

BRAKES FOOD SPECIFICATION

Product Name (as declared on packaging)	60 Mini Indian Savoury Selection	Brakes Product Code	F4062
Product Descriptive (legal) Name (as declared on packaging)	15 each of: vegetable pakora, onion bhaji, vegetable samosa & aloo tikki, pre-fried Indian snacks	Brand	Brakes
Inner Pack Barcode		Sub-Brand	
Storage Conditions	Frozen	Outer Pack Barcode	05024333114086

Unit Net Weight	Units Per Case	No. Portions per Saleable Unit	Pieces Per Saleable Unit	Drained/ Deglazed Weight	Recommended Portion size
900g	1	15	60		15g

Ingredients List (as declared on packaging)
MINI VEGETABLE PAKORA: Potato (37%), Onion (19%), Cabbage (19%), Cottonseed Oil, Gram Flour, Spinach (6%), Wheat Flour, Peas (3.0%), Rice Flour, Salt, Ginger, Garlic, Garam Masala Powder (Cumin Seed, Black Pepper, Cinnamon, Cardamom, Bay Leaf, Mace, Clove, Nutmeg), Lemon Juice, Red Chilli Powder, Green Chilli, Turmeric Powder, Asafoetida, Raising Agent (Sodium Bicarbonate). MINI ONION BHAJI: Onion (88%), Gram Flour, Cottonseed Oil, Rice Flour, Salt, Green Chilli, Coriander, Garlic, Ginger, Garam Masala Powder (Cumin Seed, Black Pepper, Cinnamon, Cardamom, Bay Leaf, Mace, Clove, Nutmeg), Lemon Juice, Red Chilli Powder, Asafoetida, Raising Agent (Sodium Bicarbonate), Turmeric Powder. MINI VEGETABLE SAMOSA: Potato (57%), Wheat Flour, Onion (10%), Carrot (8%), Peas (8%), Cottonseed Oil, Salt, Green Chilli, Coriander Leaf, Garam Masala Powder (Cumin Seed, Black Pepper, Cinnamon, Cardamom, Bay Leaf, Mace, Clove, Nutmeg), Lemon Juice, Cumin Seed, Ginger, Garlic, Turmeric Powder. MINI ALOO TIKKI: Potato (56%), Peas (35%), Cottonseed Oil, Cornflour, Ginger, Salt, Chat Masala Powder (Black Salt, Salt, Red Chilli Powder, Coriander Seed, Mango Powder, Ginger, Cumin Seed, Black Pepper, Acidity Regulator(Citric Acid), Cardamom, Mint, Asafoetida, Clove), Cumin Seed.

Allergy & Dietary Advice	
Contains	Gluten and Wheat
May contain	
Suitable for Vegetarians	Yes
Suitable for Vegans	Yes

Nutrition	Typical values As Sold	
	per 100g	per portion
Energy(kJ)	817	122
Energy(kcal)	195	29
Fat(g)	9.0	1.4
Saturates(g)	3	0.5
Carbohydrates(g)	23	3.5
Sugars(g)	2.7	0
Fibre(g)	2.7	0
Protein(g)	3.9	0.6
Salt(g)	1.0	0.15

Salt Targets 2017	Category	Meets Target
	8.1	No

Packaging Specification

Packaging Component	Material	Food Contact (Y/N)	Component Weight (g)
Blue liner	LDPE	Yes	6
Fully Printed Case	Corrugated Board	No	129
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Label	Paper	No	1
Pallet-wrap	LDPE	No	300
Pallet	Wood	No	20000

Saleable Unit Dimensions (mm) LengthxWidthxHeight	250x150x100
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Palletisation	Cases per Layer: 32 Max. Pallet Height (m) 1.7	Layers per Pallet: 15 Cases per pallet: 480
Traceability Code / Lot Marking	<p>Ambient / Frozen (Long-Life) Products: As a minimum the 'Production Lot number' trace code should be evident, e.g. L 8234 (8 - year code e.g. 2018 ; 234 - Julian calendar year date code). In addition, occasionally supplier may voluntarily add unique factory coding.</p> <p>Chilled / Perishable (Short-Life) products: As a minimum the 'Use by' date to be provided using formats such as 'dd/mm/yy' or 'dd/mmm'(e.g. 10 / 08 / 18 - 10th August 2018 ; or 12 / Jul - 12th of July). In addition, occasionally supplier may voluntarily add unique factory coding.</p>	
Product Storage	<p>Storage Temperature Max Manufacture / Packing (°C): -18</p> <p>Storage Temperature Max After Defrosting / Opening (°C) 0</p>	
Shelf Life	<p>Maximum Shelf Life at Manufacture 730 days</p> <p>Maximum Shelf Life After Opening / Defrosting</p>	
Preparation & Cooking Instructions	<p>Deep Fry DEEP FRYING GUIDELINES FROM FROZEN Remove from packaging. Deep fry in hot oil at 160°C for approximately 5 minutes.</p> <p>Oven COOKING GUIDELINES FROM FROZEN Remove the product from packaging. Place product on a baking tray in the centre of a pre-heated fan assisted oven at 200°C / Gas Mark 6 for approximately 20-22minutes, turning half way through cooking.</p>	
Storage Guidelines	Keep Frozen at -18°C or below.	
Defrosting Guidelines		
Cooking Warnings	Cooking times may vary. This product must be cooked throughout to a minimum temperature of 75°C for 30 seconds or equivalent (or apply relevant national requirement).	
Product Sensory Quality Attributes	As Delivered	As Consumed
Packaging	Pre-printed sealed outer case with lot number and best before date printed onto the side of the box. Inside the box should be four heat sealed blue bags with the product code, best before date and lot number printed on them.	Pre-printed sealed outer case with lot number and best before date printed onto the side of the box. Inside the box should be four heat sealed blue bags with the product code, best before date and lot number printed on them.
Appearance	Individually frozen vegetable pakora, onion bhaji, vegetable samosa and aloo tikki, 15 of each variety packed into four blue liner bags.	<p>Onion Bhaji Matt Dark brown colour with some darker caramelisation from the onion. The surface should be coarse from the onion. Upon breaking open the bhaji should be golden brown in colour with shredded onion and green herbs and spices present.</p> <p>Mini Vegetable Samosas Shiny golden brown triangle shape pastry, once broken open the chunks of white potato and vegetables can be seen.</p> <p>Aloo Tikki Mini Selection Golden brown round patty shape, when broken open the moist fresh green mixture of vegetables are present.</p> <p>Vegetable Pakora: Deep brown matt colour, with variations associated with cooking. Upon breaking open the pakora are a light brown with shredded red onion, white cabbage and peas present. The gram flour gives the product a tightly bound appearance.</p>
Aroma	Aroma as Fried Product	<p>Onion Bhaji Distinctive onion aroma with garam Masala spice and gram flour delivering a well rounded curry aroma.</p> <p>Mini Vegetable Samosas Initially fried pastry and upon breaking open there should be a distinctive garam masala aroma.</p> <p>Aloo Tikki Mini Selection The Aloo tikki has a mild minty aroma with a hint of potato and peas.</p> <p>Vegetable Pakora: Pakora has a distinct curry aroma, free from overpowering single odours.</p>

Flavour	N/A sold as frozen	Onion Bhaji Prominent Onion flavour with a well balanced curry flavour delivered by the garam masala spice and gram flour. A mild heat builds up during eating. Mini Vegetable Samosas Initial flavour of fried pastry, then the taste of well rounded, well seasoned very mild curry flavour. With natural sweetness from the vegetables. Aloo Tikki Mini Selection Initial potato taste then a fresh vegetable and potato taste, with a backnote of mint. Vegetable Pakora: The Pakora has a well rounded mild curry flavour followed by vegetable flavours with a mild heat building during heating
Texture	Frozen, IQF	Onion Bhaji Crisp outer layer with a soft moist centre with some resistance to bite from the onion. Mini Vegetable Samosas Light crispy pastry with a firm bite resistance from the vegetables, with an oily backnote. Aloo Tikki Mini Selection Crisp and crunchy on the outside, moist on the inside, with the resistance to bite of the vegetables. Vegetable Pakora Crisp outer layer with a medium firm internal mouth feel, the centre should be moist with the some bite from the onion, cabbage and peas.

Product Claims	
Other Claims	
Safety Warnings	Cooking times may vary. This product must be cooked throughout to a minimum temperature of 75°C for 30 seconds or equivalent (or apply relevant national requirement).
Environmental Claims	Brakes supports recycling. Our boxes are typically made from 65% recycled material and are biodegradable. Please recycle this box. Contact your local Authority and speak to the Recycling Officer for advice.

Origin	Country of Origin:	Produced and packed in: India
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NOTE: Brakes branded products do not contain any GMO

The information given above is based on details provided by the supplier. It is correct at the time of Approval / Issue date, and will conform to this specification until updated

Approval Date	02 April 2020
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We recommend that customers always read the information appearing on the label before using the product. For further advice, please contact Brakes Customer Service on 0345 606 9090

Brakes Technical Services

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