


<b>Specification Number</b>		ZU 0104	<b>Version:</b>	1
<b>Product Name</b>		Tarka Dhal		
<b>Production Address</b>		Unit T5 Leyton Industrial Village Argall Avenue, Leyton, London, E10 7QP		
<b>Contact: Name &amp; email</b>	<b>Sales:</b>	Mark Prové	<a href="mailto:sales@zuppeltd.co.uk">sales@zuppeltd.co.uk</a>	
	<b>Technical:</b>	Nicky Garner	<a href="mailto:nicky@crowbond.com">nicky@crowbond.com</a>	
	<b>Emergency/Recall:</b>	Mark Prové	<a href="mailto:mark@zuppeltd.co.uk">mark@zuppeltd.co.uk</a>	
<b>Packaging Format</b>		1 Litre, Poly pouch, zipped and heat-sealed		
<b>Minimum weight</b>		1 litre		
<b>Health Mark</b>				

### PRODUCT DESCRIPTION

A ready to reheat product of aromatic lentils simmered with fragrant spices, such as cumin, turmeric, and garlic, creating a rich and flavourful experience.

### Ingredients List (in quantity order)

*Water, Red Lentils (16.4%), Onion, Rapeseed Oil, Garlic, Ginger Puree, Salt (with Anti-Caking Agent: E535), Green Finger Chillies, Cumin, Curry Leaves, Ground Turmeric*

### Ingredient Country of Origin

<i>Red Lentils</i>	Canada / Turkey	<i>Sliced White Onion</i>	
<i>Rapeseed Oil</i>	UK/ Netherlands	<i>Garlic, diced, frozen</i>	Belgium
<i>Ginger Puree</i>	China	<i>Salt</i>	UK / China
<i>Green Finger Chillies</i>	India	<i>Cumin Whole</i>	India
<i>Curry Leaves frozen</i>	India / Thailand	<i>Turmeric</i>	India

<b>Shelf life unopened</b>	31 days (Production +30 days)	<b>Shelf life once open</b>	Day of opening + 2 days
<b>Traceability Format Used</b>	Use by date: dd/mm/yyyy (retail labels)		

### Storage Conditions

Keep refrigerated under 5°C

### Instructions for use

Shake pouch to mix contents. Cut pouch below seal but above zip. Empty contents into a saucepan and gently heat whilst stirring. Bring up to a temperature of 75°C. Do not boil.

Allergens present in:	Contains (YES/NO)	Risk of Allergen Cross-contamination/ or May Contain (comments)
Cereals containing Gluten namely wheat, barley, oats and hybridised strains	No	Low Risk - Wheat, Oats and Barley handled on site. Controls in place to reduce risk of contamination
Peanuts/peanut derivatives	No	NONE ON SITE
Nuts (almond, hazelnut, walnut, cashew, pecan, Brazil, pistachio, Macadamia and derivatives)	No	Low Risk - Product containing walnuts handled on site – Controls in place to reduce risk of contamination
Sesame seeds/sesame seed derivatives	No	Low Risk - Product containing sesame handled on site – Controls in place to reduce risk of contamination
Crustacean/crustacean derivatives	No	NONE ON SITE
Molluscs/molluscs derivatives	No	NONE ON SITE
Fish/fish derivatives	No	Low Risk - Items containing fish handled on site – Controls in place to reduce risk of contamination
Egg/egg derivatives	No	Low Risk - Items containing egg handled on site – Controls in place to reduce risk of contamination
Milk/milk derivatives	No	Low Risk - Items containing milk handled on site – Controls in place to reduce risk of contamination
Soybeans/soybean derivatives	No	Low Risk - Items containing soya handled on site – Controls in place to reduce risk of contamination
Celery/celery derivatives	No	Low Risk - Items containing celery handled on site – Controls in place to reduce risk of contamination
Mustard/mustard derivatives	No	Low Risk - Items containing mustard handled on site – Controls in place to reduce risk of contamination
Lupin/lupin derivatives	No	NONE ON SITE
Sulphites (declare if >10 mg/kg in whole product)	No	Low Risk - Items containing sulphites handled on site – controls in place to reduce risk of contamination

Suitability			
Suitable for Vegetarians	YES	Suitable for Vegans	Yes *not certified
Free from Genetically Modified Organisms / Materials	YES		

Nutrition	
	Per 100ml
Energy kj	631 kj
Energy kcal	151Kcal
Fat (g)	7.4g
Saturates (g)	0.5g
Carbohydrates (g)	16g
Sugar (g)	2.6g
Protein (g)	6.1g
Salt (g)	0.93g

Microbiological Standard	
	Target
TVC 30°C	<10 <sup>7</sup>
Enterobacteriaceae	<10 <sup>3</sup>
E. coli (presumptive)	<10
Staphylococci	< 20
B. Cereus	<20
Salmonella 25g	Absent/25g
Listeria 25g	Absent/25g
Yeast & Mould	≤10/g

pH	6.14	Aw	0.986
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Example of Foodservice Label	TBC
Example of Retail Pack Label & Packaging – 1 Litre	

Specification Prepared by	Nicky Garner, Technical Manager
Date:	5/10/23

Specification Approved by	Nicholas Brown, Production Manager
Date:	5/10/23

### Specification Updates:

Review Date	Reason for Update	Updated by	Revision Number