

	Julienne Bruno Finished Product Specification	Doc Ref:	JBSP004
		Issue No:	06
		Issue Date:	1/06/2023
		Author:	DY

1.0 Product Description

Product Name:	Superstraccia
Product weight:	1000 grams
Gross weight	1055.22 grams
Product Description:	A fermented, fresh, soya product
Technical Contact:	Damola Yakubu email: damola@juliennebruno.com
Emergency Contact:	Chi San email: chi@juliennebruno.com
Country of Manufacture:	UK - Julienne Bruno Ltd, Stonefield Close, HA4 0GH

2.0 Composition

Ingredients Declaration: SOYA MILK, COCONUT OIL, WATER, SALT, STABILISER (XANTHAN GUM, CARRAGEENAN), DEXTROSE, VEGAN FERMENTATION CULTURES, ACIDITY REGULATOR: ACID LACTIC (VEGAN), VEGETABLE FIBRES, EMULSIFIER: **SOYA LECITHINS**

Allergen Declaration: Contains soya

3.0 Microbiological Data

	TARGET	REPORT	REJECT
Coliforms	<100	>500	>1'000
Yeast & Moulds	<1000	>5'000	>10'000
Listeria	Not Present	-	Present
Salmonella	Not Present	-	Present
Frequency: Monthly or as required			

4.0 Allergen Data

Allergens	Ingredients Free from Y/N	Handled on the same line*	Handled on site*	Comments
Cereals containing wheat, rye, barley oats, spelt, kamut or their hybridized strains and products thereof.	Y	N	N	
Fish and products thereof	Y	N	N	
Crustacean and products thereof	Y	N	N	
Egg/egg derivatives/albumen	Y	N	N	

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Peanuts and peanut derivatives (including possible cross contamination and SCOPA refined oil)	Y	N	N	
Other nut and nut derivatives (including possible cross contamination)	Y	N	N	
Nut derived oil (including possible cross contamination)	Y	N	N	
Soybean/soybean derivatives	N	Y	Y	Soya beans within product
Milk/milk derivatives	Y	N	N	
Celery/Celery derivatives	Y	N	N	
Mustard/Mustard derivatives	Y	N	N	
Sesame seeds/sesame seed derivatives	Y	N	N	
Sulphur Dioxide and sulphites (>10ppm in finished product)	Y	N	N	
Molluscs and Mollusc derivatives	Y	N	N	
Lupin/Lupin derivatives	Y	N	N	
Kiwi/Kiwi derivatives	Y	N	N	

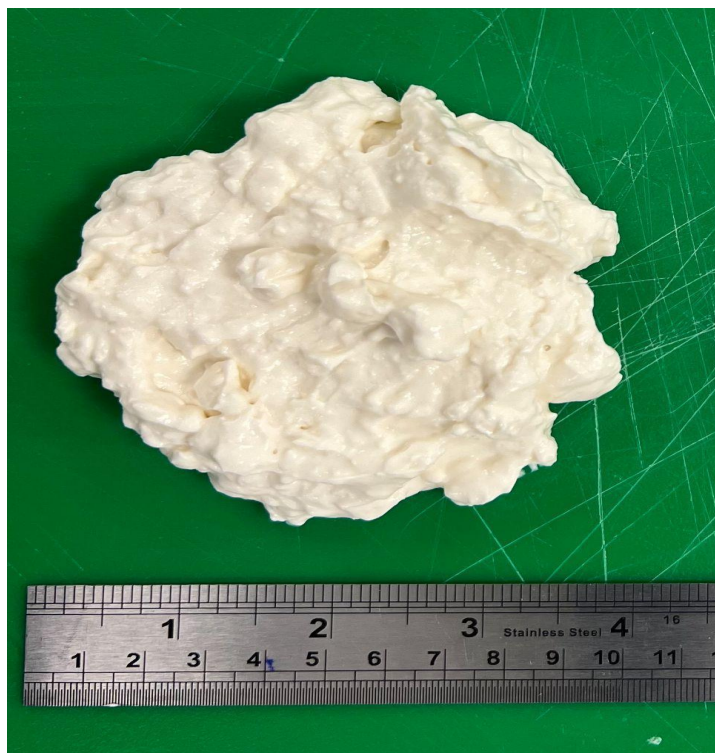
*All allergens used are handled in accordance with company allergen handling policies and procedures.

5.0 Dietary Suitability			
Suitable For	YES/NO	Comments	Frequency
Vegetarians	Yes	No animal-derived ingredient used	As required or based on risk assessment.
Vegans	Yes	Casein <0.2ppm	Annually or as required
Gluten Free	Yes	<20ppm	Annually or as required
Kosher	No	Not certified	-
Halal	No	Not certified	-

6.0 Nutritional	
Parameter	Average Values per 100g
Energy – K cals	250
Energy – K joules	1028
Protein (g)	2.0
Fat total (g)	26
- saturated	21
Available Carbohydrate (g)	1.5
- sugar	0.5
Dietary fibre (AOAC) (g)	1.3
Salt (g)	0.9
Sodium (mg)	360

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7.0 Organoleptic Properties



Organoleptic Parameter	Target	Reject
Visual Appearance	Creamy curd	watery
Colour	White	Any other colour
Texture	lumpy	smooth
Aroma	Slightly tangy	Sharp sourness
Flavour	Slightly tangy	sharp sourness


8.0 Packaging Details

Batch/production date format	Batch: YYMMDD (product suffix); UB: DD/MM/YY
Pack size	4 x 1000g
Storage conditions	KEEP REFRIGERATED
Shelf life from the date of manufacture	11 days
Shelf life and storage conditions on opening	ONCE OPENED, PLEASE CONSUME WITHIN 3 DAYS.
Primary packaging type/colour/gauge	Plastic Container, clear
Picture of primary packaging and label	

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Secondary packaging type/colour/gauge	Cardboard box, brown, single walled
Secondary Packaging Label	Case Label: 

9.0 Specification Sign off for and on behalf of Julienne Bruno

Name:	Position:	Signature:	Date:
Giangiacomo Berruti	Head of Technical		12/06/2023

10.0 Amendment Log

Revision No.:	Reason for Issue / Detail of Amendments:	Date Issued:
7.0	Locust bean gum replaced with Xanthan gum	12/06/2023