Approved by	Version No.	Date:	Reference No.
Michael Njini	**4**	**13.03.2023**	**3.6.2.23**

Product Specification Sheet

Product will conform to the requirements of the food legislation currently in force.

Product:	**Swahili African Curry**
SSC Product Code:	WB5
Weight:	40g
Unit Barcode	5026163000157
Ingredients	Onion Flake
	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, FLAVOURS OR PRESERVATIVES
Origin:	Produce of several countries
Allergy Advice	For allergens, including cereals containing gluten, see ingredients in **bold**. This product does not contain nuts but is made in a factory that handles nut products.
	Suitable for vegetarians if used 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 values per 100g	
Energy	**Kcal 280 Kjoules 1173**
Protein	9.5g
Carbohydrate	37.4g
Of which sugars	17g
Fat	5.2g
Of which saturates	0.8g
fibre	22.9g
salt	9.1g
Servings	4 people

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Allergy Advice

Product:	**Swahili African Curry**
SSC Product Code:	WB5
Allergy Advice	For allergens, including cereals containing gluten, see ingredients in bold, This product does not contain nuts but is made in a factory that handles nut products.
	Suitable for vegetarians if used with vegetables.

Legally Declarable Allergens		
Allergen	**Present**	**Not Present**
Cereals		N
Lupin Flour		N
Crustaceans		N
Molluscs		N
Eggs		N
Fish		N
Peanut		N
Soya		N
Milk		N
Nuts		N
Celery & Celeric		N
Mustard & Derivatives		N
Sesame		N
Sulphur Dioxide & Sulphites		N

Shropshire Spice and approved suppliers to the business segregate the known allergens during processing and during storage to reduce the likelihood of cross contamination.