

## SPECIFICATION FOR LANDMARK WHOLESALe Ltd BRANDED FOOD PRODUCTS

COMPLETE ALL SECTIONS ENTERING N/A WHERE NOT APPLICABLE – LEAVE NO SECTIONS BLANK

### Section 1 – Product definition (a separate specification for each product/SKU is required)

<b>Landmark Own Label name</b> (delete applicable)	<b>Caterers Kitchen</b>		
<b>Product title</b> (as it appears on label)	Reduced Sugar and Salt Beans in Tomato Sauce		
<b>Secondary description</b> (as it appears on label)			
<b>Nominal quantity of pack</b> (retail unit)	2.65kg	<b>Retail units per outer pack</b>	<b>6</b>
<b>Outers per case</b> (if different )	N/A	<b>Number of outers per pallet</b>	<b>56</b>

### Section 2 – Supplier and manufacturer details (complete both)

<b>Supplier name*</b>	Princes Ltd				
<b>Supplier address</b>	The Royal Liver Building, Pier Head, Liverpool.				
<b>Post code</b>	L3 1NX	<b>Country</b>	United Kingdom	<b>Telephone</b>	0151 966 7135
<b>Account Manager</b>	Dave Edwards		<b>Mobile</b>	07976 810972	
<b>Email address</b>	Dave.edwards@princes.co.uk				

\* Supplier may refer to the UK agent or the importer – in this case, ensure a different name and address is included for the actual manufacturing site for this product. Where the supplier and manufacturer are the same address, ensure the correct contact details are entered for each.

<b>Manufacturer name</b>	<b>Princes Ltd</b>				
<b>Site address</b>	Bridge Road, Long Sutton, Spalding, Lincs				
<b>Post code</b>	PE12 9EQ	<b>Country</b>	United Kingdom	<b>Telephone</b>	01406 368300
<b>Technical contact name</b>	Linda Sweetlove		<b>Mobile</b>	07875 562612	
<b>Emergency/recall contact</b>	Linda Sweetlove		<b>Emergency/recall telephone</b>	01406 368300	

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### Section 3 – Supplier approval

Certification of manufacturing site to a Food Safety Standard (BRC Global/IFS/SALSA/ISO22000)			
Does manufacturing site hold a current certification	YES	Grade: AA+	
Name and issue of standard	GLOBAL STANDARD FOR FOOD SAFETY Issue 7: January 2015	Certificate expires	16 <sup>th</sup> September 2019
Name of Certification Body or Scheme	Eurofins Food Safety Solutions Ltd		
<p><b>NB</b> If certificated, a copy of the current certificate, and the report will be required for review by MNGP Food &amp; Drink Assurance (MNGP) prior to approval of this specification.</p> <p>New suppliers to Landmark Wholesale Limited (regardless of certification status above) are required to undergo a technical due-diligence audit by MNGP before approval can be granted.</p> <p>Where this product is supplied from a manufacturing site and scope already approved by MNGP on behalf of Landmark Wholesale Limited approval for these products is given on the basis of the current technical due-diligence audit or Food Safety Standard certification review as appropriate.</p>			

### Section 4 – Product approval

<p>A minimum of two units of the product described in this specification should be submitted by The Supplier with or at the same time as this form for independent assessment by Landmark Wholesale Limited's authorised technical representatives at the following address:</p> <ul style="list-style-type: none"> <li>MNGP Technologies Ltd., Bloxham Mill, Barford Road, Bloxham, Banbury. OX15 4FF</li> </ul> <p><b>NB</b> All samples should be presented in the same packaging format as intended for sale and marked for the attention of the 'Brand Protection Section'.</p> <p>Suppliers will be notified of any findings out of specification or other comments following the benchmarking stage. Should any ingredient or product changes result from this assessment, this specification form should be revised.</p> <p>A product is approved by signature of this document by all parties. Following approval, the supplier shall not modify the product in any way (ingredient, packaging and labelling or production site) without the documented authority from Landmark Wholesale Limited or MNGP.</p> <p>MNGP will provide all pack/label copy relating to legal requirements to Landmark Wholesale Limited's appointed pack designers from the information in this specification. No pack copy information is to be provided to the appointed designer directly.</p> <p>Suppliers must receive documented approval of pack/label designs and copy from MNGP before printing.</p>
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## Section 5 – Ingredients for QUID and label declaration

Full ingredient list	Ingredient name	%	Country of origin	E number
<p>Notes: Required by 'QUID' in food labelling regulations in descending order of proportion by percentage at mixing bowl stage.</p> <p>Indicate country of origin of ingredient where specific</p> <p>Indicate E number where this is appropriate</p> <p>Required allergen information is included in section 6.</p>	Navy Pea Beans	35.85% Rehydrates to 49%	Ethiopia, Canada, USA	
	Water	13.94%	UK	
	Tomato Paste	4.62% Rehydrate @ 7.2 to 33.09%	China, Greece, Italy, Portugal, Spain	
	Sugar	2.09%	Argentina, Belize, Brazil, Costa Rica, El Salvador, Fiji, France, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Malawi, Mauritius, Mozambique, Nicaragua, Poland, Reunion, South Africa, Swaziland, UK, Zambia	
	Modified Maize Starch	1.27%	France, Italy	
	Salt	0.45%	UK	
	Bean Seasoning	0.16%	Netherlands	
	<p><b>Compound ingredients</b></p> <p>Note: If any of the main ingredients above are compound (e.g. milk chocolate, mayonnaise, mustard) provide an ingredient breakdown as required by food labelling regulations</p>	<p><b>Bean Seasoning contains: Salt (92.96%), Onion Powder (5.73%), Paprika (0.8%), Flavourings (0.51%).</b></p> <p><b>Ingredient Declaration: Beans (49%), Tomatoes (33%), Water, Sugar, Modified Maize Starch, Salt, Onion Powder, Paprika, Flavourings.</b></p>		

**Section 6 – Allergens, Genetically Modified Ingredients and other claims or declarations**

<p><b>Allergenic ingredients as prescribed by EU Regulation 1169/2011 (EU FIC)</b></p> <p><b>Notes:</b></p> <p>Refer to 'BRC Guidance on Allergen Labelling (EU FIC)' for more information on these how to apply the regulation to this product.</p> <p>*'May (also) contain' is the unique phrase reserved for risk assessed potential for allergen cross contamination only – do not indicate yes for this if already indicated yes for 'contains'</p>	<b>Allergen</b>	<b>Contains</b>	<b>From which ingredient(s)?</b>	<b>May (also) contain*</b>
	Cereals containing gluten	No		No
	Crustaceans	No		No
	Egg	No		No
	Fish	No		No
	Lupin	No		No
	Milk	No		No
	Molluscs	No		No
	Nuts	No		No
	Peanut	No		No
	Soya	No		No
	Sesame	No		No
	Celery and Celeriac	No		No
	Mustard	No		No
Sulphur dioxide and sulphites	No		No	
<b>Ingredients containing or derived from Genetically Modified Organisms/or Material</b>	<b>N/A</b>			
<p><b>Is this product suitable for these types of diets?</b></p> <p>(NB Halal or Kosher production must be verified by an official certification scheme)</p>	<b>Vegetarian</b>	Yes		
	<b>Vegan</b>	Yes		
	<b>Coeliac</b>	Yes		
	<b>Halal</b>	No		
	<b>Kosher</b>	No		

**Section 7 – Nutrition information**

Nutrition information	Typical values for	grams per 100g or ml	grams per serving*	Calculated or by Analysis**
Note: refer to EU FIC for details on nutrition information requirements  * if applicable to product ** delete as applicable	Energy kJ/kcal	344kJ/82kcal	258kJ/61kcal	C
	Fat	0.6	0.4	A
	Of which saturates	0.1	0.1	A
	Carbohydrates	12.6	9.4	A
	Of which sugars	2.9	2.2	A
	Fibre	4.0	3.0	A
	Protein	4.6	3.4	A
	Salt	0.55	0.41	A
	<b>Required at claimable levels only</b> (expand box if required)	Vitamin (name)		
<b>Other labelling information which may be referred to by the label as a claim (EU FIC)</b>				
<b>* Expression of serving if appropriate e.g. Each 200ml pack</b>	Caterers Kitchen Reduced Sugar & Salt Beans in Tomato Sauce are delicious served hot or cold. The following portions can be obtained from this can: 35 x 75g portions using a 76mm (3 inch) ladle. 26 x 100g portions using a 89mm (3½ inch) ladle			
<b>Permitted nutrition claims based on above information (EU FIC)</b>				
<b>Other mandatory information required on label e.g.</b> “contains sugar and sweeteners” “added water” above 5% (meat products only)	This product contains 30% less sugar and salt than standard caterers kitchen beans in tomato sauce.			



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### Section 8 – Storage and other instructions

<b>Storage instructions before opening</b>	Keep the unopened can in a cool, dry place, away from cooking areas and direct sunlight.
<b>Storage instructions after opening</b>	Opened cans should not be used for storage. Put the beans and sauce in a suitable container, cover with cling film and store in a refrigerator. This way the product will keep for 2 days after opening.
<b>Instructions for use to be included on label</b> (cooking, preparation or serving)	<p>How to heat</p> <p>IN A SAUCEPAN – Put the required amount of beans into a saucepan with some of the sauce. Heat them gently until hot, but do not boil. Serve.</p> <p>IN A STEAMER - It is best to put the beans in a container covered with pierced cling film before putting them in the steamer. 10 portions (750g) of beans will take 2 minutes to heat at high pressure (8 p.s.i) or 30 seconds in a dry steamer (15 p.s.i).</p> <p>IN A MICROWAVE – Put 10 portions (750g) of the beans and sauce in a microwave dish. Cover with cling film, pierce it, and heat at full power for 2 minutes (1.5kW) or 75 seconds (2kW).</p> <p>IN A BAIN-MARIE – The heated beans can be kept warm for some time in a bain-marie without losing their flavour or colour.</p>

### Section 9 – Minimum durability, product coding and traceability

Shelf life from manufacture	Indication	Life (days, weeks or months)
*delete as applicable	Best Before End	24 months
<b>Method of durability and lot coding to be printed on packaging by example</b>	Ink jet printed on can end: Top Line: MMM YYYYL ■ 'Recipe' Bottom Line: YJJ HH:MM Line.Cooker MAY2020L ■ 21K V3 8146 14:25 9.11	
<b>EC Health Mark</b> (meat and dairy only)		

### Section 10 – Recycling information

<b>Packaging recycling information</b> Complete table for each aspect of retail packaging 	Packaging component	Material type	Recycling symbol number (if applicable)
	Can	Metal	
Label	Paper		

### Section 11 – Quantity control

<b>Nominal quantity type</b> (delete as applicable)	Average
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Declared weight/volume	2.65Kg	Drained weight (if applicable)	N/A
e-mark applied?	YES	Required height of text (mm)	6mm for weight min 3 mm for <b>e-mark</b>

### Section 12 – Quality control (finished product quality or legal criteria)

Measurable parameters that are significant quality attributes (e.g. pH, acidity etc) or prescribed legal criteria (e.g. added water)	Parameter	Target value	Tolerance +/-	Frequency checked
	Net Weight	2650g	T1= 2610g T2= 2570g	10 cans per hour
	Can Seams	To meet critical parameters		Start of production, changeover, every 4 hours
	Headspace	4/16"	2/16	Hourly
	Brix (Sauce)	7.2°	1	Each Batch
	Salt (Sauce)	0.95%	0.1	Each Batch
	pH (Sauce)	4.0	0.5	Each Batch

### Section 13 – Microbiological standards

Include only those organisms that are tested on finished product.	Organism	Target (m)	Max (M)	Frequency of testing
	Aerobic Plate Count /g (TVC)	Commercially Sterile		
	Yeast & Mould/g	Commercially Sterile		
	Enterobacteriaceae/g	Commercially Sterile		
	<i>E.coli/g</i>	ABSENT		
	<i>Salmonella spp. in 50g</i>	ABSENT	ABSENT	
	<i>Listeria monocytogenes in 50g</i>	ABSENT	ABSENT	
	<i>Listeria spp./g</i>	ABSENT		
	<i>Staph. aureus/g</i>			
	<i>Bacillus cereus/g</i>			
	Other (state)			
	Other (state)			



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### Section 14 - Supplier declaration and Landmark Wholesale Limited

I/We declare that the details included in this specification are correct and accurately represent the product to be sold to Landmark Wholesale Limited. I/We agree not to make any changes to the product as defined in this specification without the explicit consent of Landmark Wholesale Limited. I/We agree to abide by all the 'Own Label Suppliers Terms and Conditions of Purchase' included in this document. These conditions include an annual appraisal of products drawn at random from Landmark Wholesale Limited branches and an annual due-diligence and technical review or audit by our authorised technical representatives.

I/We agree that supplier and product approval; annual due-diligence and technical review charges will be at our expense. Any customer complaints received will also levy a minimum charge. Rates for the above charges are revised annually and are posted on [www.mngp.co.uk](http://www.mngp.co.uk) and are accessible using the user name and password provided with your appointment letter from Landmark Wholesale Limited. This completed specification may be returned by email to [team@mngp.co.uk](mailto:team@mngp.co.uk) or by post to the address in section 4.

Supplier Technical Representative (Name & Title)	Signature	Date
Christine Collins – Specification Technologist	C Collins	01/07/2019
Supplier Commercial Representative (Name & Title)	Signature	Date

Landmark Wholesale Limited use only:		
Technical approval by	Signature	Date
Landmark Wholesale Limited approval by	Signature	Date

Specification revised: 10<sup>th</sup> October 2013

## Landmark Brand Suppliers - Terms and Conditions of Purchase

**Notice to The Supplier: The following terms and conditions are agreed by the signature of a responsible person to this document.**

1. It shall be The Supplier's responsibility that any product supplied to Landmark Cash & Carry Ltd (LCC) under Landmark brand agreements shall comply with all applicable UK and EC legislation and conform in all respects to the specification agreed by LCC or its authorised technical representatives.
2. All products described above shall be manufactured from raw materials, ingredients and packaging, and processed in environments that comply with all UK and EC legislation.
3. The supplier shall not vary or substitute any ingredient or material (including packaging or label) described in the agreed specification without first obtaining written approval from LCC or its authorised technical representatives.
4. Suppliers must be able to objectively demonstrate due-diligence in respect of conditions 1 and 2 above, to LCC or its authorised technical representatives.
5. A Supplier acting as agent or importer for a third party manufacturers shall assume the responsibility for conditions 1 - 4 above.
6. The Supplier shall permit LCC or its authorised representatives access to all facilities relevant to manufacturing and distribution to verify compliance with 1-4 above on demand.
7. LCC's technical representatives shall perform an annual review of due-diligence compliance which shall involve a site visit *and, or* a review of a current BRC Global Standard certification recognised by the British Retail Consortium at The Suppliers cost.
8. Samples of product shall be sampled by LCC, or its authorised technical representatives, for testing and or assessment against the specification on an annual basis at The Suppliers cost. Samples shall also be provided on request to satisfy specific due-diligence enquiries or incidents involving customers or local authority enforcement officers. Failure to comply with the aforesaid will result in product being drawn from stock on sale at The Suppliers cost.
9. The Supplier shall not vary the source of manufacture of any product approved by LCC without first gaining agreement in writing from LCC and following an appropriate inspection/approval of the proposed facility by LCC or its authorised technical representatives.
10. The Supplier further agrees to indemnify and save harmless LCC in respect of any unauthorised variation of specification or production source against all losses, costs, expenses and claims. This is to include consequential special losses incurred by LCC including, but without limitation, new product launch costs, printing, advertising, marketing costs, loss of expected profit and over-rider.
11. All orders shall be given by authorised LCC personnel and accepted by the Supplier only against a valid LCC order number. LCC shall not pay for any goods delivered unless a valid order number has been given.
12. All goods shall be delivered to a LCC address or to an assigned distributor in a merchantable condition, fit for their intended purpose and under appropriate environmental conditions such as temperature, humidity and odour. LCC or its assigned distributors reserve the right to reject all or part of any deliveries that do not comply with this condition.
13. The Supplier agrees to indemnify and save harmless LCC against all losses, costs, expenses, legal expenses, claims and alleged claims whether or not derived from members of the public or enforcement authorities incurred as a result of the use, consumption or supply in breach of this Agreement. The Supplier agrees to co-operate with LCC in responding to and dealing with claims from consumers and enforcement authorities, and in the event of a claim against the Supplier, agrees to comply with any reasonable directive of LCC relating to the conduct of such a claim by the Supplier.
14. Time and quantity shall be of the essence where time or quantity is stipulated by LCC and LCC or its assigned distributor may reject early, late, short or over deliveries and any substitutes unless previously agreed in writing by authorised personnel. The Supplier shall pay for the costs of such rejection including storage and/or disposal.
15. LCC, or its assigned distributor, shall report any shortages or damages as soon as reasonably practicable and the Supplier shall arrange for either credit, uplift or disposal as soon as reasonably practicable. LCC reserves the right to charge for disposal and/or storage. LCC shall be entitled to reject any products not in accordance with the order or in breach of this Agreement. Any delivery below 95% of the ordered quantity by the required day will be liable to a penalty to the value off lost profit on the total quantity short.
16. All goods requiring an indication of minimum shelf life or durability shall be delivered with a minimum of 75% remaining of total shelf life unless agreed otherwise in writing. Deliveries with less than such a period may be rejected and any costs of storage or disposal including maintenance of temperature etc. shall be charged to the Supplier.
17. The Supplier shall ensure all goods delivered are signed for and evidence of delivery is legible and identifiable. No payment shall be made if the signature of an authorised LCC employee or authorised distributor cannot be produced.
18. No LCC private label products shall be resold or disposed of by the Supplier without the prior written consent of LCC. The Supplier shall indemnify LCC against all costs, losses, expenses and legal costs incurred as a result of any unauthorised sale or disposal.
19. Any pallets delivered shall be exchanged like for like.
20. Title to goods shall remain with the Supplier until paid for.
21. LCC reserves the right immediately to cancel any contract where breach of any of the above terms and condition occurs.
22. LCC will be responsible for 3 months' average sales of packaging only in the event of requiring an end to the Agreement.
23. Changes to product labelling required by the introduction of new statutory legislation will always be at the cost of The Supplier.
24. These terms shall constitute the Contract between the LCC and The Supplier and shall prevail over any terms and Conditions of the Supplier. No variations to these terms shall be effective unless signed by a Director of LCC.

12 January 2004

