

WAGAMAMA FOOD SPECIFICATION - CONFIDENTIAL

Wagamama ltd, 76 Wardour Street, London W1F 0UR

1) Product Details

Product Name Pulled Seasoned Duck	
Product Description Cooked pulled duck seasoned with salt and black pepper	
Specification Number	
Brand /Label Wagamama	Country of Origin United Kingdom,France,Hungary,Poland
Variety Various	Other (Country of Origin)
Undefined	
Wagamama code Pulled Seasoned Duck	
Wagamama Raw Material Name Pulled Seasoned Duck	

2) Ingredient Declaration

Ingredient Declaration (as appears on the product label, and to be inline with the current legislation):

Duck (98%), Salt, Black Pepper.

3) Non Declared Ingredients

Non Declared Ingredients (to include a full listing of additives , and processing aids):

None

4) Allergen Declaration

Allergen Declaration (as appears on the product label, and to be inline with the current legislation):

No allergens present and no alibi labeling required so not applicable.

5) Product Formulation

Product Formulation

Ingredient Name	Minimum %	Target %	Maximum %
Duck	98.58	98.71	98.84
Salt	0.99	1.1	1.21
Black Pepper	0.17	0.19	0.21

6) Process Information

Process Information

1. Frozen and chilled raw whole ducks, duck legs and duck wings are received onto site
2. Frozen raw material defrosted
3. Raw duck bagged and seasoning added to bags
4. Bags placed on wire racks and cooked in a steam oven at 88 - 92°C for 6 hours
5. Cooked product is removed from ovens and emptied out of bags
6. Cooked product is removed from the bone / carcass and shredded by hand
7. Shredded product is weighed into 1kg portions and placed into a thermoformed plastic pouch
8. Pouch is then sealed, coded and placed into plastic baskets for freezing
9. Frozen product is metal detected and packed into outer cases
10. Outer cases have label applied and then completed pallets are placed into frozen storage and despatched frozen to customer

7) Safety Control Point

Safety Control Point

Process Step	Parameter	Critical Limit	Test frequency	Corrective Action
Cooking	Temperature / Time	80°C for minimum of 5 seconds	Top, middle and bottom of every stack cooked	Recook
Cooling	Temperature / Time	<5°C in 10 hours	Every stack	Investigate and micro test if necessary
Metal Detection	Sensitivity of test pieces	Ferrous 2.5mm; Non-Ferrous 3.0mm; Stainless Steel 5.0mm	Every 60 minutes	Quarantine product and retest

8) Allergen Information

If the allergen is contained, please clearly specify the source detail in the source of allergen column

Allergen Information

	Contain Yes/No	Source of allergen	Free From Yes/No	Comment
Cereal containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strain)	No	N/A	Yes	Not used as an ingredient, however used on site. Appropriate controls are in place to prevent cross-contamination but product is not routinely tested as being Gluten Free
Crustacean & products thereof	No	N/A	Yes	Allergen is not handled on site, however product is not routinely tested as being Free From
Fish & product thereof	No	N/A	Yes	Allergen is not handled on site, however product is not routinely tested as being Free From
Eggs & products thereof	No	N/A	Yes	Allergen is not handled on site, however product is not routinely tested as being Free From
Milk & products thereof	No	N/A	Yes	Allergen is not handled on site, however product is not routinely tested as being Free From
Peanuts & products thereof	No	N/A	Yes	Allergen is not handled on site, however product is not routinely tested as being Free From
Nuts & products thereof	No	N/A	Yes	Allergen is not handled on site, however product is not routinely tested as being Free From
Soya & products thereof	No	N/A	Yes	Not used as an ingredient, however used on site. Appropriate controls are in place to prevent cross-contamination but product is not routinely tested as being Soya Free
Celery & products thereof	No	N/A	Yes	Not used as an ingredient, however used on site. Appropriate controls are in place to prevent cross-contamination but product is not routinely tested as being Celery Free
Mustard & products thereof	No	N/A	Yes	Not used as an ingredient, however used on site. Appropriate controls are in place to prevent cross-contamination but product is not routinely tested as being Mustard Free
Sesame Seeds & products thereof	No	N/A	Yes	Not used as an ingredient, however used on site. Appropriate controls are in place to prevent cross-contamination but product is not routinely tested as being Sesame Free
Lupin & products thereof	No	N/A	Yes	Allergen is not handled on site, however product is not routinely tested as being Free From

8) Allergen Information

Allergen Information

	Contain Yes/No	Source of allergen	Free From Yes/No	Comment
Molluscs & products thereof	No	N/A	Yes	Allergen is not handled on site, however product is not routinely tested as being Free From
Sulphur Dioxide/Sulphites (confirm if >10ppm)	No	N/A	Yes	Allergen is not handled on site, however product is not routinely tested as being Free From
Garlic & products thereof	No	N/A	Yes	
Monosodium glutamate (MSG) & products thereof	No	N/A	Yes	
Alcohol and rice vinegar & products thereof	No	N/A	Yes	

9) Additive & Genetic Modification Information

Additive & Genetic Modification Information

	Contains Yes/No	Free From Yes/No	Comment
Genetically Modified Materials	No	Yes	
Colours (Natural)	No	Yes	
Colours (Artificial)	No	Yes	
Flavourings (Natural)	No	Yes	
Flavourings (Artificial)	No	Yes	
Preservatives	No	Yes	
Other Additives (Please specify)	No	Yes	

10) Suitability Information

Suitability Information

	Yes/No	Comment
Suitable for Coeliac	Yes	
Suitable for Vegetarian	No	
Suitable for Vegan	No	
Is the product Halal?	No	
Is the product Kosher?	No	

11) Nutritional Information

Nutrition Data derived From:

☐ Laboratory Analysis ☒ Calculation

☐ Others

If "Others", Calculated from supplier information
 please Supply
 Information

Date of Analysis
 Calculation

Undefined

	Raw (Per 100g)	Cooked (Per 100g)	As served in restaurant (Per 100g)
Energy (kcal)		418.00	
Energy (kJ)		1,729.00	
Protein (g)		19.80	
Carbohydrate (g)		0.10	
Total Sugar (g)		0.00	
Added Sugar (g)		0.00	
Fat (g)		37.60	
Mono unsaturated fatty acid (g)			
Poly unsaturated fatty acid (g)			
Saturated fatty acid (g)		11.30	
Trans-fatty acid (g) from (partially) hydrogenated oils			
Trans fatty acid (g) from non hydrogenated oils or natural sources			
Fiber (g)		0.10	
Sodium (mg)		526.00	
Added salt (mg)		1,100.00	

Piece weight as raw:

Piece weight as served in
 restaurant:

12) Quality Standard (Physical and Chemical)

Quality Standard (Physical and Chemical)

Parameter	Test Method/Test Frequency	Minimum	Target	Maximum	Corrective Action
Quality of cook	Visual and texture check (by squeezing meat) for every stack cooked	Tender and well cooked	Tender and well cooked	Tough or undercooked in appearance	Recook
Weight in pack	Weight	1kg	1kg	1.1kg	Reject and repack underweight packs

13) Quality Standard (Microbiology)

Quality Standard (Microbiology) - (Please provide the certificate of analysis)

Parameter	Test Method/Test Frequency	Minimum	Target	Maximum	Corrective Action
ACC @30°C / g	UKAS certified lab - each batch	<10000	<10000	>100000	Retest and investigate
Enterobacteriaceae / g	UKAS certified lab - each batch	<10	<10	>100	Retest and investigate
E. coli / g	UKAS certified lab - each batch	<10	<10	>10	Retest and investigate
Coagulase positive Staphylococci	UKAS certified lab - each batch	<20	<20	>20	Retest and investigate
Clostridium perfringens	UKAS certified lab - each batch	<10	<10	>10	Retest and investigate
Listeria spp / 25g	UKAS certified lab - each batch	ND	ND	D	Reject
Salmonella / 25g	UKAS certified lab - each batch	ND	ND	D	Reject
Campylobacter / g	UKAS certified lab - each batch	ND	ND	D	Retest and investigate

14) Shelf Life and Storage Information

Shelf Life and Storage Information

Shelf Life (Closed Pack):	365 days
Shelf Life into Depot (Closed Pack):	270 days
Shelf Life into Restaurant (Closed Pack):	270 days
Storage Detail (Closed Pack):	Frozen
Service Life (After Opening/Prep):	3 days chilled
Holding Detail (After Opening/Prep):	Chilled
Holding Time (After Opening/Prep):	3 days chilled

15) Packaging Information

Inner Pack

Packaging Type (i.e. wrap, sleeve, tray):

Clear pouch

Packaging Material (i.e. PP,PET, RPET):

PA/PE

Packaging Size (mm):

400 x 140 x 45

	Minimum	Target	Maximum
Pack weight (Gross):	1020g	1020g	1120g
Pack Weight (Net):	1000g	1000g	1100g
Piece Count:	N/A	N/A	N/A

Outer Pack /Case

Packaging Type (i.e. Cardboard Box, Crate):

Brown cardboard box

Packaging Material (i.e. Cardboard, PET):

Cardboard

Packaging Size (mm):

400 x 325 x 285

	Minimum	Target	Maximum
Pack Weight (Gross):	10.7kg	10.7kg	11.7kg
Pack Weight (Net):	10kg	10kg	11kg
Pack Count:	5	5	5

16) Photos

16.1) Product Photo Standard

16.1) Photo Description

16.2) Product Photo Standard

16.2) Photo Description

16.3) Product Photo Standard

16.3) Photo Description

16.4) Product Photo Standard

16.4) Photo Description

17) Additional Information

Additional Information (i.e.HACCP, sustainability, farm assure):

HACCP process flow and plan
BRC certification

17.1) Attachments for Additional Information (i.e.HACCP, sustainability, farm assure):

File
Barakafoods-22-05-2018-15#34#19-17---Process-Flow-Diagram-v8.xlsx
Barakafoods-22-05-2018-15#34#37-19---HACCP-Plan-v7.docx
Barakafoods-22-05-2018-19#13#04-Baraka-Foods---Certificate-2018.pdf

Supplier sign off

Please sign as acceptance and agreement of this specification, and to confirm that the information provide is up to date, correct and complete.

It is the supplier responsibility to adhere to this specification and to notify Wagamama ltd in sufficient time of any necessary changes.

Signature

Position

Operations Manager

Date

07/06/2018

Printed Name

Emma Burgess

Supplier

Baraka Foods Ltd

Supplier e-mail address:

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