



Product Specification

Product Name Name: 6180 WHITTARD ENGLISH BREAKFAST 6X25 T&E LT11

SKU No: 273409

Product Weight: 50g e Nett (Average weight)

Please ensure all sections are completed. If not applicable, N/A should be stated.

1. SUPPLIER DETAILS

SUPPLIED BY:	KEITH SPICER LTD
ADDRESS:	5 COBHAM ROAD FERNDOWN INDUSTRIAL ESTATE WIMBORNE DORSET BH21 7PN
TELEPHONE NO:	01202 863800
FAX NO:	01202 863801
TECHNICAL CONTACT NAME/TEL NO:	JEAN RENE GRAILHE DD: 01202 863810, M:07733 123651
COMMERCIAL CONTACT NAME/TEL NO:	NAYEEM HUSSENBUX DD: 01202 863837, M:07711 474769
PRODUCED AT: <i>(Please list site names & addresses for all origins)</i>	Please see address above
TELEPHONE NO:	As above
FAX NO:	As above

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SM3	1.0	Gary Pepler	Andrew Oultram	1 st May 2009

2. PRODUCT DESCRIPTION

25 Individually wrapped tag & envelope teabags packed into a cardboard carton, the carton is then wrapped with a tamper proof cellophane seal. Cartons are packed into an outer transit case then placed on a wooden pallet which is then stretchwrapped ready for dispatch.

A rich blend of Ceylon, Assam and Kenyan, stamped with our family name
Blend explanation stated on pack
(No health claims)

3. INGREDIENT DECLARATION

Please clearly state full ingredient listing including QUID if applicable.

100% Black Tea

4. SHELF LIFE/STORAGE CONDITIONS

When stored under correct storage conditions ; -

Shelf Life Unopened : 24 Months days / months

Shelf Life when Opened : 24 Months days / months

STORAGE CONDITIONS

Please state any specific storage requirements including temperatures and humidity

Once opened, Whittard tea should be stored in an airtight container away from strong odours. Store in a cool dry place.

Use fresh water. Water left in the kettle loses vitality and makes tea taste dull. If you're using a pot, rinse it with boiling water to help bring out the tea's flavour. Add 3-4 teabags for a 6-cup pot, or 1 teabag for a mug. Pour in boiling water and leave to brew for 3-4 minutes. Add milk or lemon. Whether you add milk before or after is open to debate

5. CODING

Batch Code format (e.g Julian Date Code)

BBE: 2 Years= MM/YYYY

Datecode: DD/MM/YYYY

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6. PRODUCT COMPOSITION

INGREDIENT	QUANTITY (Kg/L)	% IN RECIPE	% IN FINAL PRODUCT	SUPPLIER	COUNTRY OF ORIGIN
Black Tea			100%	Various	Tea from more than one origin

7. ADDITIVES

Include all additives and processing aids ;-

E NUMBER	NAME OF ADDITIVE	INGREDIENT ADDITIVE PRESENT IN	QUANTITY IN INGREDIENT mg/kg	NATURAL OR ARTIFICIAL	FUNCTION IN FINAL PRODUCT
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	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	N/A	N/A	N/A	N/A

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8. ORGANOLEPTIC PROPERTIES

Appearance/Colour :	Typical tea colour
Flavour :	Typical tea flavour (bright and brisk)
Odour :	Typical tea odour
Texture :	N/A

9. PHYSICAL PROPERTIES

e.g Particle Size, Colour, Length, Thickness, Width

N/A

10. DEFECTS (please list key defects, control parameters & tolerances)

Teabag seals -teabag seal not sealed correctly, Quality Operator and packer to check seals at regular intervals, seal should not allow tea to leak out. Datestamp -datestamp on carton not legible, Quality Operator and packer to check datestamp at regular intervals, datestamp must be legible. Slight blurr acceptable Appearance – carton square with tamper proof cellophane sealed correctly, packer checks every carton, Quality Operator checks 1 carton per hour. Cellophane slightly raised but still sealed.

11. CHEMICAL ANALYSIS

e.g. Sugar, Salt %, pH

Tea moisture level <8%

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12. MICROBIOLOGICAL STANDARDS (IF APPLICABLE)

TEST	FREQUENCY	ACCEPT	ALERT	REJECT
N/A dry ambient product	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	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

13. TOXINS

(e.g. aflatoxin, ochratoxin)

TEST	FREQUENCY	ACCEPT	ALERT	REJECT
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	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

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14. NUTRITIONAL INFORMATION

(Please confirm whether data is analytical or calculation)

	Per 100g	METHOD
Energy (kj) (kcal)	N/A	N/A
Moisture	N/A	N/A
Ash	N/A	N/A
Protein	N/A	N/A
Fat	N/A	N/A
Saturates	N/A	N/A
Monounsaturates	N/A	N/A
Polyunsaturates	N/A	N/A
Carbohydrate	N/A	N/A
Sugars	N/A	N/A
Starch	N/A	N/A
Dietary Fibre	N/A	N/A
Sodium	N/A	N/A
Salt	N/A	N/A

15. HACCP & PROCESSING DETAILS

Please attach the flow diagram and HACCP plan for this product with the CCPs clearly identified.

Has this information been attached to the specification – Yes/No

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16. ALLERGENS – CONTAINS

Does the product contain or the following; -

	Contains	PROVIDE COMMENTS IF YES
Peanuts including peanut oil	/No	
Other Nuts including nut oil	/No	
Sesame Seeds including sesame oil	/No	
Milk, milk products and lactose?	/No	
Egg and egg products?	/No	
Wheat and wheat derivatives?	/No	
Gluten?	/No	
Corn / maize and deivatives?	/No	
Soya and soya derivatives?	/No	
Fish	/No	
Shellfish	/No	
SO ₂	/No	
Celery	/No	
Mustard	/No	
Lupin	/No	

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17. ALLERGENS – MAY CONTAIN

As a result of the presence of allergens on site which are not part of the recipe, is it possible that the product could contain any of the following ?

Allergen	May Contain	PROVIDE COMMENTS IF YES
Peanuts including peanut oil	/No	
Other Nuts including nut oil	/No	
Sesame Seeds including sesame oil	/No	
Milk, milk products and lactose?	/No	
Egg and egg products?	/No	
Wheat and wheat derivatives?	/No	
Gluten?	/No	
Corn / maize and derivatives?	/No	
Soya and soya derivatives?	/No	
Fish	/No	
Shellfish	/No	
SO ₂	/No	
Celery	/No	
Mustard	/No	
Lupin	/No	

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18. VEGETARIAN/VEGAN

Is the product suitable for Vegetarians – Yes/

Is the product suitable for Vegans – Yes/

19. GENETICALLY MODIFIED ORGANISMS

Does the product or any of its ingredients contain any genetically modified material – Yes/No

NO

If YES, identify those ingredients which contain such material.

N/A

19. PACKAGING

Please list all packaging components

COMPONENT	MATERIAL	DIMENSIONS/THICKNESS
Carton	Cardboard	140x78x67mm
Cellophane	Biaxially oriented polypropylene (BOPP)	20 micron
Outer	Cardboard	218x171x156mm
Do you hold current migration certificates for food contact packaging to confirm compliance with legal requirements? Yes/		
Palletisation arrangements:	31 cases per layer 8 layers high 248 cases per pallet Std White Pallet 1.5 M Max Height Stretchwrapped	


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20. AUTHORISATION

SUPPLIER

I confirm that:

- 1) THE PRODUCT COMPLIES WITH ALL STATUTORY LEGAL REQUIREMENTS AND IS PRODUCED IN ACCORDANCE WITH THE REQUIREMENTS OF THE FOOD SAFETY ACT 1990.
- 2) DETAILS ON THIS SPECIFICATION ARE NOT TO BE CHANGED WITHOUT PRIOR AGREEMENT WITH WHITTARD OF CHELSEA

<u>SUPPLIER TECHNICAL APPROVAL</u>	<u>WHITTARD TECHNICAL APPROVAL</u>
Name: Jean Rene Grailhe	Name:
Position: Technical Manager	Position:
Signature: 	Signature:
Date: 22.09.11	Date:

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