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## PRODUCT SPECIFICATION

### PRODUCT DETAILS

Product Name TOP TASTE FRZBLE BEEFY PIE GRVY MIX 10KG  
Kerry Code New: 20357427

Product Description Light gray free flowing powder, with a savouring aroma and taste

### INGREDIENT DECLARATION

Modified Starch, Salt, Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Colour (E150c), Stabiliser (E450(iii)), Flavourings, Onion Powder, Dextrose, Flavour Enhancer (E621), Rusk (Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt), Hydrolysed Vegetable Protein, Spice.

The ingredient declaration above must be labelled up on the final product to include all declarable data in line with the current Food Labelling Regulations, as amended.

### USAGE DETAILS

7-15% product mixed in boiling water

Kerry Code 20357427  
Spec Version: 004  
Spec Status: Commercialised Kerry Approved

Issue date:  
Revision Date: 1/8/2021  
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<b>ALLERGEN DATA</b>				
<b>Allergen</b>	<b>Requires Labelling? Yes/No</b>	<b>Source</b>	<b>Present on Line? Yes/No</b>	<b>Present on Site? Yes/No</b>
Peanuts and products thereof	No		No	No
Nuts (other than peanuts) and products thereof (1)	No		No	No
Cereals containing gluten (2)	Yes	Wheat Flour, Rusk (Wheat Flour)	Yes	Yes
Crustaceans and products thereof	No		No	No
Egg and products thereof	No		Yes	Yes
Fish and products thereof	No		Yes	Yes
Soybeans and products thereof	No		Yes	Yes
Milk and products thereof (including lactose)	No		Yes	Yes
Celery and products thereof	No		Yes	Yes
Mustard and products thereof	No		Yes	Yes
Sesame Seeds and products thereof	No		No	No
Molluscs and products thereof	No		No	No
Lupin and products thereof	No		No	No
Sulphur Dioxide/Sulphites > 10ppm	No	E220 Carry Over @<10ppm	Yes	Yes

Note: All reasonable precautions that could be expected of a responsible manufacturer have been taken to prevent cross contamination in the raw materials used and in the manufacturing process.

Conforms to Regulation (EU) 1169/2011 annex II as amended.

(1) Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*) and products thereof, except for nuts used for making alcohol distillates including ethyl alcohol of agricultural origin;

(2) Cereals containing gluten. namely; wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof. except; (a) wheat based glucose syrups including dextrose(\*); (b) wheat based maltodextrins(\*); (c) glucose syrup based on barley; (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin;

(\* ) And the products thereof, in so far as the process that they have undergone is not likely to increase the level of allergenicity assessed by the Authority for the relevant product from which they originated.

<b>COMPOSITION AND COUNTRY OF ORIGIN INFORMATION*</b>		
<b>Ingredient</b>	<b>% Banding</b>	<b>Country of Origin</b>
Modified Starch	40 - 50	Austria; Belgium; Bulgaria; Croatia; Cyprus; Czech Republic; Denmark; Estonia; Finland; France; Germany; Greece; Hungary; Ireland; Italy; Latvia; Lithuania; Luxembourg; Malta; Netherlands; Poland; Portugal; Romania; Slovakia; Slovenia; Spain; Sweden; United Kingdom
Salt	20 - 30	Dutch Antilles; Australia; China; Germany; United Kingdom
Wheat Flour	10 - 20	United Kingdom; France; Germany; Denmark; Sweden; Canada; USA
Colour (E150c)	5 - 10	Austria; Belgium; Bulgaria; Croatia; Cyprus; Czech Republic; Denmark; Estonia; Finland; France; Germany; Greece; Hungary; Ireland; Italy; Latvia; Lithuania; Luxembourg; Malta; Netherlands; Poland; Portugal; Romania; Slovakia; Slovenia; Spain; Sweden; United Kingdom
Stabiliser (E450(ii))	2 - 5	Austria; China; Belgium; France; Germany; India; Mexico; Thailand; USA
Flavourings	<2	United Kingdom
Onion Powder	<2	China; Spain; Portugal; Egypt
Dextrose	<2	France; Italy; Spain; United Kingdom; Germany; Hungary; Romania; Austria; Slovakia; Bulgaria
Flavour Enhancer (E621)	<2	Brazil; China; Indonesia; Japan; Taiwan; Thailand
Rusk	<2	United Kingdom; Germany; Denmark; France; Italy; Netherlands; Bulgaria
HVP	<2	China
Spice	<2	Vietnam; India; Madagascar; Brazil; Malaysia; Cambodia; Indonesia

Kerry EMEA has the policy of purchasing raw materials against a given specification from approved suppliers. We may on occasion need to add a new countries of origin as a result of economic stability, crop and harvest variations, safety alert etc, it may be necessary to change the source of a material with short notice. Kerry will proactively communicate such changes to customers where required, as part of our internal Change Control process.

<b>KEY PERFORMANCE PARAMETERS</b>					
<b>Test</b>	<b>Min</b>	<b>Target</b>	<b>Max</b>	<b>Units</b>	<b>Method</b>
Appearance to match previously accepted delivery.					

### NUTRITION INFORMATION

Nutrient	Typical Value	Unit
Energy in kJ	1,087.52	KJ/100G
Energy in Kcal	255.98	KCAL/100G
Total Carbohydrates	62.45	G/100G
Available Carbohydrates	61.72	G/100G
Carbohydrates as Sugars	2.51	G/100G
Carbohydrates as Starch	58.98	G/100G
Total Fat	0.30	G/100G
Saturated Fat	0.04	G/100G
Monounsaturated Fat	0.03	G/100G
Polyunsaturated Fat	0.12	G/100G
Protein	1.92	G/100G
Moisture	8.25	G/100G
Dietary Fibre	1.18	G/100G
Sodium	10,676.73	MG/100G
Ash	27.43	G/100G
Salt (NaCl)	25.08	G/100G
Ethanol (Alcohol)	0.00	G/100G

#### Data Source

Calculated from raw material data. Values quoted are typical and should be used for guidance purposes only.

### SUITABILITY DATA

**Yes = Suitable,      Comment/Certification Status**  
**No = Unsuitable**

Vegetarian (Ova-lacto)	Yes
Vegan	Yes
Coeliac <100ppm gluten (by calculation)	No
Coeliac <20ppm gluten (by calculation)	N
	o Suitable /
	<b>Not Suitable</b>
Kosher	Suitable
Halal	Suitable
Organic	

### GENETICALLY MODIFIED MATERIALS

Does the product require labelling as genetically modified under current EU Labelling Regulations? No

### IONISING RADIATION

Does the product require labelling as Irradiated or contain any irradiated ingredients under current EU Labelling Regulations? No

### ADDITIVES

E Number	Name of Additive	Ingredient Additive Present in	Quantity in Ingredient mg/kg	Function in Ingredient
E150C	AMMONIA CARAMEL	Colour (E150c)	60,000.00	COLOUR
E1520	PROPAN-1,2-DIOL (PROPYLENE GLYCOL)	Flavourings	168.00	CARRIER
E170	CALCIUM CARBONATE	Rusk	4.81	STATUTORY ADDITIVE
E170 (I)	CALCIUM CARBONATE	Wheat Flour	563.16	STATUTORY ADDITIVE
E220	SULPHUR DIOXIDE	Dextrose Modified Starch	5.08	CARRIER
E330	CITRIC ACID	Flavourings	0.00	ACID
E450 (III)	TETRASODIUM DIPHOSPHATE	Stabiliser (E450(ii))	20,000.00	STABILISER
E471	MONO- AND DIGLYCERIDES OF FATTY ACIDS	Colour (E150c) Flavourings	0.35	ANTI-FOAMING AGENT
E500	SODIUM CARBONATE	Salt	9.40	ANTI - CAKING AGENT
E503 (II)	AMMONIUM HYDROGEN CARBONATE	Rusk	11.01	RAISING AGENT
E504 (II)	MAGNESIUM HYDROGEN CARBONATE	Rusk	0.05	ANTI - CAKING AGENT
E516	CALCIUM SULPHATE	Rusk	0.41	CARRIER
E535	SODIUM FERROCYANIDE	Salt Rusk Flavourings Flavourings	4.94	ANTI - CAKING AGENT
E551	SILICON DIOXIDE	Flavourings	175.00	ANTI - CAKING AGENT
E621	MONOSODIUM GLUTAMATE	Flavour Enhancer (E621)	5,000.00	FLAVOUR ENHANCER

**RECOMMENDED SHELF-LIFE & STORAGE**

Transport & Storage Conditions:	Contract Haulier Cool and dry. Keep sealed when not in use. Cool dark and dry. Free from risk of contamination. Keep bags sealed when not in use. Wetted product will rapidly become mouldy.
Shelf life (original package):	365 days

### PACKAGING

Pack Size (Net)	KG
No. packs per case/outer	
No. units per pallet	
Pack Type Inner	
Pack Type Outer	
Pallet Type	

### LEGISLATION & WARRANTY STATEMENT

The product will be manufactured and packaged in accordance with all current, relevant EU legislation. The information stated is provided in good faith. It is based upon the product formulation, the data provided by our raw material suppliers and the factory of manufacture at the date of issue of this specification. It is the responsibility of the user to ensure this information is appropriate and complete with respect to the specific use intended for the product. Local national regulations should be consulted for the intended specific application and declaration as legislation may vary from country to country. The shelf-life as stated has been established to allow for conditions which maybe experienced for short periods during the storage and distribution of the product.

<b>FREE FROM LIST</b>		
	<b>Yes = Absent, No = Present</b>	<b>Comments</b>
<b>Animal Products</b>		
Lactose	Yes	
Beef/ Derivatives	Yes	
Chicken/ Derivatives	Yes	
Lamb/ Mutton/ Derivatives	Yes	
Pork/ Derivatives	Yes	
Other Animal Products/ Derivatives	Yes	
Rennet	Yes	
<b>Cereal / Vegetable / Fruit Products</b>		
Maize/ Derivatives	No	Modified Starch, Dextrose, HVP
Garlic/ Derivatives	Yes	
Onion/ Derivatives	No	Onion Powder
Cinnamon/ Extract	Yes	
Vegetables/ Derivatives	No	Flavourings, Onion Powder, MSG
Fruit & Fruit Derivatives	Yes	
Wheat/ Derivatives	No	Wheat Flour, Rusk
Rye/ Derivatives	Yes	
Barley/ Derivatives	Yes	
Oats/ Derivatives	Yes	
<b>Nuts and seeds (including oils or other derivatives)</b>		
Palm/ Derivatives	Yes	
Coconuts/ Derivatives	Yes	
Nut oils/ Derivatives excl Peanut	Yes	
Seed oil/other Vegetable oils (excl sesame)	No	Flavourings
Other seeds	Yes	

	<b>Yes = Absent, No = Present</b>	<b>Comments</b>
<b>Other</b>		
Preservatives	Yes	
Artificial Flavourings	Yes	
Flavourings	Yes	
Smoke Flavourings	Yes	
Artificial Colours	No	E150c
Natural Colours	Yes	
3 MCPD (if present, give level in ppb)		
Alcohols	Yes	
BHA/BHT	Yes	
Aspartame	Yes	
Additives (please list all)	No	See above list
Organic Acids	No	HVP
Caffeine	Yes	
Cocoa/ Derivatives	Yes	
Nucleotides	Yes	
HVP/TVP	Yes	
MSG and other glutamates	No	Flavour Enhancer (E621), HVP
Yeast/ Extract	Yes	

Note: The information stated is given in good faith and is based upon the product formulation and data provided by raw material suppliers. Whilst we make every effort to obtain assurances from our suppliers regarding the intolerance data supplied, manufacturers and/or suppliers cannot always provide absolute guarantees relating to the total absence of trace carry-over residues of other materials into their products. Kerry Ingredients & Flavours Limited therefore cannot give absolute guarantees in this regard.

### CONFIDENTIALITY

This document and the information contained within it remains the property of Kerry Ingredients & Flavours Limited and must not be disclosed to any third party without prior written permission of the company.

### AUTHORISATION

**This specification has been approved by Kerry  
Regulatory & Scientific Affairs**

**Authorised on behalf of Customer**

Signature/Stamp



Date 08-Jan-2021

Date

*Kerry Ingredients & Flavours Limited will assume acceptance of this specification if our customer does not state otherwise in writing within 28 days after the receipt of this specification.*

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