



Product Specification.

Section One:			
<i>Product Name:</i>	Yeung's Chinese Chicken and Noodle Soup Mix		
<i>Legal Product Description:</i>	A dried packet soup mix consisting of a pale yellow powder soup base with dried chicken and dried noodles. It has a chicken and sesame aroma and as all ingredients are in dry form, this is a very low risk product.		
<i>Ingredients (for allergens, including cereals containing gluten, see ingredients in bold):</i>	Noodle pieces (58%) [Wheat flour, salt, acidity regulators (citric acid, potassium carbonate, sodium carbonate), natural colour (carotenes, paprika)], Potato starch, Chicken pieces (8%), Chicken flavoured bouillon [salt, modified waxy maize starch, flavourings (contains Soya and gluten), flavour enhancer E621, yeast extract, onion powder, sugar, rapeseed oil, spice extract, ground turmeric, dried parsley], Palm oil, Blended sesame oil (contains soya), Flavour enhancer E621, Sugar, Spring onion, Pepper, Colour (caramel E150c)		
<i>Case x Pack Size:</i>	6 x 12 x 50g	<i>Yeung's Chinese Food Product Code:</i>	
Section two:			
<i>Manufacturing site name & address:</i>	Yeung's Chinese Food Ltd. Block 12, Dundyvan Industrial Estate, Coatbridge ML5 4AQ		
<i>Accreditation:</i>	SALSA		
<i>Contact Details:</i>			
<i>Name:</i>	Charles Hughes		
<i>Job Title:</i>	Technical Manager		
<i>Email:</i>	yeungschinesefoods@Yahoo.co.uk		
<i>Phone:</i>	01236 432 654		
Section Three:			
<i>Packaging:</i>			
<i>Outer Case Dimensions LWH: (If applicable)</i>	425x350x170mm	<i>No Cases / layer x layers / pallet:</i>	8 per layer, 5 high
<i>Outer Transport Case Weight (empty) 6 x 12 x 40g & Material:</i>	357g Corrugated cardboard	<i>Total Pallet Height, based on a pallet being 175mm high, in Metres:</i>	1.2m
<i>Inner Pack Dimensions LWH:</i>	175x137mm INNER PACK 170x140x160mm POS BOX	<i>Inner Pack Weight & Material (paper, carton, PP, LDPE, PET, etc.):</i>	2.8g OPP sachet film 66.5g display card carton
<i>Net Weight (excl packaging) per transport case:</i>	3.6kg	<i>Gross Weight (including packaging) per POS case:</i>	681.5g
<i>Country (countries) of Origin:</i>	Various	<i>Country of Manufacture:</i>	UK
<i>Batch Format:</i>	Julian coding	<i>Production Shelf Life:</i>	24 months from production
<i>Outer Barcode POS:</i>	5022414128663	<i>Inner Barcode:</i>	5022414886686
<i>Case barcode 6 x 12 x 50g:</i>	5022414612384		
<i>Storage conditions:</i>	Ambient Conditions. Store in a cool, dry place in unopened packages, once opened reseal and keep in the refrigerator.		
Section Four:			
<i>ALLERGEN INFORMATION:</i>			
<i>Allergen:</i>	<i>Present in Product Y/N:</i>	<i>Present in Factory Y/N:</i>	<i>Procedures in place to eliminate cross contamination Y/N (provide evidence):</i>
<i>Cereals Containing Gluten (wheat, rye, barley, oats, spelt, kamut):</i>	Y/N	Y/N	Used in product
<i>Crustacean and Crustacean Derivatives:</i>	Y/N	Y/N	
<i>Mustard & Mustard Derivatives:</i>	Y/N	Y/N	May contain
<i>Peanuts:</i>	Y/N	Y/N	
<i>Nuts (including all derivatives & oils):</i>	Y/N	Y/N	
<i>Sesame & Sesame Derivatives:</i>	Y/N	Y/N	Used in product
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Lupin & Lupin Derivatives:	Y/N	Y/N	
Milk/Dairy Products:	Y/N	Y/N	
Egg & Egg Products:	Y/N	Y/N	
Fish & Fish Derivatives:	Y/N	Y/N	
Soya & Soya Derivatives:	Y/N	Y/N	Used in product
Celery & Celery Derivatives:	Y/N	Y/N	
Sulphites >10ppm:	Y/N	Y/N	
Molluscs:	Y/N	Y/N	
If there is a risk of cross contamination from an ingredient not declared within the ingredients list, please indicate:			Mustard
Is the product produced in a nut free area?	Yes	Is the product suitable for Coeliacs?	No
Is the product suitable for vegetarians?	Yes	Is the product suitable for Vegans?	Yes
Is the product certified for a Kosher diet?	Not certified	Is the product certified for a Halal diet?	Not certified
Does the product contain any GM protein or DNA? (If yes please identify)			No

Section Five:

Organoleptic information as sold:

Appearance:	Pale yellow powder with chicken pieces, sweetcorn kernels and spring onion evident
Aroma:	Chicken/sesame
Colour:	Pale yellow with yellow noodles and green particulates
Texture:	Powder with meat, pasta and veg fragments

Organoleptic information as consumed:

Appearance:	Typical of chicken and noodle soup
Flavour / Aroma:	Chicken/sesame
Colour:	Pale glossy soup with particulates evident
Texture:	Soup
Preparation Instructions:	Mix full contents with 1 pint (570ml) of cold water, whisk thoroughly then place pan on hob on high heat and bring to the boil, stirring occasionally, until soup has thickened then allow to simmer for 5 minutes. Ready to serve immediately. Serves 2.

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Section Six:

Acceptable Product Image



As sold



As Consumed.

Product Label and Pack

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Section Seven:

Microbiological Data

	Unit	Target	Max / Reject
T. V. C	Cfu/g	<100,000	500,000
Enterobacteriaceae	Cfu/g	<10	100
B. cereus	Cfu/g	<10	100
Coagulase + staphylococci	Cfu/g	<10	100
E. Coli	Cfu/10g	Absent	10
Salmonella	Not detected in 25g	Absent	Detected
Yeast	Cfu/g	<10	>500
Mould	Cfu/g	<10	>500

Section Eight:

Nutritional Information (Typical Values)	Per 100g	Source of data
Energy kJ / kcal M	130/31	Calculated

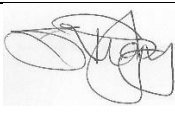
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Fat M	0.7g	Calculated
Of which saturates M	0.2g	Calculated
Carbohydrate M	5.4g	Calculated
Of which sugars M	0.2g	Calculated
Fibre	0.1g	Calculated
Protein M	0.8g	Calculated
Salt M	0.7g	Calculated
<i>Where M = Mandatory declaration</i>		

Section Nine:

<i>On behalf of Yeung's Chinese Food</i>		<i>Customer</i>	
Name:	Sue Rigby	Name:	
Date:	18 th May 2022	Job title:	
Revised:	18.03.2024	Date:	
Sign:		Sign:	

Any specification supplied by or on behalf of Yeung's Chinese Food shall be considered accepted unless we are notified in writing to the contrary within 7 days. Product supplied shall conform to this specification

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