

Final product specification

Specification name	Specification code	Written by	Brand	Packaging
Sweet potato bites	SPB-001	Mohamed Alzefzafy	UNIFOOD	2.5 kg per pack,10 kg

Product description:

Sweet Potato bites, Cut, Blanched, mashed ,cooling, spiced, formed , Battered, Quick Frozen, Packed in Bags, Packed in Boxes, Palletized

RAW MATERIALS SWEET POTATOES

Variety:	Beaugard, Evangeline, Orleans Store and handle sweet potatoes in a cool and dry place. in order of preference.
Brix:	9.5-14
Moisture:	80-90 %
Pesticide:	Laboratory testing for pesticide according to Unifood analysis list (all suppliers must be Global GAP)

BATTER

Supplier:	UNIFOOD
Code:	UFSP (Batter prepared by Unifood)

Ingredients:

90 %Sweet Potato 5% Sunflower oil – 5% (Modified Potato Starch - Rice Flour - Maltodextrin - Salt - Sodium Acid Pyrophosphate - Sodium Bicarbonate - Paprika Oil Extract - Xanthan Gum-Sugar - E464)

Supplied from approved supplier

PACKAGING AND SHIPPING MATERIALS

BAG/POLY	Type:	Printed poly
	Supplier:	Approved Supplier
	Size:	45*75 cm ± 2 cm
BOX/CASE/SHIPPER	Type:	Corrugated Cardboard
	Printed:	According to the boxes specification
	Dimensions:	Internal: 39 cm L x 29.5 cm W x 19.5 cm H External: 39.5 cm L x 30 cm W x 20 cm H
	Material:	335.5 N
PALLET	Type:	Wood Pallet
	Size:	120 cm x 100 cm x 15 cm (H)
	Heat Treated:	Treated with smoke
	Recycled:	No
Packaging and Shipping Materials	Slip Sheets:	Bottom: Slip Sheets: Yes Top : No
	Corner Posts:	Yes
	Stretch Wrap:	Yes

METAL DETECTOR CCP POINT	
Ferrous	2.5 mm
Non-Ferrous	3.0 mm
Stainless Steel	4 mm

9. Final Product Physical quality For 2.5 KG Sample			Frequency
Temperature (Min)		-15 C	
Weight		10 gr ±2 gr	
Dimensions	length	5 mm ±2mm	
	Diameter	2 mm ±2mm	
Forming Defects	Critical 100% of the one-pieces have bad shape	Not more than 2 Pieces	
	Major 60-80% of the one-pieces have bad shape	Not more than 8 Pieces	
	Medium 40 - 60 % of the one-pieces have bad shape	Not more than 12 Pieces	
	Minor less than 20% of the one-pieces have bad shape	Not more than 30 Pieces	
After frying Color		USDA Color Chart	
Aroma		Characteristic of sweet potatoes, free from of taints and odors	
Flavor		Characteristic of sweet potatoes with seasoned back notes, free from of taints and flavors	
Texture		crisp exterior with a tender, mealy interior. The product is not more than slightly affected by units which are hard, mushy, pasty, soggy, dry or oil soaked	
Solids		26 - 30 %	
Defect tolerances			
> 12 mm - Major - (Max in 1 kg)		4 Piece	
6 - 12 mm - Medium - (Max in 1 kg)		10 Piece	
3 - 6 mm - Minor - (Max in 1 kg)		20 Piece	
Once Per Hour			

MICROBIOLOGICAL REQUIREMENTS

Microbiological Standards:	Parameter:	Target	Maximum	Unit
1st bag 1 sample every lot number Analyzed by an external accredited laboratory	Aerobic Plate Count	< 10 000	< 100 000	ufc/g
	Yeast	< 50	< 500	ufc/g
	Mold	< 50	< 500	ufc/g
	Coliforms	< 100	100	ufc/g
	Generic E. Coli	<10	< 10	ufc/g
	Salmonella	Negative	Negative	ufc/g
	Enterobacteriaceae	100	< 1 000	ufc/g
	Staph Aureus	< 10	< 10	ufc/g



	Listeria Monocytogenes	Negative	Negative	ufc/g
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Allergens according to 2003/89/EG and 2006/142/EG:				
	Present in the product?	Produced on the same production line?	Present in the factory?	Risk of cross-contamination?
Cereals containing gluten and products thereof	NO	NO	NO	NO
Crustaceans and products thereof	NO	NO	NO	NO
Eggs and products thereof	NO	NO	NO	NO
Fish and products thereof	NO	NO	NO	NO
Peanuts and products thereof	NO	NO	NO	NO
Soybeans and products thereof	NO	NO	NO	NO
Milk and products thereof	NO	NO	NO	NO
Nuts (Almond, Hazelnut, Walnut, Cashew, Pecan, Brazil, Pistachio, Macadamia and Queensland nuts) and products thereof	NO	NO	NO	NO
Celery and products thereof	NO	NO	NO	NO
Mustard and products thereof	NO	NO	NO	NO
Sesame seeds and products thereof	NO	NO	NO	NO
Sulphur dioxide and sulphites (>10 mg/kg or 10 mg/l SO ₂)	NO	NO	NO	NO
Lupine and products thereof	NO	NO	NO	NO
Molluscs and products thereof	NO	NO	NO	NO

Nutritional values

Nutrition Facts	
Serving size	10 strips (85g)
Amount Per servings	
Calories	150
% Daily Value*	
Total Fat 6.2 g	8%
Saturated Fat 0.92g	5%
Trans Fat 0g	
Polyunsaturated Fat 1.1 g	
Cholesterol 0mg	0%
Sodium 238.5 mg	10%
Total Carbohydrate 22.43 g	8%
Dietary Fiber 1.275 g	5%
Total Sugars 8.52 g	
Includes 0g Added Sugars	0%
Protein 1.2 g	
Vitamin A 268.9µg	30 %
Calcium 20.4 mg	2 %
Iron 0.495 mg	3%
Potassium 331.5 mg	7 %

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



Storage conditions and shelf life:

Mark (x)	Storage conditions	Shelf life
<input type="checkbox"/>	Keep Frozen. Store at or below (-18 C)	18 months from date of production

Country of origin / producer.

Made in Egypt / United Investment for Food Products
Address: Plot 46,47 A , 4th Industrial Zone ,
Sadat City - Menoufia Governorate

Name: Approved (Q.M /R&D)
Mohamed Elzefzafy



NEW ERA OF FROZEN FOOD