

The Soap Kitchen

RAW MATERIAL SPECIFICATION

PRODUCT DESCRIPTION:	Organic Tapioca starch
LEGAL DESCRIPTION: <small>As FLR 1996 – name which could legally be used if sold as product</small>	Organic Tapioca starch
INF CODE:	41050
DATE ISSUED:	30/6/09
REVISION NUMBER:	1

SUPPLIER NAME:	The Soap Kitchen				
SUPPLIER ADDRESS:	Unit 2 D&E Hatchmoor Industrial Estate, Torrington, Devon. EX38 7HP				
TELEPHONE NUMBER:	01805 622944				
FACSIMILE NUMBER:	0870 4586724				
EMERGENCY CONTACT TELEPHONE NUMBER:	01805 622944				
EMAIL ADDRESS:	info@thesoapkitchen.co.uk				
BS/ISO Cert.No					
BRC APPROVAL		CERTIFICATE DATE		APPROVAL ORGANISATION	
INTERNAL LABORATORY ACCREDITATION			EXTERNAL LABORATORY ACCREDITATION	UKAS	

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1.00	DESCRIPTION OF PRODUCT
Please provide a brief description of the PRODUCT including, name of product and pack size.	
Organic tapioca starch packed in 25kg bags.	

2.00	INGREDIENTS					
The following information must be provided for each ingredient. Where compound ingredients are used, these must be broken down to provide details of each individual ingredient This also applies to premixes. Where percentages cannot be given then rank to be completed. Please complete legal ingredients declaration at bottom of page.						
Ingredient	% In Recipe	% in Final Product	Rank	% Compound Ingredient Breakdown (include function of additives, origin of vegetable oil, i.e. rapeseed)	Supplier	Grade / Countries Of Origin (each ingredient)
Tapioca starch		100			Various	Thailand
Legal Ingredient Declaration (sentence)		Tapioca starch				

3.00	PRODUCT DETAILS			
Please complete the following for the product to be supplied.				
Name of product	Organic tapioca starch	Minimum shelf life remaining on delivery to Site	24 months	
Pack size	25kg	Pasteurisation time / Cook time / Temperature	N/A	
Grade	Organic	Method of manufacture	N/A	
Colour (Give values and range where applicable)	White – Creamy White	Rehydration rates	N/A	
Storage conditions	Cool	Moisture content	Max 14%	
Packaging formats	Multi ply paper bags			

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4.00	ADDITIVES COLOURS AND PROCESSING AIDS				
List all additives, colours, processing aids and carryover additives from compound ingredients together with their concentration mg/kg in the PRODUCT as supplied. For carryover additives identify the source. Names & Functions as required by law.					
E.NUMBER	NAME	FUNCTION IN INGREDIENT	FUNCTION IN PRODUCT	PRESENT IN INGREDIENT	Mg / Kg
	None				
<p>If processing aid state which process it aids and how. N/A</p> <p>If no technological function in product as supplied explain the basis of this assertion and any effects that the additive has on the product, irrespective of that assertion. If no effects then state “no effect on final product” N/A</p> <p>Indicate the composition of packaging gases used, if applicable. N/A</p>					

4.1	DESCRIPTION & COOKING INSTRUCTIONS
<p>It can improve consistence in a variety of different foods. It is good at thickening a variety of sauces, soups etc.</p>	

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PRODUCT DESCRIPTION:
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Tapioca starch; Organic
REVISION NUMBER: 1

5.00	INTOLERANCE DATA			
Food intolerance data is passed onto MAFF, Doctors, Dieticians and customers with specific dietary needs or illness. It is vitally important that the information supplied is correct and that no unauthorised changes are made to the recipe without the prior written agreement of the Site Technical Manager or Site PRODUCT Technologist.				
PLEASE COMPLETE ALL INTOLERANCE DATA If there is any doubt as to whether the product is free from one component tick NO. Include in your assessment, compound ingredients, flavourings, additives or processing aids.				
Suitable for ovo-lacto vegetarians	YES	<input type="radio"/>	NO	
Suitable for vegans	YES	<input type="radio"/>	NO	
Free from all animal products (including any possible cross contamination)	YES	<input type="radio"/>	NO	
Free from peanuts and peanut derivatives (including possible cross contamination)	YES	<input type="radio"/>	NO	
Free from other nut and nut derivatives (including possible cross contamination)	YES	<input type="radio"/>	NO	
Free from nut derived oil (including possible cross contamination)	YES	<input type="radio"/>	NO	
Free from sesame seeds / sesame seed derivatives	YES	<input type="radio"/>	NO	
Free from other seeds / seed derivatives	YES	<input type="radio"/>	NO	
Free from milk / milk derivatives	YES	<input type="radio"/>	NO	
Free from egg / egg derivatives / albumen	YES	<input type="radio"/>	NO	
Free from wheat / rye / oats / barley / and derivatives of	YES	<input type="radio"/>	NO	
Free from Soya / Soya derivatives	YES	<input type="radio"/>	NO	
Free from maize / maize derivatives	YES	<input type="radio"/>	NO	
Free from Lupin / Lupin derivatives	YES	<input type="radio"/>	NO	
Free from rice / rice derivatives	YES	<input type="radio"/>	NO	
Free from gluten	YES	<input type="radio"/>	NO	
Free from fruit / fruit derivatives	YES	<input type="radio"/>	NO	
Free from yeast / yeast derivatives	YES	<input type="radio"/>	NO	
Free from vegetable / vegetable derivatives	YES	<input type="radio"/>	NO	
Free from fish / crustaceans / molluscs and their derivatives	YES	<input type="radio"/>	NO	
Free from additives	YES	<input type="radio"/>	NO	
Free from Azo and coal tar dyes	YES	<input type="radio"/>	NO	
Free from glutamates	YES	<input type="radio"/>	NO	
Free from benzoates	YES	<input type="radio"/>	NO	
Free from sulphites	YES	<input type="radio"/>	NO	
Free from BHA / BHT	YES	<input type="radio"/>	NO	
Free from aspartame	YES	<input type="radio"/>	NO	
Free from Natural Colours	YES	<input type="radio"/>	NO	
Free from Artificial Colours	YES	<input type="radio"/>	NO	
Free from Preservatives	YES	<input type="radio"/>	NO	
Free from Antioxidants	YES	<input type="radio"/>	NO	
Free from M.S.G. (added)	YES	<input type="radio"/>	NO	
Free from M.S.G. (naturally occurring)	YES	<input type="radio"/>	NO	
Kosher Certified	YES	<input type="radio"/>	NO	
Halal Certified	YES		NO	<input type="radio"/>
Free from Latex	YES	<input type="radio"/>	NO	

I confirm that I have made necessary inquiries and obtained relevant written assurances from suppliers to verify the accuracy of the details provided above. I confirm that the data is correct and can be used without reservation to advise customers with food allergies, intolerances or aversions especially those who may die from an anaphylactic reaction to minute traces of ingredients. Appropriate certificates are available on request.

NAME: Jackie Bass

SIGNATURE:

JOB TITLE: Quality Control

DATE:

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6.00	GM TECHNOLOGY
1	<p>I declare that the supplied product is not, and contains no ingredients which are, subject to GM issues*</p> <p>YES NO <input checked="" type="checkbox"/> <input type="checkbox"/></p>
2	<p>I declare that the supplied product is, or contains ingredients which are, subject to GM issues*, but from an Identity Preserved (I.P) source</p> <p>YES NO <input type="checkbox"/> <input checked="" type="checkbox"/></p> <p>If YES, is each I.P. Source accredited (please attach certificate)</p> <p>YES NO <input type="checkbox"/> <input type="checkbox"/></p>
3	<p>I declare that the supplied product is, or contains ingredients which are, subject to GM issues*, not from an Identity Preserved source, but which have tested as PCR negative (please attach certificates.</p>
4	<p>I declare that the supplied product is, or contains ingredients which are, subject to GM issues*, not from an Identity Preserved Source, but where <u>the source</u> has tested as PCR negative (please attach certificates)</p> <p>YES NO <input type="checkbox"/> <input checked="" type="checkbox"/></p>
5	<p>I declare that the supplied product is, or contains ingredients which are, subject to GM issues*, not from an Identity Preserved source, not supported by PCR negative testing and therefore may be, may contain, or may be produced from a Genetically Modified variety or Strain.</p> <p>YES NO <input type="checkbox"/> <input checked="" type="checkbox"/></p>
6	<p>I declare that the supplied product is, or contains ingredients which are, subject to GM issues*, which are, produced using an enzyme derived from a genetically Modified Organism.</p> <p>YES NO <input type="checkbox"/> <input checked="" type="checkbox"/></p> <p>Please state each affected product or ingredient</p>
7	<p>Does the site that manufacture the product to be supplied use any GM materials for other products (not necessarily product being supplied to Infinity Foods Ltd.)</p> <p>YES NO <input type="checkbox"/> <input checked="" type="checkbox"/></p> <p>If so how are they segregated?</p>

*"ingredients" includes additives, flavourings, processing aids and materials used in the manufacture of these.

* "Subject to GM issues" means any food or food product, flavouring, additive or processing aid which is, contains, or produced from any organism for which there is a Genetically Modified variety or strain.

I confirm that I have made necessary inquiries and obtained relevant written assurances from suppliers to verify the accuracy of the details provided above. I confirm that the data is correct and can be used without reservation to advise customers with food allergies, intolerances or aversions.

NAME: Jackie Bass

SIGNATURE:

JOB TITLE: Quality Control

DATE:

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7.00	ORGANOLEPTIC PROPERTIES
Provide a full description of the organoleptic properties of the PRODUCT.	
Appearance:	Fine White powder.
Flavour and Aroma:	That of the product.
Texture:	Powder

8.00	NUTRITIONAL INFORMATION (as supplied per 100 g)		
Parameter	Value	Range	Source of Nutritional Information and provide method (if necessary)
Energy – Kcals	381		
Energy – Kjoules	1620		
Protein (g)	0.05g		
Carbohydrate total (g)	84g		
- starch	-		
- sugar	-		
Fat total (g)	0.05g		
- saturates	-		
- mono unsaturated	-		
- poly unsaturated	-		
Dietary fibre (g)	0.5		
Sodium (mg)	9mg		
Added Sugar	-		
Added Salt	-		

9.00	CHEMICAL ANALYSIS (as supplied per 100g)		
List those additional chemical standards defined as being pertinent or specifically relevant to the PRODUCT and which are not covered in section 8.00 above.			
Parameter	State by Calculation and source or provide method		
	Value	Range	Methodology
Moisture (g)	14g Max		
Ash (g)	0.3g		
PH	4.5-6.5		
Gelatinize period	From 58C-65C		

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10.00		MICROBIOLOGICAL STANDARDS			
		TARGET	REPORT	REJECT	METHODOLOGY
		State by Calculation and source or provide method			
Total Viable Count	<100,000cf u/g				
Coliforms/Entero's (please delete)	<10cfu/g	Not detected			
<i>Escherichia coli</i>					
<i>Staph aureus</i>	<10	Not detected			
<i>Bacillus cereus</i>	<5000cfu/g				
Yeasts and Moulds	<1000cfu/g				
<i>Clostridium perfringens</i>					
<i>Salmonella spp.</i>	Absent in 25g	negative			
<i>Listeria spp.</i>					
<i>L. monocytogenes</i>					
<i>Pseudomonas spp.</i>					
<i>Campylobacter</i>					
Other (please add)					
<i>Aflatoxin</i>					
<i>Ochratoxin</i>					
All reportable and rejectable test results to be immediately communicated by telephone to the relevant Technical Services Manager and confirmed in writing by the close of business same day.					
Infinity Foods reserves the right to change the methodologies and / or external testing facility without any prior notice or written agreement.					

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11.00

PHYSICAL PARAMETERS

List all those physical parameters (i.e dice / mince / slice / sieve size; blemish percentage / size; etc) as pertinent to the product together with tolerances and ranges as appropriate.

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12.00	PROCESS DESCRIPTION AND PATHWAY
Provide in the form of a critical control pathway, a description of the manufacturing operations involved, including processing items, clearly identify CCP's, and temperatures where appropriate.	
<p>Please attach to the back of this document all HACCP Diagrams, Process Flow Charts and CCP's relevant to the product.</p>	

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PRODUCT & WORK IN PROGRESS QUALITY CHECKS	
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3	Product Testing
4	Product Launch
5	Product Support
6	Product Feedback
7	Product Improvement
8	Product Innovation
9	Product Marketing
10	Product Sales
11	Product Distribution
12	Product Logistics
13	Product Inventory
14	Product Returns
15	Product Warranty
16	Product Recall
17	Product Disposal
18	Product Recycling
19	Product Sustainability
20	Product Compliance
21	Product Safety
22	Product Security
23	Product Privacy
24	Product Accessibility
25	Product Usability
26	Product Reliability
27	Product Durability
28	Product Performance
29	Product Efficiency
30	Product Effectiveness
31	Product Satisfaction
32	Product Loyalty
33	Product Advocacy
34	Product Referrals
35	Product Reviews
36	Product Ratings
37	Product Comments
38	Product Questions
39	Product Answers
40	Product Support Tickets
41	Product Support Chat
42	Product Support Email
43	Product Support Phone
44	Product Support Web
45	Product Support App
46	Product Support Portal
47	Product Support Knowledge Base
48	Product Support Community
49	Product Support Forum
50	Product Support Blog
51	Product Support Podcast
52	Product Support YouTube
53	Product Support Instagram
54	Product Support Facebook
55	Product Support Twitter
56	Product Support LinkedIn
57	Product Support Slack
58	Product Support Discord
59	Product Support Telegram
60	Product Support WhatsApp
61	Product Support Messenger
62	Product Support Signal
63	Product Support WeChat
64	Product Support QQ
65	Product Support Weibo
66	Product Support Sina Weibo
67	Product Support Renren
68	Product Support Douban
69	Product Support Migu
70	Product Support Tencent
71	Product Support Alibaba
72	Product Support Baidu
73	Product Support Sogou
74	Product Support 360
75	Product Support Qihoo
76	Product Support Leisu
77	Product Support Youku
78	Product Support Tudou
79	Product Support PPTV
80	Product Support Sohu
81	Product Support 56
82	Product Support Xinhua
83	Product Support CCTV
84	Product Support CCTV-5
85	Product Support CCTV-6
86	Product Support CCTV-7
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PRODUCT CODING AND DISTRIBUTION

APPLIED TO THE

Both Product Contact Pack & Outer Tray

15.00	SUPPLIER DISTRIBUTION CHAIN		
MINIMUM DISTRIBUTION TEMPERATURE		<u>cool</u>	°C
MAXIMUM DISTRIBUTION TEMPERATURE		<u>Ambient</u>	°C
MINIMUM DELIVERY ACCEPTANCE TEMPERATURE		<u>cool</u>	°C
MAXIMUM DELIVERY ACCEPTANCE TEMPERATURE		<u>Ambient</u>	°C

16.00	STORAGE CRITERIA		
This PRODUCT is to be received and stored at (please tick as appropriate)			
AMBIENT	<input type="checkbox"/>		
STANDARD FROZEN (- 18°C ± 2°C)	<input type="checkbox"/>		
DEEP FROZEN (-25°C and below)	<input type="checkbox"/>		
COLD CHILLED (0°C ± 2°C)	<input type="checkbox"/>		
CHILLED (3°C ± 2°C)	<input type="checkbox"/>		
SEMI – AMBIENT (10°C ± 2°C)	<input type="checkbox"/>		
OTHER – PLEASE SPECIFY	<input type="checkbox"/>		
RELATIVE HUMIDITY – PLEASE SPECIFY	<input type="checkbox"/>		
AWAY FROM DIRECT SUNLIGHT	<input type="checkbox"/>		
IS THE SHELF LIFE OF THE PRODUCT GUARANTEED AT THE ABOVE STATED TEMPERATURE? (SECTION 16)	YES <input type="checkbox"/>	NO <input type="checkbox"/>	

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17.00		PACKAGING MATERIALS	
Provide a description of the external product contact packaging materials used, together with dimensions and weight of material (nett and gross) contained therein.			
PALLET			
No of units per layer	5	Maximum	
No of units per pallet	40	Maximum	
No of units per pallet	-	Minimum	
Method of pallet security	Shrink-wrap	Shrink-wrap / Pallet-wrap / Banding	
Pallet label	No	Yes / No (If yes provide a sample label)	
Pallet material of construction	Wood	Wood / Plastic / Metal	
Pallet dimensions	1200x1000	Mm	
Maximum assembled pallet height	Customer spec	Mm	
Unit weight	25kg		
Maximum pallet weight	1000kg		
CONTACT PACKAGING MATERIAL			
Material	Paper	Food Grade	YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>
Colour			
Grade	Food		
Gauge		μ m	
Dimensions		mm	
Weight		g	
Method of closure	Stitching	Tape / EEC Tape / Stitching	
Colour of closure material	White		
OUTER PACKAGING MATERIAL			
Material			
Colour			
Grade			
Gauge		μ m	
Weight		G	
Dimensions		Mm	
Method of closure		Tape / EEC Tape / Stitching	
Colour of closure material			

18.00		SOURCE AND POINT OF MANUFACTURE	
State the country of Manufacture Thailand			
Is the Product produced and packaged in the suppliers own premises:-		Yes	
If no, describe in detail those procedures and practices operated by the supplier in order to ensure compliance with the requirements of this specification schedule.			
Manufacturing site address (if different from supplying address):			
Please list the information that will be included on the certificate of analysis / conformance:			
Moisture content, purity			

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19.00	INSURANCE
Do you have a Public Liability Insurance (please delete)	Yes/No
Insurer	CIS
Limit of Cover	£2million
Policy Number	

20.00	OBLIGATIONS UPON THE PART OF THE SUPPLIER
<p>The supplier must comply with all relevant United Kingdom and European Community Legislation and all relevant legal and food safety criteria. The supplier must agree to comply with Infinity Foods Standard Conditions of Supply.</p> <p>The supplier is responsible for informing Infinity Foods in writing and a minimum of one calendar month in advance of any proposed change of formulation, manufacturing process or packaging materials and changes in the origin places of process of any materials used to produce the product to be supplied to Infinity Foods. No change is to be made without the prior knowledge and prior written agreement of Infinity Foods.</p> <p>The supplier is responsible for ensuring that all the relevant analytical, quality and food safety and process control records are held and maintained for a minimum of three years + their shelf life + our shelf life from date of supply to Infinity Foods. These records must be made available to representatives of Infinity Foods upon request.</p>	

FOR AND ON BEHALF OF THE SUPPLIER

NAME:
POSITION HELD:
SIGNATURE:
DATE:
SUPPLYING COMPANY:

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PRODUCT DESCRIPTION:	
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FOR AND ON BEHALF OF

NAME: (Technical)	
POSITION HELD:	
TECHNICAL SIGNATURE	
DATE:	
RECEIVING COMPANY:	
NAME: (Purchasing)	
POSITION HELD:	
BUYERS SIGNATURE	
DATE:	
RECEIVING COMPANY:	

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