

Document No	Issued Date	Rev. No	Rev. Date	Page No
IF 07-019	22.02.2024	02	22.02.2027	1 / 4

1. Product Information

Name Spicy Corn Crackers (Mexicano)	
Country of Origin	China
Profile	N/A
Composition	Corn Flour 66.67%, Corn Starch 21.04%, Chilli Seasoning 4.37%, Potato Starch 3.45%, Palm Oil 2.75%, Waxy Corn Starch 1.72%
Production Description Baked corn flour coated with a chilli seasoning selected before being packed. The product is free from any further additives of preservatives.	
Quality Declaration	The product is handled, packed and stored under the manufacturing practices and processes of HACCP, GFSI Certified Standards and produced in compliance with the specified requirements of the Product Specification.

2. Physical Appearance & Tolerance

Parameters	Requirements/ Tolerance
Colour	Light to Dark Orange
Cut Type	Coin shapped
Aroma	Typical Sweet & Spicy Chilli
Taste	Typical Sweet & Spicy Chilli
Texture	Crisp, Crunchy Texture. Not soft
Moisture (g/100g)	Max 5%
Breakage (g/100g)	Max 5% by Weight
Organoleptic defects	Free from off taste or smell
Endogenous foreign matter Nil	
Exogenous foreign matter – Insects / Larvae / worms	Nil
Foreign matter – wood, glass, metal, stone, plastic	Nil

3. Size & Grade

Size	30mm diameter discs (+/- 5mm)



Document No	Issued Date	Rev. No	Rev. Date	Page No
IF 07-019	22.02.2024	02	22.02.2027	2/4

4. Microbiological & Chemical Limits

Parameters	Unit	Limits	
TPC	cfu/ g	< 10,000	
Yeast & Mould	cfu/ g	< 10	
Coliforms	mpn/ g	< 30	
E Coli	cfu/ g	Negative	
Staphylococcus Aureus	mpn/ g	< 3	
Salmonella	in 25 g	Negative	
Peroxide	g/100g	< 0.25	
Fatty Acid	mg/g	Max 5	
Lead	mg/kg	Max 0.5	
Aflatoxins B1	ug/Kg	Max 5 ppb	
B1+B2+G1+G2	uk/Kg	Max 10 ppb	
Acrylamide	uk/Kg Max 400 ppb		
Complies with EU Regulation 2073/2005 (As retained in UK law before 23:00 on 31 December 2020)			

5. Production Control

X-Ray To detect and reject test pieces, Metal Ball: 1.5mm, Glass Ball: 3.0 Ceramic Ball: 2.0mm, SUS: 2.0mm, before being packed		
Magnetic Separation	netic Separation Magnetic force > 5000Gs, before being packed	
Metal Detection Detector to reject test pieces, Ferrous: 1.5mm, Non-ferrous: 2.5 Stainless steel: 2.0mm, before being packed.		
Weight Control	Weighting tolerance – N/A. Minimum Net Weight as per Specification and carton label.	

6. Nutritional

Nutritional Values**		Average per 100 g	% Daily Value*
Energy	(Kj/Kcal)	1556 Kj / 372 Kcal	-
Total Fat	(g)	0.6	0.9%
of which Saturated Fat	(g)	0.2	1%
Carbohydrates	(g)	84.5	32.5%
Of which Sugar	(g)	1.2	1.3%
Fibre	(g)	3.1	-
Protein	(g)	7.4	14.8%
Sodium	(mg)	570	23.8%
*Percentage Daily Values are based	d upon 2000 calorie di	et	-

^{**} This nutritional disclaimer notifies that under no circumstances will Integrity Foods be responsible for any loss, damage or liability resulting from your reliance on nutritional information given. The approximate nutritional values given are only to be used as guidance.



Document No	Issued Date	Rev. No	Rev. Date	Page No
IF 07-019	22.02.2024	02	22.02.2027	3 / 4

7. Packaging Items and Labelling –

• Packaging Items: All packaging items to be agreed with Customers prior to production.

Items	Properties	
Cases	Clean first use, food safe, rigid corrugated cardboard cartons	
Inner Packs	Clean, first use, food grade Silver foil bag (Heat Sealed)	
Tape seal	Brown / Blue, self-adhesive tape – No staples	
Label	One per case	
Pallet	Unless specifically agreed otherwise – Standard first use industrial wooden (100x120cm) or euro (80x120cm), clean, free from damage and foreign materials.	
Pallet wrap	All pallets are wrapped, Max hight tbc	
Weight per case/unit	5kg Net Carton (2 x 2.5kg Bags) - 995CTNs/ 20FT; 2290CTNs/ 40FT	
Number of cases per pallet	Tbc	
Complies with related EU legislations, in particular EU Regulation 1935/2004. (As retained in UK law before 23:00 on 31 December 2020)		

7.1 Label Detail: Each Carton – Pre-Approval required.

• Name of Product : As per Specification Product Description

• Material Number : Customer Specific

Raw Material Origin : Country
Batch No : 0000
Production Date : DDMMYY
Best Before Date : DDMMYY
Net weight : X Kgs
Gross Weight : X Kgs
Manufacturer/ Packer : Name

8. Shelf-Life & Storage Conditions

- 12 months from production date if stored in original sealed packaging.
- · Re-seal tightly after opening and consume within one week.
- Storage and transportation at 20°C
- Store at appropriate temperature, in a clean and dry environment, away from direct sunlight and strong odours.
- The means of transport must ensure hygiene conditions and guarantee integrity and quality of the produce.
- Product shall be protected from weather, condensation, dust, infestation and any other contamination elements.
- Rotate stocks to use oldest first.



Document No	Issued Date	Rev. No	Rev. Date	Page No
IF 07-019	22.02.2024	02	22.02.2027	4 / 4

9. Consumer Group & Intended Use

• Edible – For general consumer consumption as a snacking product.

10. Regulatory Declarations

Pesticides	Pesticide detected residues comply with the legislative maximum levels (MRL's) of (EC) No 396/2005	
Total Heavy Metal	The product complies with legislative maximum levels in accordance with (EC) No 1881/2006	
GMO	The product is free from any GMO material in accordance with EU legislation (EC) No 1829 & 1830/2003	
Allergen	The final product does not contain any allergen; neither used as an ingredient, nor produced on same line with current EU allergens; however, manufactured in a facility that also handles, including but not exhaustive of Peanuts and Tree Nuts, maintaining compliance with (EC) regulation No 1169/2011.	
Palm Oil	Producers supplying products containing Palm Oil must confirm certification status of Palm Oil and RSPO certification status with thier Palm Oil supply chain.	
Related EU legislations (As retained in UK law before 23:00 on 31 December 2020)		

11. Vitamins

% Vitamin A	1%
% Vitamin C	1%
% Calcium	26%
% Iron	7%

Alergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policieis will apply.								
Component		Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)			
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site		
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES		
EGGS or its derivatives	NO	NO	NO	NO	NO	NO		
FISH or its derivatives	NO	NO	NO	NO	NO	NO		
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO		
MOLLUSCS	NO	NO	NO	NO	NO	NO		
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES		
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES		
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES		
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES		
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES		
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES		
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES		
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES		
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO		