Approved by	Version No.	Date:	Reference No 3.6.2.23				
Michael Njini	4	13.03.2023					
	Product Specificati	on Sheet					
Product will confo	rm to the requirements of the		ently in force				
Product:	Swahili African Curry						
SSC Product Code:	WB5						
	40g						
Weight: Unit Barcode	5026163000157						
Ingredients	Onion Flake						
ingreulents	Garlic						
	Onion Salt						
	Brown Sugar						
	Turmeric						
	Red Pepper Cumin seeds						
	Coriander seeds						
	Rice Flour						
	Black Pepper						
	Coriander leaf						
	Lime Juice Powder						
	Onion Powder						
	Chilli Powder						
	NO ARTIFICIAL COLOURS, FLA	VOURS OR PRESERV	ATIVES				
Origin:	Produce of several countries	3					
Allergy Advice	For allergens, including cere in bold. This product does n that handles nut products.						
	Suitable for vegetarians if us	ed with vegetables.					
Unit size L x W x H in mm:	35 x 100 x 140						
Tray size L x W x H in mm:	368 x 105 x 145						
Packed into	Packed into trays of 10						
Outers of	Outers of 9 trays						
Storage:	Store in a cool dry place						
Shelf Life:	18 months						
Routine	Continuous visual inspection to ensure even distribution of ingredients						
	Nutrition: Typical value	es per 100g					
Energy	Kcal 280 Kjoules 11	73					
Protein	9.5g						
Carbohydrate	37.4g						
Of which sugars	17g						
Fat	5.2g						
Of which saturates	0.8g						
fibre	22.9g						
salt	9.1g						

Approved by Version No. Date. Reference N Michael Njini 4 13.03.2023 3.6.2.23 Allergy Advice Allergy Advice Image: Second Seco	Approved by		Vorein	n No		П	ate:	Rafara			
Allergy Advice Product: Swahili African Curry SSC Product Code: WB5 Allergy Advice For allergens, including cereals containing gluten, see ingredien in bold, This product does not contain nuts but is made in a facto that handles nut products. Suitable for vegetarians if used with vegetables. Legally Declarable Allergens Not Presen t Allergen Not Presen t N Image: Cereals N Lupin Flour N Image: Cereans N Molluscs N Image: Cereans N Image: Cereans Molluscs N Image: Cereans N Image: Cereans Image:			Version No.					Reference No			
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AllergenPresen tPresen tImage: CerealsNLupin FlourNCrustaceansNMolluscsNEggsNFishNPeanutNSoyaNMilkNNutsNCelery & CelericNMustard & DerivativesNSouphur Dioxide &N	Legally Declarabl	e Allerge									
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EggsNNImage: SesameNFishNNImage: SesameImage: SesameImage: SesameSulphur Dioxide &NImage: SesameImage: SesameImage: SesameImage: SesameNutsionNImage: SesameNImage: SesameImage: SesameImage: Sesame	Crustaceans		N								
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Celery & CelericNImage: Second	Milk		N								
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Sesame N Image: Set of the set of	Celery & Celeric		N								
Sulphur Dioxide & N	Mustard & Derivatives		N								
	Sesame		N								
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				-							
Shropshire Spice and approved suppliers to the business segregate the known allergens during processing and during storage to reduce the likelihood of cross	allergens during pro	ocessing		ring sto ntamina		reduce		inood of	CLOSS		

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