

## **PRODUCT INFORMATION & SPECIFICATION**

|                       |                                                    |
|-----------------------|----------------------------------------------------|
| <b>PRODUCT CODE</b>   | MF-WI-DE-GEK002                                    |
| <b>PRODUCT NAME</b>   | NON PRE-FRIED VEGETABLE SAMOSA                     |
| <b>PACKING</b>        | 12.5Gr. × 80PCS/BOX × 10BOXES/CARTON = 10KG/CARTON |
| <b>PRODUCT STATUS</b> | FROZEN PRODUCT, KEEP FROZEN AT OR BELOW -18°C.     |

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| <b>CONTACT</b> |  |
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| <b>PRODUCT PHOTO</b> |  |
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| <b>PRODUCT DESCRIPTION</b> | A delicious handmade samosa wrapped with vegetables blended with curry powder and spices. |
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| INGREDIENTS | Ingredient List     |                                 |                           |
|-------------|---------------------|---------------------------------|---------------------------|
|             | Ingredients         | Proportion of the whole product | Proportion of the filling |
|             | <b>Filling</b>      | <b>52.00%</b>                   | <b>100.00%</b>            |
|             | Onion               | 11.27%                          | 21.67%                    |
|             | Potato diced        | 10.40%                          | 20.00%                    |
|             | Cabbage             | 8.84%                           | 17.00%                    |
|             | Potato minced       | 7.28%                           | 14.00%                    |
|             | Mushroom            | 4.16%                           | 8.00%                     |
|             | Soybean protein     | 3.29%                           | 6.33%                     |
|             | Carrot              | 3.12%                           | 6.00%                     |
|             | Palm oil            | 1.56%                           | 3.00%                     |
|             | Salt                | 0.65%                           | 1.25%                     |
|             | Curry powder        | 0.52%                           | 1.00%                     |
|             | MSG                 | 0.31%                           | 0.60%                     |
|             | Sesame oil          | 0.26%                           | 0.50%                     |
|             | White sugar         | 0.26%                           | 0.50%                     |
|             | White pepper powder | 0.08%                           | 0.15%                     |
|             | <b>Pastry</b>       | <b>48.00%</b>                   | <b>100.00%</b>            |
|             | Wheat flour         | 23.76%                          | 49.50%                    |
|             | Water               | 23.76%                          | 49.50%                    |
|             | Salt                | 0.24%                           | 0.50%                     |
|             | Palm oil            | 0.24%                           | 0.50%                     |
|             | <b>Total</b>        | <b>100.00%</b>                  |                           |

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| <b>COUNTRY OF MANUFACTURE</b> | <b>China</b> |
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| <b>HEATING INSTRUCTIONS</b> | <p>Deep frying oil at 177 °C (350°F).</p> <p>If fully thawed fry for 4 minutes.</p> <p>If frozen, fry for 6 minutes.</p> |
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| <b>PROCESS SUMMARY</b> | <ul style="list-style-type: none"> <li>● <b>Pastry making:</b> <ul style="list-style-type: none"> <li>➤ <u>Batter making:</u> Pour all of ice water and salt in beating machine and then put wheat flour and beating in high speed for about 7-8mins. Then put the palm oil and beating in high speed for about 2-3mins until the batter is evenly. Then put the batter in cool store (0~5°C) and let rest for about 2 hours.</li> <li>➤ <u>Pastry making:</u> Start the machine and set up at temp. about 170°C and make sure all the parts of the machine are cleaned well and sterilized. Pour the batter into the drum of the pastry machine and sieved the batter.</li> </ul> </li> </ul> |
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|  | <p>After the temperature is arrived start to make pastry.</p> <ul style="list-style-type: none"> <li>➤ Once pastry has been made, cutting to size: 60mm×240mm, 0.50mm thick. Weight 6.0-6.5g/pc for 12.5g product.</li> </ul> <ul style="list-style-type: none"> <li>● <b>Raw material:</b> <ul style="list-style-type: none"> <li>➤ Carrot: Select fresh carrots, wash clean, peel and cut into 5mm*5mm*5mm dice.</li> <li>➤ Cabbage: Select nice fresh cabbages, wash clean, peel and cut into 3mm*(20-30)mm slice.</li> <li>➤ Potato: Select fresh potatoes, wash clean, peel, some steam and rub, the other cut into 5mm*5mm*5mm dice, other potato should be mashed after steamed.</li> <li>➤ Onion: Select fresh onion, wash clean , peel and chop into 5mm*5mm*5mm dices.</li> <li>➤ Mushroom: Select fresh mushroom, wash clean and chop into (5-8)mm dices.</li> <li>➤ Soya bean protein: Select dry soybean protein, soak in warm water for about 10 minutes (see raw material moisture), wash clean.</li> <li>➤ Ensure that all raw materials and all wet and dry spices are checked at Goods In, for best quality, size, shape and texture and that they are within life. Ensure that once processed, for example when sliced, that they are to the agreed quality standard,</li> </ul> </li> </ul> |
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|  | <ul style="list-style-type: none"> <li>➤ <b>Blanching:</b> <ol style="list-style-type: none"> <li>1. Cabbage: about 2 minutes at or above 92°C hot water.</li> <li>2. Potato: about 8~10 minutes at or above 92°C hot water till soft (see vegetable moisture and quantity per batch)</li> <li>3. Mushroom: about 1-1.5 minutes at or above 92°C hot water till soft (see vegetable moisture and quantity per batch)</li> </ol> </li> <li>➤ <b>Spinning:</b> <ol style="list-style-type: none"> <li>1. Cabbage: about 15-20 seconds (See raw material moisture)</li> <li>2. Mushroom: about 30-40 seconds (See raw material moisture)</li> <li>3. Soybean protein: about 30-40 seconds (See raw material moisture)</li> </ol> </li> <li>● <b>Weigh the material according to recipe.</b></li> <li>● <b>Mixing:</b> <ul style="list-style-type: none"> <li>➤ Put all vegetables and soybean protein into mixing machine and mixed evenly.</li> <li>➤ Add palm oil into mixing machine and mixed evenly.</li> <li>➤ Add the spices (in a order of salt, MSG, white sugar, curry powder, white pepper powder, sesame oil) into the blender and alternate for about 30 seconds in both directions until even.</li> </ul> </li> <li>● <b>Steaming:</b> <ul style="list-style-type: none"> <li>➤ Transfer the mixed raw materials into the plate, 3.5kg/plate.</li> <li>➤ Steaming for about 10 minutes until the center temperature is 82°C and last for 2 minutes. Turn off the steam.</li> </ul> </li> <li>● <b>Cooling down:</b> <ul style="list-style-type: none"> <li>➤ Put the cooked filling in the pre-cooling room until the center temperature</li> </ul> </li> </ul> |
|  | <p>is 10°C or below.</p> <ul style="list-style-type: none"> <li>● <b>Wrapping as follows:</b> <ul style="list-style-type: none"> <li>➤ For 12.5g finished product forming at 11.5g-13.5g.</li> <li>➤ Add vegetable mixture to the pastry to make up the weight. Shape is isosceles right triangle and the size is 60mm*60mm*85 mm.</li> </ul> </li> <li>● <b>Inner packing:</b></li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |

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|  | <ul style="list-style-type: none"> <li>➤ 60 pieces vegetable samosa placed into a clean freezer and food grade box. Ensure the inner box is coded with production date and best before date in the appropriate position. Production date format: DD MMM YYYY, e.g.: <u>24 NOV. 2015</u> for 24<sup>th</sup> November, 2015. Best before date format: DD MMM YYYY; e.g.: <u>23 NOV 2017</u> for 23<sup>th</sup> November, 2017. Then sealed by clear tape.</li> <li>● <b>Freezing:</b> <ul style="list-style-type: none"> <li>➤ Freezing products below -30°C for internal product temp at or below -18°C after freezing. Ensure the boxes are arranged well on the tray and sealed well.</li> </ul> </li> <li>● <b>Metal detection:</b> <ul style="list-style-type: none"> <li>➤ At FeΦ1.5mm SUSΦ2.0mm Non-ferrous Φ2.0mm</li> </ul> </li> <li>● <b>Outer Packing:</b> <ul style="list-style-type: none"> <li>● Place 10 boxes into an outer carton. The outer carton is printed in black ink on brown corrugated board, with Production date, Best before date and Lot No..Production date and Best before Date format is the same as that on the inner box. Lot No. format: YMDDDDDDA, e.g.: IK242423A means 24<sup>th</sup> November,2015 is the wrapping and filling date and 23<sup>th</sup> November, 2015 is the pastry making date. (Years represented by alphabet A for 2007, B for 2008, C for 2009 etc., months represented by alphabet A for January, B for February, C for March etc. Batch represented by alphabet A for batch1, B for batch 2, C for batch 3 etc.) Outer cartons are taped sealed on both sides.</li> </ul> </li> <li>● <b>Storing:</b> <ul style="list-style-type: none"> <li>➤ Store in cold store and product to reach ≤-18°C internally.</li> </ul> </li> <li>● <b>Taste Paneling / Quality assurance of Finished Product:</b> <ul style="list-style-type: none"> <li>➤ Every batch (100kg) to be checked for color, flavor, taste &amp; texture, weight and size post-fryer.</li> <li>➤ Every batch to be reheated after freezing, according to reheat instructions and checked for taste, texture and appearance. To be done twice to one lot code.</li> </ul> </li> </ul> |
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| <b>PRIMARY PACKAGING</b>   | <ul style="list-style-type: none"> <li>➤ Lining: made of PE food and freezer-grade lining<br/>Size: L440×W380mm; L 290×W165mm</li> </ul> |
| <b>SECONDARY PACKAGING</b> | <ul style="list-style-type: none"> <li>➤ <u>Inner carton</u>: made of virgin board fiber.<br/>Size: L280mm x W140mm X h50mm</li> </ul>   |



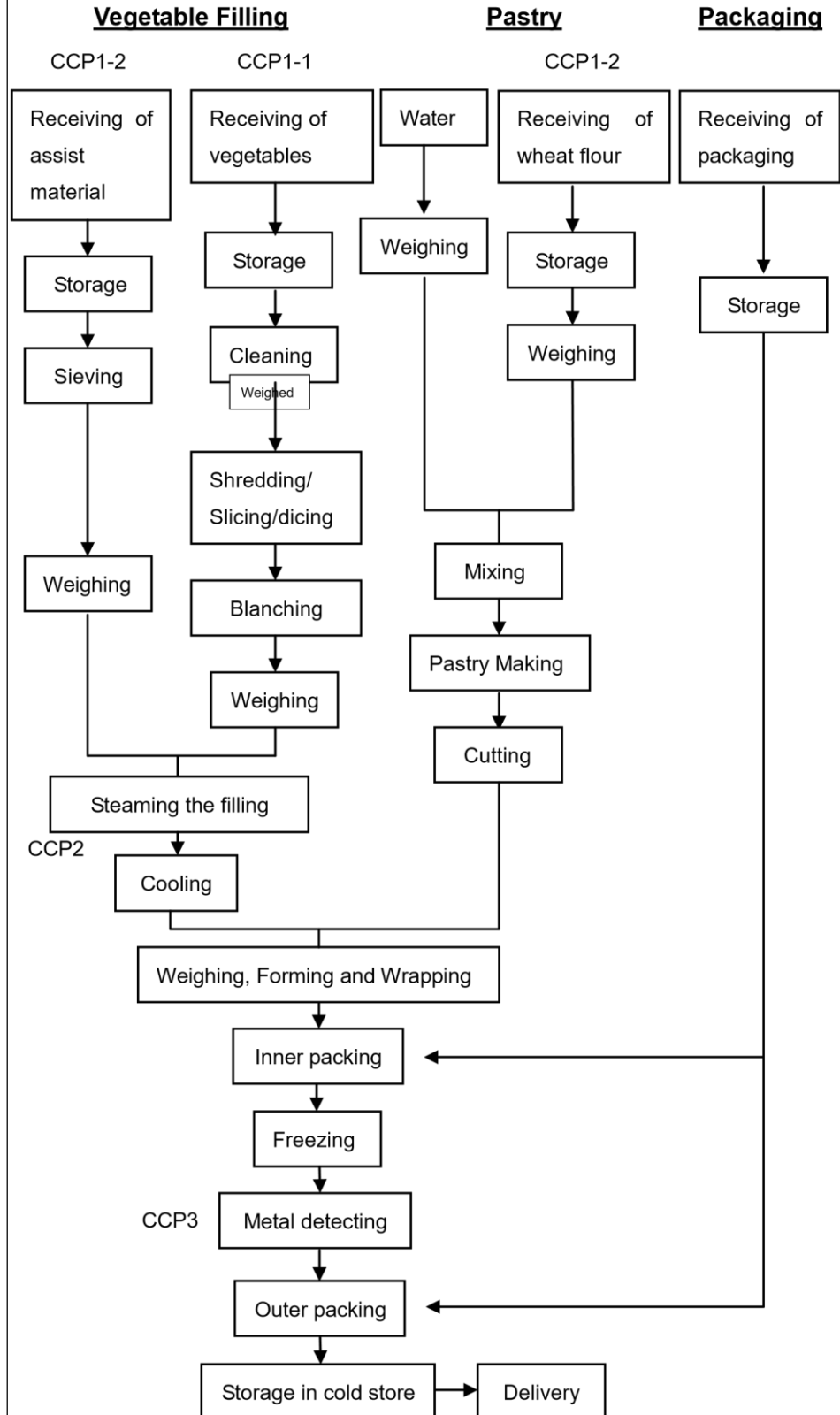
|                   |           |
|-------------------|-----------|
| <b>SHELF LIFE</b> | 24 months |
|-------------------|-----------|

| Product                                                                  | Target                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | Reject                                                                                                                                                                                                                                                                                                                                                                           |
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| <b>Appearance</b><br><br><b>Colour</b><br><br><b>Physical Attributes</b> | <p>Each finished box contains 1 full box of 12.5g x 60pcs Vegetable Samosa. There are 10 inner boxes in an outer carton.</p> <p><u>Post-reheating:</u></p> <p><u>Vegetable Samosa:</u></p> <ul style="list-style-type: none"> <li>➤ <u>Appearance &amp; internal characteristic:</u> Neat, isosceles right triangle-shaped snack filled with diced carrot, potato, soybean protein, mushroom and onion, sliced cabbage.</li> <li>➤ <u>Color:</u> The vegetables are bright in color-orange carrot, white cabbage and onion, gray black mushroom, light yellow soya bean protein and potato.</li> <li>➤ <u>Size:</u> The size of the Samosa is about 60mm*60mm*85mm</li> </ul> | <p><u>Vegetable Samosa:</u></p> <ul style="list-style-type: none"> <li>➤ Any broken or flaked pastry, lack of filling, too dark or light pastry.</li> <li>➤ A lack of any ingredients or the wrong ingredients, any holes on the corners of the pastry.</li> <li>➤ Dull-colored vegetables.</li> <li>➤ Incorrect sizes.</li> <li>➤ Pastry is moist or vegetables raw.</li> </ul> |
| <b>Flavor</b>                                                            | <p><u>Post-reheating:</u></p> <p><u>Vegetable Samosa:</u></p> <p>The Samosa tastes a pleasant curry flavor. The product has a fresh taste but a bit spicy.</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                | <p><u>Vegetable Samosa:</u></p> <ul style="list-style-type: none"> <li>➤ There should be no overpowering spice flavors.</li> <li>➤ The vegetables should not taste raw or overcooked.</li> <li>➤ There should be no old/stale oil flavors.</li> </ul>                                                                                                                            |

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| <b>Texture</b>   | <u>Post-reheating:</u><br><u>Vegetable Samosa:</u><br>The pastry is very crispy after fried and the vegetable filling is fully cooked but not mushy. Each individual particle is clearly noticeable. | <u>Vegetable Samosa:</u><br>➤ Mushy vegetables, soggy or doughy pastry, broken product or overly thick layers of pastry are not acceptable.                                                                                                                     |
| <b>Aroma</b>     | <u>Post-reheating:</u><br><u>Vegetable Samosa:</u><br>Of curry powder.                                                                                                                               | <u>Vegetable Samosa:</u><br>➤ Of stale oil or vegetables, a lack of aroma, any of taints and smells.                                                                                                                                                            |
| <b>Packaging</b> | 60 frozen Vegetable Samosas are put into a clear food and freezer-grade PE lining and folded well. Then the products should be put into the inner                                                    | ➤ Dirty, broken, torn, stained, tainted, or incorrectly labeled boxes are unacceptable.<br>➤ Net weight not achieve target                                                                                                                                      |
|                  | boxes.                                                                                                                                                                                               | or 10gram more than target.<br>➤ Incorrect piece counts into the inner carton are unacceptable.<br>➤ Incorrect packing of boxes into the carton is unacceptable.<br>➤ Code not fully within Use By carton. Coding on box or carton unclear, smeared or missing. |



## QUALITY CONTROL PROCEDURES



CCP 1 = Checking of materials at Goods In.

CCP 2 = Time/temperature control

CCP 3 = Metal detection, Fe  $\Phi$ 1.5mm, SUS  $\Phi$ 2.0mm, Non-ferrous  $\Phi$ 2.0mm

## PRODUCT PHYSICAL QUALITY SPECIFICATIONS

| PARAMETER        | TARGET     | REJECT LIMITS               | ACCEPTABLE LIMITS         |
|------------------|------------|-----------------------------|---------------------------|
| SIZE             | 60*60*85mm |                             | (58-62)*(58-62)*(83-87)mm |
| WEIGHT PER PIECE | 12.5g      | <11.5g, >13.5g              | 11.5g-13.5g               |
| WEIGHT PER BOX   | 750g       | <750g, >770g                | 750g-770g                 |
| PIECE COUNT      | 60 pieces  | More or less than 60 pieces | 60 pieces                 |

## PRODUCT MICROBIOLOGICAL SPECIFICATIONS

| <u>MICROBIOLOGICAL STANDARDS</u> |                   |                          |                          |
|----------------------------------|-------------------|--------------------------|--------------------------|
| TEST                             | REFERENCE METHOD  | TARGET COUNT             | ACCEPT COUNT             |
| AEROBIC (TVC)                    | GB4789.2-2010     | <1x10 <sup>5</sup> cfu/g | ≤1x10 <sup>5</sup> cfu/g |
| COLIFORMS                        | GB4789.3-2010     | ≤23 MPN/g                | ≤30 MPN/g                |
| E.COLI                           | GB/T 4789.38-2008 | ND                       | ND                       |
| S.AUREUS                         | GB4789.10-2010    | ≤10 cfu/g                | ≤100 cfu/g               |
| SALMONELLA SPP                   | GB4789.4-2010     | ND                       | ND                       |
| LISTERIA SPP                     | EC1441            | ND                       | ND                       |

|                                                                          |                                                              |
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| <b>FREQUENCY OF MICRIBIOLOGICAL ANALYSIS</b>                             | Every batch of the products.                                 |
| <b>IS MICRIBIOLOGICAL ANALYSIS CARRIED OUT 'IN HOUSE' OR EXTERNALLY?</b> | Carried out by our own micro lab, In our factory laboratory. |

| <u>NUTRITIONAL INFORMATION PER100g</u> |      |
|----------------------------------------|------|
| ENERGY(Kcal)                           | 174  |
| ENERGY(kJ)                             | 727  |
| PROTEIN(g)                             | 4.78 |
| CARBOHYDRATE (g)                       | 30.8 |
| OF WHICH SUGARS(g)                     | 2.3  |
| FAT(g)                                 | 2.7  |
| OF WHICH SATURATES(g)                  | 0.79 |
| DIETARY FIBRE(g)                       | 2.7  |
| SODIUM(mg)                             | 553  |

# FOOD ALLERGEN DATA

| ALLERGEN/ADDITIVES                                                                                                         | PRODUCT<br>FREE FROM<br>(YES/NO) | COMMENTS        |
|----------------------------------------------------------------------------------------------------------------------------|----------------------------------|-----------------|
| MEAT OR MEAT PRODUCTS (Animal/Poultry)                                                                                     | Y                                |                 |
| CEREALS CONTAINING GLUTEN, NAMELY WHEAT, RYE, BARLEY, OATS, SPELT, KAMUT OR THEIR HYBRIDISED STRAINS, AND PRODUCTS THEREOF | N                                | Wheat flour     |
| CRUSTACEANS AND PRODUCTS THEREOF                                                                                           | Y                                |                 |
| EGGS AND PRODUCTS THEREOF                                                                                                  | Y                                |                 |
| FISH AND PRODUCTS THEREOF                                                                                                  | Y                                |                 |
| PEANUTS AND PRODUCTS THEREOF                                                                                               | Y                                |                 |
| SOYBEANS AND PRODUCTS THEREOF                                                                                              | N                                | Soybean protein |
| MILK AND PRODUCTS THEREOF(INCLUDING LACTOSE)                                                                               | Y                                |                 |
| NUTS AND PRODUCTS THEREOF                                                                                                  | Y                                |                 |
| CELERY AND PRODUCTS THEREOF                                                                                                | Y                                |                 |
| MUSTARD AND PRODUCTS THEREOF                                                                                               | Y                                |                 |
| SESAME SEEDS AND PRODUCTS THEREOF                                                                                          | N                                | Sesame oil      |
| SULPHITES DIOXIDE AND SULPHITES AT CONCENTRATION OF MORE THAN >10mg/kg OR 10mg/litre                                       | Y                                |                 |
| LUPIN AND PRODUCTS THEREOF                                                                                                 | Y                                |                 |
| MOLLUSCS AND PRODUCTS THEREOF                                                                                              |                                  |                 |

## GENETIC MODIFICATION

|                                                   |    |
|---------------------------------------------------|----|
| Is any component of the product derived from GMO? | NO |
|---------------------------------------------------|----|