both as a mix/raw and as consumed	N/A	
As per 100g of product	As packed	As consumed
Non-milk extrinsic sugars (g)	0.0	0.0

Vitamin A (µg - micrograms)	0.0	0.0
Vitamin C (mg)	0.0	0.0
Folate (µg - micrograms)	0.0	0.0
Calcium (mg)	0.0	0.0
Iron (mg)	0.0	0.0
Zinc (mg)	0.0	0.0
Cholesterol per 100 g/ml	0.0	

9. ORGANOLEPTIC QUALITY		
Parameter	Accept	Reject
Appearance (including blemishes, defects and splits)	Tomato and Basil Quiche 30cm diameter	Outside specification tolerances
Colour	Typical of the product	Off colours
Aroma	Typical of the product	Off odours
Taste	Typical of the product	Off flavours
Texture	Typical of the product	Watery

10. CONTENTS / WEIGHT		
Parameter	Target	Tolerance
Piece Size (If applicable)	N/A	N/A
Weight per Unit	1.2kg	N/A

11. FOREIGN BODY SAFETY MEASURES		
Please list all known intrinsic foreign bodies for this product e.g. bone, fat, gristle, insects, stone, extraneous vegetable matter etc.		
Intrinsic Foreign Bodies	Accept	Reject
N/A	N/A	N/A
Is the product packed to a known standard e.g. Campden Grade	N/A	
Does the pesticide residues meet the MRLs (Minimum Residue Limits)	Yes	
State primary method of Food safety management. e.g., metal detection, sieving, filtration etc	Metal detection	
State frequency of checks for metal detection, sieving, filtration etc	Hourly	

12. PACKAGING	
Is the primary packaging recyclable	No

If the primary packaging is not recyclable, please state why	<b>Foil tray</b>
Give full description of all packaging materials including any tamper evident sealing details	<b>Tomato &amp; Basil Quiche</b>
Primary Packaging (Inner): Type	<b>4 Foil</b>
Please state the quantity of cases per pallet layer	<b>21</b>
Please state the quantity of layers per pallet	<b>4</b>
Please state the quantity of cases per pallet	<b>84</b>
What is the pallet height in meters	<b>1.6</b>
Pallet gross weight (kg)	<b>241.6</b>
<b>Glass on the inner in grams</b>	0.0
Plastic on the inner in grams	<b>10</b>
Paper on the inner in grams	<b>30</b>
Aluminium on the inner in grams	<b>20</b>
Steel on the inner in grams	<b>0.0</b>
Any other inner packaging in grams	<b>30</b>
<b>Glass on the outer in grams</b>	0.0
Paper on the outer in grams	<b>489</b>
Aluminium on the outer in grams	<b>0.0</b>
Plastic on the outer in grams	<b>0.0</b>
Steel on the outer in grams	<b>0.0</b>
Any other outer packaging in grams	<b>0.0</b>
<b>Primary Packaging (Inner): Dimensions Length</b>	<b>290</b>
Primary Packaging (Inner): Dimensions Width	<b>280</b>
Primary Packaging (Inner): Dimensions Depth	<b>45</b>
Primary Packaging (Inner): Weight	<b>50</b>
Primary Packaging (Inner): Colour	<b>Foil</b>
<b>Secondary Packaging (Outer): Type</b>	<b>4 Case</b>
Secondary Packaging (Outer): Length	<b>295</b>
Secondary Packaging (Outer): Width	<b>285</b>
Secondary Packaging (Outer): Height	<b>179</b>
Secondary Packaging (Outer): Weight	<b>489</b>
Secondary Packaging (Outer): Net Weight	<b>0.489</b>
Product manufacturing and waste, plastic contents (g)	<b>489</b>

Product manufacturing and waste, paperboard contents (g)	489
Is the pallet returnable	0 No
What is the minimum order quantity between 1 and 1,000	84
What is the delivery lead time in days?	5
Product manufacturing and waste, wood contents (g), maximum 50,000	26000
What is the gross weight of the product (Weight of product + weight of packaging in Kg)	7.8
Is the secondary packaging recyclable	Yes
If the secondary packaging is not recyclable, please state why	Secondary packaging is recyclable

## 12.2 CODING, SHELF LIFE, DISTRIBUTION

Outer - Indicate method of production coding (not minimum durability marking)	DDMMYYYY
Explanation of date coding system please explain any coding for inner or outer packing)	DDMMYYYY
Please attach an image of the label	N/A
Single unit item weight	1.2
Total shelf life in days	548
Shelf life on delivery in days	182
Shelf life once opened in days	3
Temperature on delivery: Min c	-21
Temperature on delivery: Max c	-15

## 12.3 PACKAGING STATEMENT

Please confirm all primary packaging used for this product is of a suitable food grade which is compliant with all relevant Legislation	Yes
Please provide a brief description of the production process and packaging procedures for this product	Please refer to attached process flow

## 13. DIETARY INFORMATION

Item	Yes/No	Ingredient	Cross Contamination
		Yes/No	Yes/No
Added Salt	1 Yes	1 Yes	0 No
Added Sugar	0 No	0 No	0 No

<b>Almond</b>	Used on same equipment/line, clean down validated, verified and documented, risk of contamination.	0 No	0 No
<b>Artificial Colour</b>	1 Yes		
<b>Artificial Antioxidant</b>	0 No		
<b>Artificial Flavourings</b>	0 No		
<b>Artificial Flavour Enhancers</b>	0 No		
<b>Artificial Sweeteners</b>	0 No		
<b>Artificial Preservatives</b>	0 No		
<b>Barley</b>	No	0 No	0 No
<b>Brazil Nut</b>	Used on same equipment/line, clean down validated, verified and documented, risk of contamination.	0 No	0 No
<b>Tree Nut</b>	Used on same equipment/line, clean down validated, verified and documented, risk of contamination.		
<b>Cereals Containing Gluten</b>	Yes		
<b>GM Protein</b>	0 No		
<b>Caffeine</b>	0 No	0 No	0 No
<b>Cashew</b>	Used on same equipment/line, clean down validated, verified and documented, risk of contamination.	0 No	0 No
<b>Celery/Celeriac</b>	Used on same equipment/line, clean down validated, verified and documented, risk of contamination.	No	Yes
<b>State Celery or Celeriac</b>	May contain celery		
<b>Crustaceans</b>	Used on same equipment/line, clean down validated, verified and documented, no risk of contamination.	No	No
<b>Egg</b>	Yes	Yes	No
<b>Fish</b>	Used on same equipment/line, clean down validated, verified and documented, no risk of contamination.	No	No
<b>Gluten</b>	Yes	Yes	No
<b>Hazelnut</b>	Used on same equipment/line, clean down validated, verified and documented, risk of contamination.	No	Yes
<b>Hydrogenated Fats</b>	0 No	0 No	0 No
<b>Irradiated Material</b>	0 No		
<b>If the product contains irradiated material, please confirm that it is declared in the packaging</b>	0 No		
<b>Lupin</b>	No	No	No
<b>Kamut</b>	No	No	No
<b>Milk</b>	Yes	Yes	No
<b>Molluscs</b>	Used on same equipment/line, clean down validated, verified and documented, no risk of contamination.	No	No
<b>Mustard</b>	Yes	Yes	No


<b>Nuts</b>	Used on same equipment/line, clean down validated, verified and documented, risk of contamination.	No	Yes
<b>Oats</b>	No	No	No
<b>Peanut</b>	No	No	No
<b>Pecan Nut</b>	Used on same equipment/line, clean down validated, verified and documented, risk of contamination.	No	Yes
<b>Pistachio nut</b>	Used on same equipment/line, clean down validated, verified and documented, risk of contamination.	No	Yes
<b>Queensland nut</b>	Used on same equipment/line, clean down validated, verified and documented, risk of contamination.	No	Yes
<b>Macadamia Nut</b>	Used on same equipment/line, clean down validated, verified and documented, risk of contamination.	No	Yes
<b>Rye</b>	No	No	No
<b>Sesame</b>	No	No	No
<b>Soya</b>	Used on same equipment/line, clean down validated, verified and documented, risk of contamination.	No	Yes
<b>Are they sourced from a Valid IT recognised source</b>	N/A		
<b>Please attach a copy of your Valid IT certification</b>	N/A		
<b>Spelt</b>	No	No	No
<b>Sulphur Dioxide / Sulphites</b>	Used on same equipment/line, clean down validated, verified and documented, no risk of contamination.	No	No
<b>State the level of Sulphur Dioxide / Sulphites</b>	1 (<10mg)		
<b>State the concentration of Sulphur Dioxide / Sulphites</b>	0.0		
<b>Select unit measure for Sulphur Dioxide / Sulphites</b>	1 mg/kg		
<b>Unrefined Nut Oils &amp; Derivatives</b>	Used on same equipment/line, clean down validated, verified and documented, risk of contamination.	No	Yes
<b>Walnut</b>	Used on same equipment/line, clean down validated, verified and documented, risk of contamination.	No	Yes
<b>Wheat</b>	Yes	Yes	No
<b>Sodium Aluminium Phosphate (SALP)</b>	0 No	No	No

<b>14. SPICES</b>	
If the product contains chilli powder, chilli mixes, curry powder, paprika, turmeric are they sourced from a Valid IT recognised source	<b>No</b>
If product contains chilli powder, chilli mixes, curry powder, paprika, turmeric that are sourced from a Valid IT recognized source, please attach a copy of the Valid IT certification	<b>N/A</b>

<b>15. SUITABLE FOR</b>	
Is the product suitable for vegetarians	<b>1 Yes</b>
Is the product suitable for vegans	<b>0 No</b>
Is the product suitable for coeliacs (gluten free)	<b>0 No</b>
Is the product suitable for kosher	<b>0 No</b>
If kosher certified, please attach a copy of certificate	<b>N/A</b>
Please state the expiry date	<b>N/A</b>
Is the product suitable for halal	<b>0 No</b>
If halal certified, please attach a copy of certificate	<b>N/A</b>
Please state the expiry date	<b>N/A</b>
Is the product suitable for people with low salt diet	<b>0 No</b>
Is the product suitable for nut allergy sufferer	<b>0 No</b>
Is the product suitable for lactose intolerant diet	<b>0 No</b>

<b>16. ADDITIONAL ON PACK CLAIMS</b>	
Is your product claimed as low fat	<b>0 No</b>
Is your product claimed as low salt	<b>0 No</b>
Is your product claimed as low sugar	<b>0 No</b>
Is your product claimed as 1 of your 5 a day	<b>0 No</b>
Is your product claimed as high in fibre	<b>0 No</b>

<b>17. FSA SALT FORM</b>	
Does this product fall within one of the food categories chosen by the FSA	<b>No</b>
Does this product meet the FSA 2017 salt targets	<b>FSA Skip</b>
If necessary, do you have plans to develop the product to meet the above targets	<b>FSA Skip</b>
Please provide estimated timings of this change	<b>FSA Skip</b>

<b>18. PHOTO</b>	
Please attach a photo of this product supplied to Country Range	<p><b>Attached</b>  <a href="#">MicrosoftTeams-image_(13)_quiche_in_plastic.png</a></p> 

19.1 GENERAL COMMENTS	
Please make any relevant comments regarding this specification	N/A

19.2 PHYSICAL STANDARDS			
Parameter	Tolerance	Frequency of testing	Method of testing
Foreign Material	absent	Per batch	Visual
N/A	N/A	N/A	N/A
N/A	N/A	N/A	N/A
N/A	N/A	N/A	N/A
N/A	N/A	N/A	N/A
N/A	N/A	N/A	N/A
N/A	N/A	N/A	N/A
N/A	N/A	N/A	N/A
If you test more than 7 physical parameters, please upload it as a separate document			N/A

19.3 CHEMICAL STANDARDS			
Parameter	Tolerance	Frequency of testing	Method of testing
N/A	N/A	N/A	N/A
N/A	N/A	N/A	N/A
N/A	N/A	N/A	N/A
N/A	N/A	N/A	N/A
N/A	N/A	N/A	N/A
If you test more than 5 physical parameters, please upload it as a separate document			N/A

19.4 MICRO STANDARDS				
Micro Organism	Target limit	Rejection limit	Method of testing	Frequency of testing
TVC	100000	5000000	Approved lab method	Every batch
Enterobacteriaceae	0.0	0.0	N/A	N/A
Coliforms	0.0	0.0	N/A	N/A
E. coli	10	100	Approved lab method	Every batch
Yeast and Moulds	N/A	N/A	N/A	N/A
Staphylococcus aureus	100	1000	Approved lab method	Every batch

<b>Salmonella spp.</b>	0.0	1	Approved lab method	Every batch
<b>Listeria spp.</b>	0.0	0.0	N/A	N/A
<b>Listeria monocytogenes</b>	10	100	Approved lab method	Every batch
<b>Clostridium perfringens</b>	30	300	Approved lab method	Every batch
<b>Campylobacter</b>	0.0	0.0	N/A	N/A

### 19.5 ADDITIONAL STANDARDS

Please state the name of laboratory used for microbiological analysis	<b>Pathogen testing is subcontracted to an external laboratory. External laboratory accreditation number: Silliker/Merieux cofrac 1-1287</b>
Please state the accreditation status of the laboratory used for microbiological analysis	<b>Pathogen testing is subcontracted to an external laboratory. External laboratory accreditation number: Silliker/Merieux cofrac 1-1287</b>
Please state the pesticide residues (If applicable)	N/A
Ferrous metal : Tolerance / sensitivity (mm)	<b>2.0mm</b>
Non-ferrous metal : Tolerance / sensitivity (mm)	<b>3.0mm</b>
Stainless steel : Tolerance / sensitivity (mm)	<b>3.0mm</b>
Cooking Temperature (If applicable)	<b>pre-heated fan assisted oven at 200°C/Gas mark 6</b>
Time (If applicable)	<b>approximately 30-40 minutes</b>
Give full description of all packaging materials including any tamper evident sealing details	<b>Quiche in foil tray, sealed plastic bag and cardboard box. 6 quiches per outer cardboard case</b>
Describe checks on seals	<b>Cartons are sealed with coloured tape and checks as per factory packaging procedure</b>

### 20. PALM OIL SUSTAINABILITY

Does the product contain Palm Oil	<b>Yes</b>
If the product contains palm oil, is the palm oil sustainable	<b>1 Yes</b>
If the product contains palm oil, is the palm oil mass balance	<b>0 No</b>
If the product contains palm oil, is the palm oil RSPO	<b>1 Yes</b>
If the product contains palm oil, is the palm oil Green Palm	<b>0 No</b>
If the product contains palm oil, is the palm oil certified	<b>1 Yes</b>
If the product contains palm oil, please attach certificate	<b>Attached</b> <a href="#">2022.01_RSPO_Certificat_ATLANTIQUE_ALIMENTAI RE.pdf</a>
Please state the expiry date of RSPO Certification	<b>05/02/2025</b>

If the product does not contain palm oil, are there plans to change

0 No

## 21. SPECIFICATION HISTORY

Specification issue number (1 for initial spec)	F1271 - Supplier spec number
Specification approval date	25/04/2025
Are there any further Comments you want to pass on to Country Range	RSPO palm oil. RSPO member number: 9-3844-20-000-00

## 22. SUPPLIER STATEMENT

Name of person completing the specification	Hannah Wiseman
Position of person completing the specification	QA Technologist
Date of completion	30/01/2025

## RECIPE DETAILS

Enter all ingredients with quantities or percentages

Recipe % :  Accurate Value

Ingredients	% in recipe	Allergen	Declaration	Compound	Supplier name	Legal name	Ingredients / Additives quality - Powder, Dried, Liquid, Size, Dice, Seasonal Variation	Function in ingredient	Function in final product	Quantity in ingredient mg/kg (ppm)	Additive category e.g. Natural / Nature Identical / Artificial	Country of origin	Physical properties of ingredients (i.e powder, liquid, particulate) to include aroma appearance, size, texture
Milk	25.65	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="radio"/> No (Country Range Tomato & Basil Quiche 4x1.2kg)	Gérentes, Laiterie Les Fayes	Milk	Liquid	Ingredient	Ingredient	N/A	N/A	France	Liquid
Egg	12.97	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="radio"/> No (Country Range	Atlantic Ovo,	Whole egg	Liquid	Ingredient	Ingredient	N/A	N/A	France	Liquid

				Tomato & Basil Quiche 4x1.2kg )	Lafaye, SNO									
Wheat Flour	13.10	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="radio"/> No ( Country Range Tomato & Basil Quiche 4x1.2kg )	Minoterie Bellot, Périgord farine	Wheat flour	Powder	Ingredient	Ingredient	N/A	N/A	France, Spain	Powder	
Water	10.38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="radio"/> No ( Country Range Tomato & Basil Quiche 4x1.2kg )	Approved supplier	Water	Liquid	Ingredient	Ingredient	N/A	N/A	France	Liquid	
Tomato	9.14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="radio"/> No ( Country Range Tomato & Basil Quiche 4x1.2kg )	Approved supplier	Tomato	Solid	Ingredient	Ingredient	N/A	N/A	France, Spain	Solid	
Cream	8.65	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="radio"/> No ( Country Range Tomato & Basil Quiche 4x1.2kg )	Gérentes, Laiterie Les Fayes, Candia, De Nous A Vous	Fresh cream	Liquid	Ingredient	Ingredient	N/A	N/A	France	Liquid	
Margarine	7.28	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="radio"/> Yes ( Country Range Tomato & Basil Quiche 4x1.2kg )	Approved supplier	Margarine	Solid	Ingredient	Ingredient	N/A	N/A	EU 27, Malaysia, Indonesia, South East Asia, Thailand Palm oil and fat: Southeast Asia (Malaysia, Indonesia, New Guinea), Ivory Coast, New Britain, Ghana, Cameroon, Brazil and Colombia. Rapeseed oil: France, Germany, Hungary, Slovakia, Poland, Czech Republic, Belgium, Austria, Russia, Ukraine, Australia, Denmark and Great Britain.	Solid	

Palm Fat	32	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Ⓒ No (Margarine)	Approved supplier	Palm fat	Solid	Ingredient	Ingredient	N/A	N/A	Southeast Asia (Malaysia, Indonesia, New Guinea), Ivory Coast, New Britain, Ghana, Cameroon, Brazil and Colombia	Solid
Palm Oil	25.43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Ⓒ No (Margarine)	Approved supplier	Palm oil	Liquid	Ingredient	Ingredient	N/A	N/A	Southeast Asia (Malaysia, Indonesia, New Guinea), Ivory Coast, New Britain, Ghana, Cameroon, Brazil and Colombia	Liquid
Rapeseed Oil	22.86	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Ⓒ No (Margarine)	Approved supplier	Rapeseed oil	Liquid	Ingredient	Ingredient	N/A	N/A	France, Germany, Hungary, Slovakia, Poland, Czech Republic, Belgium, Austria, Russia, Ukraine, Australia, Denmark and Great Britain	Liquid
Water	16.29	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Ⓒ No (Margarine)	Approved supplier	Water	Liquid	Ingredient	Ingredient	N/A	N/A	France	Liquid
Salt	1.71	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Ⓒ No (Margarine)	Approved supplier	Salt	Granular	Ingredient	Ingredient	N/A	N/A	France, China	Granula
E472e	1.14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Ⓒ No (Margarine)	Approved supplier	Mono and Diglycerides of fatty acids	Liquid	Emulsifier	N/A	8299	N/A	EU 27, Malaysia, Indonesia, South East Asia, Thailand	Liquid
E270 Lactic acid	0.57	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Ⓒ No (Margarine)	Approved supplier	Lactic acid	Powder	Acidity regulator	N/A	4149	N/A	EU 27, Malaysia, Indonesia, South East Asia, Thailand	Powder
Cheddar Cheese	5.49	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Ⓒ Yes (Country Range Tomato & Basil Quiche 4x1.2kg)	Approved supplier	Cheddar cheese	Solid	Ingredient	Ingredient	N/A	N/A	Germany, Belgium, France, Italy, Luxembourg, Netherlands, Denmark, Ireland, United Kingdom, Greece, Spain, Portugal, Austria, Finland, Sweden	Solid
Milk	95	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Ⓒ No (Cheddar Cheese)	Approved supplier	Milk	Liquid	Ingredient	Ingredient	N/A	N/A	Germany, Belgium, France, Italy, Luxembourg,	Liquid

												Netherlands, Denmark, Ireland, United Kingdom, Greece, Spain, Portugal, Austria, Finland, Sweden	
Salt	1.6	<input type="checkbox"/>	<input type="checkbox"/>	☉ No ( Cheddar Cheese )	Approved supplier	Salt	Granular	Ingredient	Ingredient	N/A	N/A	France, China	Granula
Lactic Starter Culture	1.4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	☉ No ( Cheddar Cheese )	Approved supplier	Lactic ferments	Liquid	Ingredient	Ingredient	N/A	N/A	Germany, Belgium, France, Italy, Luxembourg, Netherlands, Denmark, Ireland, United Kingdom, Greece, Spain, Portugal, Austria, Finland, Sweden	Liquid
Coagulating Enzyme	1.1	<input type="checkbox"/>	<input type="checkbox"/>	☉ No ( Cheddar Cheese )	Approved supplier	Coagulating enzyme	Liquid	Ingredient	Ingredient	N/A	N/A	Germany, Belgium, France, Italy, Luxembourg, Netherlands, Denmark, Ireland, United Kingdom, Greece, Spain, Portugal, Austria, Finland, Sweden	Liquid
E160a	0.9	<input type="checkbox"/>	<input checked="" type="checkbox"/>	☉ No ( Cheddar Cheese )	Approved supplier	E160aiiii	Liquid	Colour	N/A	4941	N/A	Germany, Belgium, France, Italy, Luxembourg, Netherlands, Denmark, Ireland, United Kingdom, Greece, Spain, Portugal, Austria, Finland, Sweden	Liquid
Rice Starch	2.88	<input type="checkbox"/>	<input checked="" type="checkbox"/>	☉ No ( Country Range Tomato & Basil Quiche 4x1.2kg )	Approved supplier	Rice starch	Powder	Ingredient	Ingredient	N/A	N/A	Argentina, Laos, Egypt, Pakistan, Guyana, Thailand, Vietnam, Paraguay, Cambodia, Uruguay, Myanmar, France, Turkey, Italy, Greece, Spain, Portugal, Bulgaria, Chile, Kazakhstan,	Powder

												Mauritius, Russia, Brazil	
Potato Starch	1.83	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Ⓒ No ( Country Range Tomato & Basil Quiche 4x1.2kg )	Approved supplier	Potato starch	Powder	Ingredient	Ingredient	N/A	N/A	Netherlands, Germany, France	Powder
Salt	0.79	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Ⓒ No ( Country Range Tomato & Basil Quiche 4x1.2kg )	Approved supplier	Salt	Granular	Ingredient	Ingredient	N/A	N/A	France, China	Granula
Rice Flour	0.6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Ⓒ No ( Country Range Tomato & Basil Quiche 4x1.2kg )	Approved supplier	Rice flour	Powder	Ingredient	Ingredient	N/A	N/A	France, Italy, Spain, Greece, Portugal, Thailand, Guyana, Egypt, India, Myanmar, Argentina, Uruguay, Paraguay, Brazil, Cambodia, Pakistan, Vietnam	Powder
Basil	0.6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Ⓒ No ( Country Range Tomato & Basil Quiche 4x1.2kg )	Approved supplier	Basil	Chopped	Ingredient	Ingredient	N/A	N/A	France, Spain, Portugal	Choppe
<b>Mustard</b>	0.43	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Ⓒ Yes ( Country Range Tomato & Basil Quiche 4x1.2kg )	Approved supplier	Mustard	Paste	Ingredient	Ingredient	N/A	N/A	France, Canada,EU	Paste
Water	50	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Ⓒ No ( <b>Mustard</b> )	Approved supplier	Water	Liquid	Ingredient	Ingredient	N/A	N/A	France	Liquid
<b>Mustard Seed</b>	30	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Ⓒ No ( <b>Mustard</b> )	Approved supplier	Mustard seed	Whole	Ingredient	Ingredient	N/A	N/A	Canada/France	Whole
Vinegar	15	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Ⓒ No ( <b>Mustard</b> )	Approved supplier	Vinegar	Liquid	Ingredient	Ingredient	N/A	N/A	France, EU	Liquid
Salt	5	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Ⓒ No ( <b>Mustard</b> )	Approved supplier	Salt	Granular	Ingredient	Ingredient	N/A	N/A	EU	Granula
Black Pepper	0.12	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Ⓒ No ( Country Range Tomato & Basil Quiche 4x1.2kg )	Approved supplier	Black pepper	Powder	Ingredient	Ingredient	N/A	N/A	India, Indonesia, Malaysia, Vietnam, Brazil, Ecuador	Powder

Paprika	0.09	<input type="checkbox"/>	<input checked="" type="checkbox"/> No (Country Range Tomato & Basil Quiche 4x1.2kg)	Approved supplier	Paprika	Powder	Ingredient	Ingredient	N/A	N/A	Vietnam, Brazil	Powder
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Total Recipe %  
**100.0000000000**

**Legal Ingredient Declaration:**

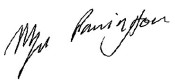
**MILK, WHEAT** Flour, **EGG** (14%), Water, Tomato (9.9%), Cream (**MILK**), Margarine (Vegetable oil (Palm and Rapeseed), Water, Salt, Emulsifier (Mono- and diglycerides of fatty acids), Acidity Regulator (Lactic acid)), Cheddar Cheese (5.9%) (**MILK**, Salt, Lactic Starter Culture, Coagulating Enzyme, Colouring (Beta-Carotene)), Rice Starch, Potato Starch, Salt, Rice Flour, Basil (0.6%), **MUSTARD** (Water, **MUSTARD** Seed, Vinegar, Salt), Black Pepper, Paprika.

**Allergen Declaration:**

**Wheat Flour ( Cereals Cont**, **Mustard ( Mustard )**, **Mus Mustard )**, **Egg ( Eggs )**, **M Cream ( Milk )**, Cheddar Ch **Milk ( Milk )**

Comments - Nil

**FOR CUSTOMER USE ONLY**

Signature	 <b>User Name : Moya Parrington</b>  <b>Status : Approved</b> <b>Date : 03/02/2025</b> <b>Country Range Signature</b>
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Q.NO	Question	Comments for attachment type questions
573	Please attach an image of the label	N/A
737	If any type of soya or derivatives thereof are used that are sourced from from a Valid IT recognised source, please attach a copy of your Valid IT certification	N/A
772	If product contains chilli powder, chilli mixes, curry powder, paprika, turmeric that are sourced from a Valid IT recognized source, please attach a copy of the Valid IT certification	does not contain these ingredients
795	If kosher certified, please attach a copy of certificate	N/A
798	If halal certified, please attach a copy of certificate	N/A
939	If you test more than 7 physical parameters, please upload it as a separate document	N/A
981	If you test more than 5 chemical standards, please upload it as a separate document	N/A

Q.NO	Question	Optional Comments
4	Is this address the manufacturing address. If No continue answering, if Yes skip to Q#8	.
261	Please confirm that you have entered all the nutritional information typical values as grams and not in mg	No change
262	Are the nutrition values provided per 100g or 100ml (as sold)	No change
263	State the quantity and unit (g/ml) of portion size	No change

268	Fat (as packed): Per 100(g) add in values to one decimal place please Please use 0.0 for 0.	No change
269	Fat (as packed): Per Portion add in values to one decimal place please	No change
270	Please state the source of data for Fat (as packed) please state whether from analysis, calculation or reference data (for calculation & reference data state source & version of data e.g. McCance & Widdowsons V6, Nutricalc etc.)	No change
271	Fat (as packed): Frequency of testing	No change
272	Fat of which saturates (as packed): Per 100(g) add in values to one decimal place please Please use 0.0 for 0.	No change
273	Fat of which saturates (as packed): Per Portion add in values to one decimal place please	No change
274	Please state the source of data for Fat of which saturates (as packed) please state whether from analysis, calculation or reference data (for calculation & reference data state source & version of data e.g. McCance & Widdowsons V6, Nutricalc etc.)	N/A
275	Fat of which saturates (as packed): Frequency of testing	No change
276	Fat of which monounsaturates (as packed): Per 100(g) add in values to one decimal place please Please use 0.0 for 0.	No change
277	Fat of which monounsaturates (as packed): Per Portion add in values to one decimal place please	No change
280	Fat of which polyunsaturates (as packed): Per 100(g) add in values to one decimal place please	No change
281	Fat of which polyunsaturates (as packed): Per portion add in values to one decimal place please	No change
284	Fat of which trans fats (as packed): Per 100(g) add in values to one decimal place please Please use 0.0 for 0.	No change
285	Fat of which trans fats (as packed): Per portion add in values to one decimal place please	No change
290	Please state the source of data for Carbohydrate (as packed) please state whether from analysis, calculation or reference data (for calculation & reference data state source & version of data e.g. McCance & Widdowsons V6, Nutricalc etc.)	No change
291	Carbohydrate (as packed): Frequency of testing	No change
292	Carbohydrate of which sugar (as packed): Per 100(g) add in values to one decimal place please. Please note that the sum of sugars, polyols and starch must be less than or equal to the total carbohydrate value indicated on question 288.	No change
293	Carbohydrate of which sugar (as packed): Per Portion add in values to one decimal place please	No change
294	Please state the source of data for Carbohydrate of which sugar (as packed) please state whether from analysis, calculation or reference data (for calculation & reference data state source & version of data e.g. McCance & Widdowsons V6, Nutricalc etc.)	No change
295	Carbohydrate of which sugar (as packed): Frequency of testing	No change
296	Carbohydrate of which polyols (as packed): Per 100(g) add in values to one decimal place please. Please note that the sum of sugars, polyols and starch must be less than or equal to the total carbohydrate value indicated on question 288.	No change
297	Carbohydrate of which polyols (as packed): Per portion add in values to one decimal place please	No change
300	Carbohydrate of which starch (as packed): Per 100(g) add in values to one decimal place please. Please note that the sum of sugars, polyols and starch must be less than or equal to the total carbohydrate value indicated on question 288.	No change
301	Carbohydrate of which starch (as packed): Per portion add in values to one decimal place please	No change
304	Fibre (as packed): Per 100(g). In grams to 2 decimal places.	No change
305	Fibre (as packed): Per Portion	No change
306	Please state the source of data for Fibre (as packed) please state whether from analysis, calculation or reference data (for calculation & reference data state source & version of data e.g. McCance & Widdowsons V6, Nutricalc etc.)	No change
307	Fibre (as packed): Frequency of testing	No change
310	Please state the source of data for Protein (as packed) please state whether from analysis, calculation or reference data (for calculation & reference data state source & version of data e.g. McCance & Widdowsons V6, Nutricalc etc.)	No change
311	Protein (as packed): Frequency of testing	No change
312	Salt (as packed): Per 100(g). In grams to 2 decimal places.	No change
313	Salt (as packed): Per Portion	No change
314	Please state the source of data for Salt (as packed) please state whether from analysis, calculation or reference data (for calculation & reference data state source & version of	No change

	data e.g. McCance & Widdowsons V6, Nutricalc etc.)	
315	Salt (as packed): Frequency of testing	No change
316	Sodium (as packed): Per 100(g). In grams to 2 decimal places.	No change
317	Sodium (as packed): Per Portion	No change
318	Please state the source of data for Sodium (as packed) please state whether from analysis, calculation or reference data (for calculation & reference data state source & version of data e.g. McCance & Widdowsons V6, Nutricalc etc.)	No change
319	Sodium (as packed): Frequency of testing	No change
320	Organic acids (as packed): Per 100	No change
321	Organic acids (as packed): Per Portion	No change
322	Please state the source of data for Organic acids (as packed) please state whether from analysis, calculation or reference data (for calculation & reference data state source & version of data e.g. McCance & Widdowsons V6, Nutricalc etc.)	No change
323	Organic acids (as packed): Frequency of testing	No change
324	Alcohol (as packed): Per 100 ABV Please use 0.0 for 0.	No change
325	Alcohol (as packed): Per Portion	No change
326	Please state the source of data for Alcohol (as packed) please state whether from analysis, calculation or reference data (for calculation & reference data state source & version of data e.g. McCance & Widdowsons V6, Nutricalc etc.)	No change
327	Alcohol (as packed): Frequency of testing	No change

Q.NO	Question	User Comments / Rejection Comments	Commented by	Commented date
4	Is this address the manufacturing address. If No continue answering, if Yes skip to Q#8	Please complete	Moya Parrington	20/11/2024
261	Please confirm that you have entered all the nutritional information typical values as grams and not in mg	see section rejection comments	Moya Parrington	30/01/2025
262	Are the nutrition values provided per 100g or 100ml (as sold)	see section rejection comments	Moya Parrington	30/01/2025
263	State the quantity and unit (g/ml) of portion size	see section rejection comments	Moya Parrington	30/01/2025
264	Energy kJ (as packed): Per 100 add in values to one decimal place please Please use 0.0 for 0.	see section rejection comments	Moya Parrington	30/01/2025
265	Energy kJ (as packed): Per Portion add in values to one decimal place please Please use 0.0 for 0.	see section rejection comments	Moya Parrington	30/01/2025
266	Energy kcal (as packed): Per 100 add in values to one decimal place please	see section rejection comments	Moya Parrington	30/01/2025
267	Energy kcal (as packed): Per Portion add in values to one decimal place please	see section rejection comments	Moya Parrington	30/01/2025
268	Fat (as packed): Per 100(g) add in values to one decimal place please Please use 0.0 for 0.	see section rejection comments	Moya Parrington	30/01/2025
269	Fat (as packed): Per Portion add in values to one decimal place please	see section rejection comments	Moya Parrington	30/01/2025
270	Please state the source of data for Fat (as packed) please state whether from analysis, calculation or reference data (for calculation & reference data state source & version of data e.g. McCance & Widdowsons V6, Nutricalc etc.)	see section rejection comments	Moya Parrington	30/01/2025
271	Fat (as packed): Frequency of testing	see section rejection comments	Moya Parrington	30/01/2025
272	Fat of which saturates (as packed): Per 100(g) add in values to one decimal place please Please use 0.0 for 0.	see section rejection comments	Moya Parrington	30/01/2025

273	Fat of which saturates (as packed): Per Portion add in values to one decimal place please	see section rejection comments	Moya Parrington	30/01/2025
274	Please state the source of data for Fat of which saturates (as packed) please state whether from analysis, calculation or reference data (for calculation & reference data state source & version of data e.g. McCance & Widdowsons V6, Nutricalc etc.)	see section rejection comments	Moya Parrington	30/01/2025
275	Fat of which saturates (as packed): Frequency of testing	see section rejection comments	Moya Parrington	30/01/2025
276	Fat of which monounsaturates (as packed): Per 100(g) add in values to one decimal place please Please use 0.0 for 0.	see section rejection comments	Moya Parrington	30/01/2025
277	Fat of which monounsaturates (as packed): Per Portion add in values to one decimal place please	see section rejection comments	Moya Parrington	30/01/2025
280	Fat of which polyunsaturates (as packed): Per 100(g) add in values to one decimal place please	see section rejection comments	Moya Parrington	30/01/2025
281	Fat of which polyunsaturates (as packed): Per portion add in values to one decimal place please	see section rejection comments	Moya Parrington	30/01/2025
284	Fat of which trans fats (as packed): Per 100(g) add in values to one decimal place please Please use 0.0 for 0.	see section rejection comments	Moya Parrington	30/01/2025
285	Fat of which trans fats (as packed): Per portion add in values to one decimal place please	see section rejection comments	Moya Parrington	30/01/2025
288	Carbohydrate (as packed): Per 100(g) add in values to one decimal place please. Please note that the sum of values for sugars, polyols and starch (questions 292,296 and 300) must be less than or equal to the total carbohydrate value indicated here.	see section rejection comments	Moya Parrington	30/01/2025
289	Carbohydrate (as packed): Per Portion add in values to one decimal place please	see section rejection comments	Moya Parrington	30/01/2025
290	Please state the source of data for Carbohydrate (as packed) please state whether from analysis, calculation or reference data (for calculation & reference data state source & version of data e.g. McCance & Widdowsons V6, Nutricalc etc.)	see section rejection comments	Moya Parrington	30/01/2025
291	Carbohydrate (as packed): Frequency of testing	see section rejection comments	Moya Parrington	30/01/2025
292	Carbohydrate of which sugar (as packed): Per 100(g) add in values to one decimal place please. Please note that the sum of sugars, polyols and starch must be less than or equal to the total carbohydrate value indicated on question 288.	see section rejection comments	Moya Parrington	30/01/2025
293	Carbohydrate of which sugar (as packed): Per Portion add in values to one decimal place please	see section rejection comments	Moya Parrington	30/01/2025
294	Please state the source of data for Carbohydrate of which sugar (as packed) please state whether from analysis, calculation or reference data (for calculation & reference data state source & version of data e.g. McCance & Widdowsons V6, Nutricalc etc.)	see section rejection comments	Moya Parrington	30/01/2025
295	Carbohydrate of which sugar (as packed): Frequency of testing	see section rejection comments	Moya Parrington	30/01/2025
296	Carbohydrate of which polyols (as packed): Per 100(g) add in values to one decimal place please. Please note that the sum of sugars, polyols and starch must be less than or equal to the total carbohydrate value indicated on question 288.	see section rejection comments	Moya Parrington	30/01/2025
297	Carbohydrate of which polyols (as packed): Per portion add in values to one decimal place please	see section rejection comments	Moya Parrington	30/01/2025

300	Carbohydrate of which starch (as packed): Per 100(g) add in values to one decimal place please. Please note that the sum of sugars, polyols and starch must be less than or equal to the total carbohydrate value indicated on question 288.	see section rejection comments	Moya Parrington	30/01/2025
301	Carbohydrate of which starch (as packed): Per portion add in values to one decimal place please	see section rejection comments	Moya Parrington	30/01/2025
304	Fibre (as packed): Per 100(g). In grams to 2 decimal places.	see section rejection comments	Moya Parrington	30/01/2025
305	Fibre (as packed): Per Portion	see section rejection comments	Moya Parrington	30/01/2025
306	Please state the source of data for Fibre (as packed) please state whether from analysis, calculation or reference data (for calculation & reference data state source & version of data e.g. McCance & Widdowsons V6, Nutricalc etc.)	see section rejection comments	Moya Parrington	30/01/2025
307	Fibre (as packed): Frequency of testing	see section rejection comments	Moya Parrington	30/01/2025
308	Protein (as packed): Per 100(g). In grams to 2 decimal places.	see section rejection comments	Moya Parrington	30/01/2025
309	Protein (as packed): Per Portion	see section rejection comments	Moya Parrington	30/01/2025
310	Please state the source of data for Protein (as packed) please state whether from analysis, calculation or reference data (for calculation & reference data state source & version of data e.g. McCance & Widdowsons V6, Nutricalc etc.)	see section rejection comments	Moya Parrington	30/01/2025
311	Protein (as packed): Frequency of testing	see section rejection comments	Moya Parrington	30/01/2025
312	Salt (as packed): Per 100(g). In grams to 2 decimal places.	see section rejection comments	Moya Parrington	30/01/2025
313	Salt (as packed): Per Portion	see section rejection comments	Moya Parrington	30/01/2025
314	Please state the source of data for Salt (as packed) please state whether from analysis, calculation or reference data (for calculation & reference data state source & version of data e.g. McCance & Widdowsons V6, Nutricalc etc.)	see section rejection comments	Moya Parrington	30/01/2025
315	Salt (as packed): Frequency of testing	see section rejection comments	Moya Parrington	30/01/2025
316	Sodium (as packed): Per 100(g). In grams to 2 decimal places.	see section rejection comments	Moya Parrington	30/01/2025
317	Sodium (as packed): Per Portion	see section rejection comments	Moya Parrington	30/01/2025
318	Please state the source of data for Sodium (as packed) please state whether from analysis, calculation or reference data (for calculation & reference data state source & version of data e.g. McCance & Widdowsons V6, Nutricalc etc.)	see section rejection comments	Moya Parrington	30/01/2025
319	Sodium (as packed): Frequency of testing	see section rejection comments	Moya Parrington	30/01/2025
320	Organic acids (as packed): Per 100	see section rejection comments	Moya Parrington	30/01/2025
321	Organic acids (as packed): Per Portion	see section rejection comments	Moya Parrington	30/01/2025
322	Please state the source of data for Organic acids (as packed) please state whether from analysis, calculation or reference data (for calculation & reference data state source & version of data e.g. McCance & Widdowsons V6, Nutricalc etc.)	see section rejection comments	Moya Parrington	30/01/2025

323	Organic acids (as packed): Frequency of testing	see section rejection comments	Moya Parrington	30/01/2025
324	Alcohol (as packed): Per 100 ABV Please use 0.0 for 0.	see section rejection comments	Moya Parrington	30/01/2025
325	Alcohol (as packed): Per Portion	see section rejection comments	Moya Parrington	30/01/2025
326	Please state the source of data for Alcohol (as packed) please state whether from analysis, calculation or reference data (for calculation & reference data state source & version of data e.g. McCance & Widdowsons V6, Nutricalc etc.)	see section rejection comments	Moya Parrington	30/01/2025
327	Alcohol (as packed): Frequency of testing	see section rejection comments	Moya Parrington	30/01/2025
523	Please state the quantity of cases per pallet layer (1-1,000) Please use 0.0 for 0.	Please check	Moya Parrington	20/11/2024
524	Please state the quantity of layers per pallet (1-100) Please use 0.0 for 0.	Please check	Moya Parrington	20/11/2024
525	Please state the quantity of cases per pallet (1-200) Please use 0.0 for 0.	Please check	Moya Parrington	20/11/2024
554	What is the minimum order quantity between 1 and 1,000	Please check	Moya Parrington	20/11/2024

Section Description	Rejection Comments
NUTRITIONAL INFORMATION	Please check values

#### Attachments

Question Number	Question Description	Attachments
874	Please attach a photo of this product supplied to Country Range	<a href="#">MicrosoftTeams-image_(13)_quiche_in_plastic.png</a>
1097	If the product contains palm oil, please attach certificate	<a href="#">2022.01_RSPO_Certificate_ATLANTIQUE ALIMENTS TAIRE.pdf</a>

Serial Number	System Generated Attachments	Download
1	Change Answer Report	<a href="#">Download</a>
2	Rejected Comments	<a href="#">Download</a>