

Fruit Loaf - CP01A

FOOD ITEM	Fruit Loaf	Fruit Loaf	Fruit Loaf	Fruit Loaf	Fruit Loaf	Fruit Loaf	Fruit Loaf
Food Code	CP01A	CP01A	CP01A	CP01A	CP01A	CP01A	CP01A
Food name (as on packaging)	Warburtons Raisin loaf with cinnamon	Warburtons Raisin loaf with cinnamon	Warburtons Raisin loaf with cinnamon	Warburtons Raisin loaf with cinnamon	Soreen luxury rich fruit loaf	Soreen luxury rich fruit loaf	Soreen luxury rich fruit loaf
Ingredients list	Wheat flour, raisins (23%), water, cinnamon pieces (5%) (sugar, cinnamon (0.5%), wheat flour, sunflower oil, dextrose), yeast, vegetable oil, sugar, salt, glazing agent (water, potato dextrin, preservative E202, stabiliser guar gum), emulsifiers E471, E481, wheat gluten, gelling agent E466, soya flour, dextrose, preservative calcium propionate (added to inhibit mould growth), flour treatment agent ascorbic (vitamin C)	Wheat flour, raisins (23%), water, cinnamon pieces (5%) (sugar, cinnamon (0.5%), wheat flour, sunflower oil, dextrose), yeast, vegetable oil, sugar, salt, glazing agent (water, potato dextrin, preservative E202, stabiliser guar gum), emulsifiers E471, E481, wheat gluten, gelling agent E466, soya flour, dextrose, preservative calcium propionate (added to inhibit mould growth), flour treatment agent ascorbic (vitamin C)	Wheat flour, raisins (23%), water, cinnamon pieces (5%) (sugar, cinnamon (0.5%), wheat flour, sunflower oil, dextrose), yeast, vegetable oil, sugar, salt, glazing agent (water, potato dextrin, preservative E202, stabiliser guar gum), emulsifiers E471, E481, wheat gluten, gelling agent E466, soya flour, dextrose, preservative calcium propionate (added to inhibit mould growth), flour treatment agent ascorbic (vitamin C)	Wheat flour, raisins (23%), water, cinnamon pieces (5%) (sugar, cinnamon (0.5%), wheat flour, sunflower oil, dextrose), yeast, vegetable oil, sugar, salt, glazing agent (water, potato dextrin, preservative E202, stabiliser guar gum), emulsifiers E471, E481, wheat gluten, gelling agent E466, soya flour, dextrose, preservative calcium propionate (added to inhibit mould growth), flour treatment agent ascorbic (vitamin C)	Wheat flour, currants (15.5%), raisins (11.5%), water, sugar, orange & lemon peel (3.0%), vegetable fat, malted barley flour, yeast, salt, dried whey (from cows' milk), dried ground ginger, mixed spices, preservative (calcium propionate), flavouring	Wheat flour, currants (15.5%), raisins (11.5%), water, sugar, orange & lemon peel (3.0%), vegetable fat, malted barley flour, yeast, salt, dried whey (from cows' milk), dried ground ginger, mixed spices, preservative (calcium propionate), flavouring	Wheat flour, currants (15.5%), raisins (11.5%), water, sugar, orange & lemon peel (3.0%), vegetable fat, malted barley flour, yeast, salt, dried whey (from cows' milk), dried ground ginger, mixed spices, preservative (calcium propionate), flavouring
Container/Packaging type	Plastic bag	Plastic bag	Plastic bag	Plastic bag	Plastic bag	Plastic bag	Plastic bag
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient
Presence of noticeable blemishes	None	None	None	None	None	None	None
FOOD SAMPLING							

Location & outlet	Sainsburys, Leeds	Tesco, Leeds	ASDA.co.uk	Morrisons, Leeds	Tesco, Leeds	Morrisons, Leeds	Sainsburys, Leeds
Date of purchase or collection	27-01-2010	27-01-2010	01-02-2010	05-02-2010	27-01-2010	05-02-2010	27-01-2010
Food us by/ expiry date	03-02-2010	03-02-2010	05-02-2010	10-02-2010	03-02-2010	28-02-2010	25-02-2010
Gross weight/volume	400g	400g	400g	400g	225g	225g	225g
Place of origin if known	UK	UK	UK	UK	UK	UK	UK
Time period of purchase to storage	1 Hour	1 Hour	5mins	1 Hour	1 Hour	1 Hour	1 Hour
Storage conditions prior to handling/preparation	5°C	5°C	5°C	5°C	5°C	5°C	5°C
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

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FOOD ITEM	Fruit Loaf	Fruit Loaf	Fruit Loaf	Fruit Loaf	Fruit Loaf	Fruit Loaf	Fruit Loaf
Food Code	CP01A	CP01A	CP01A	CP01A	CP01A	CP01A	CP01A
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending	Blending	Blending
Date of procedure	02-02-2010	02-02-2010	02-02-2010	02-02-2010	02-02-2010	02-02-2010	02-02-2010
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800
Quantity of each multiple sample	20g	20g	20g	20g	20g	20g	20g
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container
SAMPLE ANALYSES							
Date sent for analysis	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
Notes:							

Fruit Loaf - CP01A

FOOD ITEM	Fruit Loaf	Fruit Loaf	Fruit Loaf	Fruit Loaf	Fruit Loaf	Fruit Loaf	Fruit Loaf
Food Code	CP01A	CP01A	CP01A	CP01A	CP01A	CP01A	CP01A
Food name (as on packaging)	Soreen luxury rich fruit loaf	Soreen Lincolnshire plum fruit loaf	Soreen Lincolnshire plum fruit loaf	Soreen Lincolnshire plum fruit loaf	Soreen Lincolnshire plum fruit loaf	Soreen Fruity five malt loaf	Soreen Fruity five malt loaf
Ingredients list	Wheat flour, currants (15.5%), raisins (11.5%), water, sugar, orange & lemon peel (3.0%), vegetable fat, malted barley flour, yeast, salt, dried whey (from cows' milk), dried ground ginger, mixed spices, preservative (calcium propionate), flavouring	Wheat flour, raisins (18.5%), water, sugar, malt flour, malt extract, vegetable fat, dextrose, cinnamon, dried whey (from cows milk), salt, yeast, preservative E282, emulsifier E471	Wheat flour, raisins (18.5%), water, sugar, malt flour, malt extract, vegetable fat, dextrose, cinnamon, dried whey (from cows milk), salt, yeast, preservative E282, emulsifier E471	Wheat flour, raisins (18.5%), water, sugar, malt flour, malt extract, vegetable fat, dextrose, cinnamon, dried whey (from cows milk), salt, yeast, preservative E282, emulsifier E471	Wheat flour, raisins (18.5%), water, sugar, malt flour, malt extract, vegetable fat, dextrose, cinnamon, dried whey (from cows milk), salt, yeast, preservative E282, emulsifier E471	Wheat flour, water, sultanas (12%), glace cherries (6%) (contains: glucose syrup, colour: erythrosine), currants (3.5%) , golden syrup, sugar, vegetable fat, orange and lemon peel (1.5%), malt flour, wheat gluten, whey powder (from cows' milk), salt, mixed spice, yeast, flavouring preservative (E282)	Wheat flour, water, sultanas (12%), glace cherries (6%) (contains: glucose syrup, colour: erythrosine), currants (3.5%) , golden syrup, sugar, vegetable fat, orange and lemon peel (1.5%), malt flour, wheat gluten, whey powder (from cows' milk), salt, mixed spice, yeast, flavouring preservative (E282)
Container/Packaging type	Plastic bag	Plastic bag	Plastic bag	Plastic bag	Plastic bag	Plastic bag	Plastic bag
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient
Presence of noticeable blemishes	None	None	None	None	None	None	None
FOOD SAMPLING							
Location & outlet	ASDA.co.uk	ASDA.co.uk	Morrisons, Leeds	Sainsbury's, Leeds	Tesco, Leeds	Morrisons, Leeds	Sainsbury's, Leeds
Date of purchase or collection	01-02-2010	01-02-2010	05-02-2010	27-01-2010	27-01-2010	05-02-2010	27-01-2010
Food us by/ expiry date	04-02-2010	05-02-2010	10-02-2010	02-02-2010	01-02-2010	10-02-2010	08-02-2010
Gross weight/volume	225g	225g	225g	225g	225g	161g	161g
Place of origin if known	UK	UK	UK	UK	UK	UK	UK
Time period of purchase to storage	5mins	1 Hour	5mins	1 Hour	1 Hour	15 Minutes	1 Hour

Storage conditions prior to handling/preparation	5°C	5°C	5°C	5°C	5°C	5°C	5°C
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Fruit Loaf - CP01A

FOOD ITEM	Fruit Loaf	Fruit Loaf	Fruit Loaf	Fruit Loaf	Fruit Loaf	Fruit Loaf	Fruit Loaf
Food Code	CP01A	CP01A	CP01A	CP01A	CP01A	CP01A	CP01A
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending	Blending	Blending
Date of procedure	02-02-2010	02-02-2010	02-02-2010	02-02-2010	02-02-2010	02-02-2010	02-02-2010
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800
Quantity of each multiple sample	20g	20g	20g	20g	20g	20g	20g
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container
SAMPLE ANALYSES							
Date sent for analysis	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
Notes:							

Fruit Loaf - CP01A

FOOD ITEM	Fruit Loaf	Fruit Loaf	Fruit Loaf	Fruit Loaf	Fruit Loaf	Fruit Loaf	
Food Code	CP01A	CP01A	CP01A	CP01A	CP01A	CP01A	
Food name (as on packaging)	Soreen Fruity five malt loaf	Soreen Fruity five malt loaf	Soreen Cinnamon & Raisin Fruit Loaf	Soreen Cinnamon & Raisin Fruit Loaf	Soreen Cinnamon & Raisin Fruit Loaf	Soreen Cinnamon & Raisin Fruit Loaf	
Ingredients list	Wheat flour, water, sultanas (12%), glace cherries (6%) (contains: glucose syrup, colour: erythrosine), currants (3.5%) , golden syrup, sugar, vegetable fat, orange and lemon peel (1.5%), malt flour, wheat gluten, whey powder (from cows' milk), salt, mixed spices, yeast, flavouring preservative (E282)	Wheat flour, water, sultanas (12%), glace cherries (6%) (contains: glucose syrup, colour: erythrosine), currants (3.5%) , golden syrup, sugar, vegetable fat, orange and lemon peel (1.5%), malt flour, wheat gluten, whey powder (from cows' milk), salt, mixed spices, yeast, flavouring preservative (E282)	Wheat flour, raisins (18.5%0, water, sugar, malt flour, malt extract, vegetable fat, dextrose, cinnamon, dried whey (from cows milk), salt, yeast, preservative E282, emulsifier E471	Wheat flour, raisins (18.5%0, water, sugar, malt flour, malt extract, vegetable fat, dextrose, cinnamon, dried whey (from cows milk), salt, yeast, preservative E282, emulsifier E471	Wheat flour, raisins (18.5%0, water, sugar, malt flour, malt extract, vegetable fat, dextrose, cinnamon, dried whey (from cows milk), salt, yeast, preservative E282, emulsifier E471	Wheat flour, raisins (18.5%0, water, sugar, malt flour, malt extract, vegetable fat, dextrose, cinnamon, dried whey (from cows milk), salt, yeast, preservative E282, emulsifier E471	
Container/Packaging type	Plastic bag	Plastic bag	Plastic bag	Plastic bag	Plastic bag	Plastic bag	
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient	
Presence of noticeable blemishes	None	None	None	None	None	None	
FOOD SAMPLING							
Location & outlet	Tesco, Leeds	ASDA.co.uk	Tesco, Leeds	ASDA.co.uk	Morrisons, Leeds	Sainbsury's, Leeds	
Date of purchase or collection	27-01-2010	01-02-2010	27-01-2010	01-02-2010	05-02-2010	27-01-2010	
Food us by/ expiry date	10-02-2010	08-02-2010	02-02-2010	10-02-2010	15-02-2010	02-02-2010	
Gross weight/volume	161g	161g	225g	225g	225g	225g	
Place of origin if known	UK	UK	UK	UK	UK	UK	
Time period of purchase to storage	1 Hour	5 minutes	1 Hour	5 minutes	15 minutes	1 Hour	

Storage conditions prior to handling/preparation	5°C	5°C	5°C	5°C	5°C	5°C	
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Fruit Loaf - CP01A

FOOD ITEM	Fruit Loaf	Fruit Loaf	Fruit Loaf	Fruit Loaf	Fruit Loaf	Fruit Loaf	
Food Code	CP01A	CP01A	CP01A	CP01A	CP01A	CP01A	
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending	Blending	
Date of procedure	02-02-2010	02-02-2010	02-02-2010	02-02-2010	02-02-2010	02-02-2010	
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	
Quantity of each multiple sample	20g	20g	20g	20g	20g	20g	
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	
SAMPLE ANALYSES							
Date sent for analysis	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010	
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	
Notes:							

Bagel - CP02A

FOOD ITEM	Bagel	Bagel	Bagel	Bagel	Bagel	Bagel	
Food Code	CP02A	CP02A	CP02A	CP02A	CP02A	CP02A	
Food name (as on packaging)	Morrisons Cinnamon & raisin bagels	Sainsburys Cinnamon & raisin bagels	New York Cinnamon & raisin bagels	ASDA Reduced fat bagels cinnamon and raisin	Tesco Cinnamon & Raisin Bagels	Bagel Nash Raisin & cinnamon bagels	
Ingredients list	Wheat flour, water, cinnamon, raisins, sugar, wheat gluten, salt, yeast, preservative, calcium propionate, flour ascorbic acid, vegetable oil	Wheat flour, water, raisins, sugar, wheat gluten, salt, yeast, cinnamon, preservative, calcium propionate, flour ascorbic acid	Wheat flour, water, raisins (5%), sugar, wheat gluten, salt, yeast, rapeseed oil, cinnamon (0.5%), mixed spice, malt flour, preservative: calcium propionate, flour treatment agent: ascorbic acid	Wheat flour, water, raisins (7%), sugar, yeast, salt, vegetable oil, cinnamon (0.5%), wheat gluten, malt flour, preservative (calcium propionate), emulsifier (mono & diacetyl tartaric acid esters of mono & diglycerides of fatty acids), flour treatment agent (ascorbic acid)	Wheat flour, water, raisins (6%), sugar, wheat gluten, yeast, salt, vegetable oil, cinnamon, malted barley flour, preservative (calcium propionate), emulsifier (mono- and diacetyltartaric esters of mono- and di-glycerides of fatty acids), flour treatment agent (ascorbic acid), corn grits	Wheat flour, water, raisins, sugar, cinnamon, salt, yeast, malt, vegetable oil, acid ascorbic, calcium propionate	
Container/Packaging type	Plastic bag	Plastic bag	Plastic bag	Plastic bag	Plastic bag	Plastic bag	
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient	
Presence of noticeable blemishes	None	None	None	None	None	None	
FOOD SAMPLING							
Location & outlet	Morrisons, Leeds	Sainsburys, Leeds	Tesco, Leeds	ASDA.co.uk	Tesco, Leeds	Bagel Nash, Leeds	
Date of purchase or collection	05-02-2010	27-01-2010	27-01-2010	01-02-2010	27-01-2010	05-02-2010	
Food us by/ expiry date	07-02-2010	03-02-2010	03-02-2010	03-02-2010	07-02-2010	07-02-2010	
Net weight/volume	340g	340g	425g	340g	340g	340g	
Place of origin if known	UK	UK	UK	UK	UK	UK	
Time period of purchase to storage	30 mins	1 Hours	1 Hour	1 Hour	30 mins	5 mins	
Storage conditions prior to	5°C	5°C	5°C	5°C	5°C	5°C	

handling/preparation							
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Bagel - CP02A

FOOD ITEM	Bagel	Bagel	Bagel	Bagel	Bagel	Bagel	
Food Code	CP02A	CP02A	CP02A	CP02A	CP02A	CP02A	
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending	Blending	
Date of procedure	02-02-2010	02-02-2010	02-02-2010	02-02-2010	02-02-2010	02-02-2010	
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	
Quantity of each multiple sample	66.7g	66.7g	66.7g	66.7g	66.7g	66.7g	
Sample final weight	400g composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	
SAMPLE ANALYSES							
Date sent for analysis	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010	
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	
Notes:							

Apple Pie – CP03A

FOOD ITEM	Apple Pie	Apple Pie	Apple Pie				
Food Code	CP03A	CP03A	CP03A				
Food name (as on packaging)	Sainsbury's Kentish Bramley apple & cinnamon pie, Taste The Difference	Morrisons Apple pie pastry	Tesco Finest apple pie				
Ingredients list	Cinnamon shortcrust pastry; apple and sultana filling, cinnamon shortcrust pastry contains: wheat flour, butter, salt, sugar, water, cinnamon (1.5%), potassium sorbate, pastry decoration contains: wheat flour, butter, sugar, cinnamon	Apple filling (37%) [glucose, fructose syrup, sugar, apple (5.6%), dextrose, pectin, modified starch, citric acid, sodium citrate, calcium citrate, flavourings, potassium sorbate, wheat flour, sugar, vegetable oils and fat, invert sugar syrup, lemon pulp, salt, cinnamon, raising agent, milk protein, milk solids, mono and diglycerides of fatty acids, sucrose esters of fatty acids	Bramley apple filling, all butter pastry, demerara sugar, pasteurised egg, bramley apple filling (apple, sugar, apple puree, water, maize starch, cinnamon. all butter pastry (wheat flour, butter, sugar, water, dextrose, salt				
Container/Packaging type	Paper box	Plastic tray & plastic sleeve	Paper box				
State of food as purchased	Ambient	Ambient	Ambient				
Presence of noticeable blemishes	None	None	None				
FOOD SAMPLING							
Location & outlet	Sainsburys	Morrisons	Tesco				
Date of purchase or collection	27-01-2010	29-01-2010	27-01-2010				

Food us by/ expiry date	02-02-2010	18-08-2010	02-02-2010				
Net weight/volume	545g	260g	750g				
Place of origin if known	UK	UK	UK				
Time period of purchase to storage	1 Hour	30 mins	1 Hour				
Storage conditions prior to handling/preparation	5°C	5°C	5°C				
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Apple Pie – CP03A

FOOD ITEM	Apple Pie	Apple Pie	Apple Pie				
Food Code	CP03A	CP03A	CP03A				
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending				
Date of procedure	02-02-2010	02-02-2010	02-02-2010				
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800				
Quantity of each multiple sample	133.4g	133.4g	133.4g				
Sample final weight	400g composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container				
SAMPLE ANALYSES							
Date sent for analysis	11-02-2010	11-02-2010	11-02-2010				
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van				
Notes:							

Cinnamon Swirl – CP04A

FOOD ITEM	Cinnamon swirl	Cinnamon swirl	Cinnamon swirl	Cinnamon swirl			
Food Code	CP04A	CP04A	CP04A	CP04A			
Food name (as on packaging)	Sainsburys Cinnamon whirl	Morrisons Cinnamon swirl	Tesco Cinnamon swirl	ASDA Cinnamon swirl			
Ingredients list	Pastry; cinnamon filling (20%); glazing.pastry contains: wheat flour, water, palm fat, rapeseed oil, dried glucose syrup, yeast, sugar, salt, emulsifier: mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids, mono- and diglycerides of fatty acids; whey powder, flour treatment agent: ascorbic acid, l- cysteine; natural flavouring.cinnamon filling contains: water, light brown sugar, palm fat, dried glucose syrup, sugar, cornflour, cinnamon, rapeseed oil, salt, stabiliser: methyl cellulose; emulsifier: mono- and diglycerides of fatty acids; vanilla, natural flavouring.glazing contains: lactitol	Wheat flour, cinnamon, sugar, salt, ascorbic acid, egg, glucose syrup, emulsifier, vegetable oil, starch, water	Wheat flour, sultanas (20%), cream cheese icing (14%), water, vegetable oil, sugar, pasteurised egg, yeast, dextrose, invert sugar, salt, soya flour, cinnamon powder, emulsifiers (mono- and di-glycerides of fatty acids, mono- and di-acetyltartaric esters of mono- and di-glycerides of fatty acids, sodium stearyl-2-lactylate), dried egg white, colour (carotenes), raising agents (disodium diphosphate, sodium carbonate), dried egg ,dried skimmed milk, malted barley flour, flour treatment agent (ascorbic acid), flavouring, cream cheese icing contains, sugar, full fat soft cheese, water, thickeners (agar, xanthan gum, guar gum, carob gum), glucose syrup, emulsifiers (mono- and di-glycerides of fatty	Wheat flour, cinnamon, sugar, salt, ascorbic acid, glucose syrup, emulsifier, vegetable oil, water, egg, starch			

			acids, polysorbate 60, salt , polysorbate 40), preservative (potassium sorbate), flavouring, colours (carotenes, titanium dioxide, curcumin), acidity regulators (phosphoric acid, citric acid), lactic acid, vegetable oil, modified maize starch, dextrose, cheese powder				
Container/Packaging type	Polythene bag	Polythene bag	Polythene bag	Polythene bag			
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient			
Presence of noticeable blemishes	None	None	None	None			
FOOD SAMPLING							
Location & outlet	Sainsburys, Leeds	Morrisons, Leeds	Tesco, Leeds	ASDA.co.uk			
Date of purchase or collection	01-02-2010	05-02-2010	28-01-2010	01-02-2010			
Food us by/ expiry date	03-02-2010	03-02-2010	03-02-2010	05-02-2010			
Net weight/volume	160g	160g	160g	160g			
Place of origin if known	UK	UK	UK	UK			
Time period of purchase to storage	1 Hours	30 mins	1 Hour	5 minutes			
Storage conditions prior to handling/preparation	5°C	5°C	5°C	5°C			
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Cinnamon Swirl – CP04A

FOOD ITEM	Cinnamon swirl	Cinnamon swirl	Cinnamon swirl	Cinnamon swirl			
Food Code	CP04A	CP04A	CP04A	CP04A			
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending			
Date of procedure	02-02-2010	02-02-2010	02-02-2010	02-02-2010			
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800			
Quantity of each multiple sample	100g	100g	100g	100g			
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container			
SAMPLE ANALYSES							
Date sent for analysis	11-02-2010	11-02-2010	11-02-2010	11-02-2010			
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
Notes:							

Hot Cross Buns – CP05A

FOOD ITEM	Buns	Buns	Buns	Buns			
Food Code	CP05A	CP05A	CP05A	CP05A			
Food name (as on packaging)	Sainsburys White hot cross buns	Morrisons Hot cross buns	ASDA Hot cross buns	Tesco Hot cross buns			
Ingredients list	Wheat flour, water, sultana, raisin, fresh mixed peel, vegetable fat, vostizza currants, invert sugar syrup, wheat protein, butter, honey, free range egg, yeast, demerara sugar, salt, maize starch, cinnamon, coriander seed, clove, nutmeg, soya flour, potato starch, ascorbic acid	Wheat flour, water, sultana, currant, raisin, fresh mixed fruit, vegetable fat, sugar syrup, butter, wheat protein, honey, free range egg, yeast, salt, maize starch, cinnamon, coriander, clove, nutmeg, soya flour, potato starch, ascorbic acid	Wheat flour, water, sultanas & raisins soaked in orange juice from concentrate, vegetable fats, yeast, mixed citrus peel, sugar, wheat protein, maize starch, dextrose, salt, cinnamon, coriander, clove, nutmeg, soya flour, flavouring , emulsifiers, potato starch, ascorbic acid	Wheat flour, mixed fruit, water, mixed peel, yeast, invert sugar syrup, wheat protein, sugar, vegetable oil, maize starch, soya flour, salt, cinnamon, coriander, clove, nutmeg, natural flavouring, ascorbic acid			
Container/Packaging type	Plastic bag	Plastic bag	Plastic bag	Plastic bag			
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient			
Presence of noticeable blemishes	None	None	None	None			
FOOD SAMPLING							
Location & outlet	Sainsburys, Leeds	Morrisons, Leeds	ASDA.co.uk	Tesco, Leeds			
Date of purchase or collection	27-01-2010	29-01-2010	01-02-2010	27-01-2010			
Food us by/ expiry date	02-02-2010	02-02-2010	03-02-2010	02-02-2010			
Net weight/volume	420g	420g	420g	420g			
Place of origin if known	UK	UK	UK	UK			
Time period of purchase to storage	1 Hour	30 mins	5 mins	1 Hours			
Storage conditions prior to handling/preparation	5°C	5°C	5°C	5°C			
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Hot Cross Buns – CP05A

FOOD ITEM	Buns	Buns	Buns	Buns			
Food Code	CP05A	CP05A	CP05A	CP05A			
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending			
Date of procedure	02-02-2010	02-02-2010	02-02-2010	02-02-2010			
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800			
Quantity of each multiple sample	100g	100g	100g	100g			
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container			
SAMPLE ANALYSES							
Date sent for analysis	11-02-2010	11-02-2010	11-02-2010	11-02-2010			
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
Notes:							

Carrot Cake – CP06A

FOOD ITEM	Carrot Cake	Carrot Cake	Carrot Cake	Carrot Cake	Carrot Cake	Carrot Cake	Carrot Cake
Food Code	CP06A	CP06A	CP06A	CP06A	CP06A	CP06A	CP06A
Food name (as on packaging)	Respect Organic Carrot cake	Morrisons Carrot cake slices	Sainsburys Carrot cake	ASDA Carrot cake	Tesco Light choices carrot & orange cake slices	Weight Watchers Carrot cake slices	Mr Kipling Carrot cake slices
Ingredients list	Cane sugar, wheat flour, sunflower oil, fresh carrot 13%, icing sugar (cane sugar, anti-caking agent: maize flour), eggs, margarine, water, coconut, raising agent soda bicarbonate, sea salt, orange oil, cinnamon, nutmeg, the margarine contains: non-hydrogenated vegetable oils {sunflower oil, palm oil, palm stearin, palm kernal oil}, water, emulsifier: soya lecithin, natural flavouring, citric acid, Vitamins A & D3	Wheat flour, butter, sugar, carrot, preservative, cinnamon, citrus peel, invert sugar, egg, raising agent, vegetable oil, starch, salt, nutmeg, water	Sponge contains: wheat flour, sugar, vegetable oil [sunflower, rapeseed], water, raisins, concentrated fruit juice [apple, grape, pear, rice starch], pineapple, whole egg powder, carrot (3%), golden syrup, wheat starch, desiccated coconut, humectant [vegetable glycerine], skimmed milk powder, raising agents [disodium dihydrogen diphosphate, sodium hydrogen carbonate], salt, rice starch, cellulose, cinnamon, preservative [potassium sorbate], mixed	Cream cheese frosting, sugar, wheat flour, egg, carrot, salt, clove, vegetable oil, pineapple, water, modified maize starch, raising agent, fennel, coriander, ginger, nutmeg, turmeric, cinnamon, dried egg white, baking powder, caraway, preservative	Sugar, wheat flour, water, salt, carrot, starch, cassia, colour, humectant, pineapple, low fat yogurt, veg. oil, coconut, citrus fibre, dried egg yolk, raising agents, dried egg white, maize starch, orange rind, flavouring preservative	Wheat flour, sugar, sweetener (maltitol), egg white, vegetable oil, concentrated orange juice (4.6%), butter (4%), natural fruit sweetener (fruit extracts, fruit sugars), glucose syrup, fibre (fruit oligosaccharides), bulking agent (polydextrose), invert sugar syrup, medium fat doft cheese (2%) (cream, skimmed milk, modified starch, salt, preservative: potassium sorbate), modified maize starch, fresh grated carrot, egg yolk, raising agents: disodium phosphates, sodium bicarbonate;, water,	Sugar, wheat flour, vegetable oil, egg white, glucose syrup, humectant, invert sugar syrup, skimmed milk powder, carrot, pineapple, milk protein, walnuts, emulsifiers, raising agents, maize starch, cinnamon, colour nutmeg, yogurt powder, xanthan gum, flavouring, preservative,

			<p>spice, emulsifier [polyglycerol esters of fatty acids], nutmeg, colour [caramel], flavouring, icing contains: sugar, vegetable oil [rapeseed, palm], lactose, water, salt, thickeners [xanthan gum, guar gum], gelling agent [locust bean gum], dextrose, emulsifiers [citric acid esters of mono & di-glycerides of fatty acids, polysorbate 20, polyglycerol esters of fatty acids, mono & di-glycerides of fatty acids, polysorbate 60, sodium dihydrogen orthophosphate], modified potato starch, cheese solids, preservative [potassium sorbate], flavouring, stabiliser [agar gum], lactic acid,</p>			<p>concentrated fruit juices (apple, grape, pear), rice starch, orange zest, dried egg white, cornflour, emulsifier: mono and di-glycerides of fatty acids ;, cinnamon (0.2%), preservative: potassium sorbate; citric acid, cream cheese buttercream filling (25%)</p>	
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			acidity regulator [phosphoric acid, citric acid], colours [titanium dioxide, beta carotene], decoration: Walnuts				
Container/Packaging type	Card board box	Card board box	Plastic tray & sleeve	Plastic	Card board box	Card board box	Card board box
State of food as purchased	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient
Presence of noticeable blemishes	None	None	None	None	None	None	None
FOOD SAMPLING							
Location & outlet	Sainsburys, Leeds	Morrisons, Leeds	Sainsburys, Leeds	ASDA.co.uk	Tesco, Leeds	Sainsburys, Leeds	Sainsburys
Date of purchase or collection	27-01-2010	29-01-2010	27-01-2010	01-02-2010	27-01-2010	27-01-2010	27-01-2010
Food us by/ expiry date	07-02-2010	03-02-2010	03-02-2010	04-02-2010	11-02-2010	17-02-2010	11-02-2010
Net weight/volume	350g	620g	125g	200g	180g	144g	180g
Place of origin if known	UK	UK	UK	UK	UK	UK	UK
Time period of purchase to storage	1 Hour	30 mins	1 Hour	5 mins	1 Hour	1 Hour	1 Hour
Storage conditions prior to handling/preparation							5°C
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Carrot Cake – CP06A

FOOD ITEM	Carrot Cake	Carrot Cake	Carrot Cake	Carrot Cake	Carrot Cake	Carrot Cake	Carrot Cake
Food Code	CP06A	CP06A	CP06A	CP06A	CP06A	CP06A	CP06A
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending	Blending	Blending
Date of procedure	02-02-2010	02-02-2010	02-02-2010	02-02-2010	02-02-2010	02-02-2010	02-02-2010
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800
Quantity of each multiple sample	40g	40g	40g	40g	40g	40g	40g
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container
SAMPLE ANALYSES							
Date sent for analysis	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
Notes:							

Carrot Cake – CP06A

FOOD ITEM	Carrot Cake	Carrot Cake	Carrot Cake				
Food Code	CP06A	CP06A	CP06A				
Food name (as on packaging)	ASDA Carrot Cake Slice	Sainsbury's All Butter Carrot Cake, Taste the Difference	Tesco Finest carrot cake				
Ingredients list	Cream cheese frosting (30%) [sugar, butter (milk), full fat cream cheese [contains salt], egg, glucose syrup, water , preservative (potassium sorbate)], sugar , wheat flour, carrot (9.0%), vegetable oil, pineapple (3.0%), water, modified maize starch, cinnamon , raising agent (sodium bicarbonate), mixed spice [fennel, coriander, ginger, nutmeg, turmeric, clove, cinnamon, caraway], dried egg white, baking powder [raising agents (diphosphates, sodium bicarbonate), wheat flour, calcium carbonate],	Carrot cake (76%); cream cheese buttercream (24%); sweet spiced dusting.carrot cake contains: wheat flour, light brown sugar, butter (18%), free range whole egg, carrot (17%), humectant: vegetable glycerine; tapioca starch, raising agents: disodium diphosphate, sodium carbonate; mixed spice (0.4%) (cinnamon, nutmeg, coriander, ginger, fennel, cloves, cardamom).cream cheese, sweet spiced dusting contains: sugar, cinnamon, nutmeg	Wheat flour, sugar, vegetable oil, carrot (14%), egg, egg white, humectant (vegetable glycerine), raising agents (disodium diphosphate, sodium bicarbonate), glucose syrup, preservative (potassium sorbate), cinnamon, stabiliser (xanthan gum), sweet cinnamon dusting: cinnamon, glucose syrup, cornflour, vegetable oil.				

	preservative (potassium sorbate)						
Container/Packaging type	Card board box	Card board box	Card board box				
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient				
Presence of noticeable blemishes	None	None	None				
FOOD SAMPLING							
Location & outlet	ASDA.co.uk	Sainsbury's, Leeds	Tesco				
Date of purchase or collection	01-02-2010	27-01-2010	27-01-2010				
Food us by/ expiry date	17-02-2010	09-02-2010	13-02-2010				
Net weight/volume	300g	350g	450				
Place of origin if known	UK	UK	UK				
Time period of purchase to storage	1 Hour	30 mins	5 mins				
Storage conditions prior to handling/preparation	5°C	5°C	5°C				
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Carrot Cake – CP06A

FOOD ITEM	Carrot Cake	Carrot Cake	Carrot Cake				
Food Code	CP06A	CP06A	CP06A				
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending				
Date of procedure	02-02-2010	02-02-2010	02-02-2010				
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800				
Quantity of each multiple sample	40g	40g	40g				
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container				
SAMPLE ANALYSES							
Date sent for analysis	11-02-2010	11-02-2010	11-02-2010				
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van				
Notes:							

Onion Bhaji – CP07A

FOOD ITEM	Onion Bhaji	Onion Bhaji	Onion Bhaji	Onion Bhaji	Onion Bhaji		
Food Code	CP07A	CP07A	CP07A	CP07A	CP07A		
Food name (as on packaging)	ASDA Onion Bhajis	Sainsburys Onion bhajia	Tesco Onion bhajis	Morrisons Onion bhajis	Onion bhaji		
Ingredients list	Onion, vegetable oil, gram flour, wheat flour, chilli puree, preservative, garam masala, raising agents (diphosphates, sodium bicarbonate), salt, turmeric, sugar, thickener (methyl cellulose)	Onion (66%), rapeseed oil, salt, gram flour, garlic puree, semolina, cornflour, ginger puree, coriander, raising agent, baking powder, green chilli puree, cumin seed, garam masala, wheat flour, fenugreek, turmeric, cumin powder, chilli powder	Onion, garam masala, vegetable oil, rice flour, gram flour, green chilli puree, coriander, cumin powder, salt, coriander powder, turmeric.	Onion, vegetable oil, rice flour, gram flour, green chilli puree, coriander, cumin powder, salt, coriander powder, turmeric, garam masala	Garam masala, onion, chilli, gram flour, vegetable oil, salt, turmeric		
Container/Packaging type	Plastic tray	Plastic tray	Plastic tray	Plastic tray	Paper envelop		
State of food as purchased (e.g. chilled, frozen, warm)	Chilled	Chilled	Chilled	Chilled	Warm		
Presence of noticeable blemishes	None	None	None	None	None		
FOOD SAMPLING							
Location & outlet	ASDA.co.uk	Sainsburys, Leeds	Tesco, Leeds	Morrisons, Leeds	Abubakar, Leeds		
Date of purchase or collection	01-02-2010	27-01-2010	27-01-2010	29-01-2010	29-01-2010		
Food us by/ expiry date	08-02-2010	03-02-2010	03-02-2010	07-02-2010	-		
Net weight/volume	220g	225g	280g	300g	150g		
Place of origin if known	UK	UK	UK	UK	UK		
Time period of purchase to storage	5 mins	1 Hour	1 Hour	30 mins	1 hour		
Storage conditions prior to handling/preparation	5°C	5°C	5°C	5°C	5°C		
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Onion Bhaji – CP07A

FOOD ITEM	Onion Bhaji	Onion Bhaji	Onion Bhaji	Onion Bhaji	Onion Bhaji		
Food Code	CP07A	CP07A	CP07A	CP07A	CP07A		
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending		
Date of procedure	02-02-2010	02-02-2010	02-02-2010	02-02-2010	02-02-2010		
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800		
Quantity of each multiple sample	80g	80g	80g	80g	80g		
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container		
SAMPLE ANALYSES							
Date sent for analysis	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010		
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van		
Notes:							

Biscuit – CP08A

FOOD ITEM	Biscuit	Biscuit	Biscuit				
Food Code	CP08A	CP08A	CP08A				
Food name (as on packaging)	Gingerbread man	Gingerbread man biscuits	Gingerbread men biscuitt				
Ingredients list	Wheat flour, sugar, partially inverted refiners syrup, vegetable oil, ginger powder, cinnamon, raising agent (sodium bicarbonate).	Wheat flour vegetable margarine [palm oil, water, rapeseed oil, coconut oil, lemon juice], sugar, partially inverted refiners syrup, ivert sugar syrup, egg, cinnamon, sodium hydrogen carbpnate,sugar, coco butter, dried skimmed milk, whey powder, driedn whole milk, butter oil, emulsifier gum Arabic, shellac, carnauba wax, colours [curcumin, anthocyanins, beetroot red]	Wheat flour, sugar, partially inverted refiners syrup, palm oil, rapeseed oil, ginger powder, cinnamon, raising agent: sodium hydrogen carbonate, bicarbonate of soda,				
Container/Packaging type	Plastic pack	Paper bag	Plastic pack				
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient				
Presence of noticeable blemishes	None	None	None				
FOOD SAMPLING							
Location & outlet	Tesco, Leeds	Morrisons's,Leeds	Sainsburys, Leeds				
Date of purchase or collection	27-01-2010	29-01-2010	27-01-2010				
Food us by/ expiry date	12-03-2010	14-04-2010	03-02-2010				
Net weight/volume	240g	240g	195g				

Place of origin if known	UK		UK				
Time period of purchase to storage	20 mins		1 Hour				
Storage conditions prior to handling/preparation	5°C		5°C				
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Biscuit – CP08A

FOOD ITEM	Biscuit	Biscuit	Biscuit	Biscuit	Biscuit	Biscuit	
Food Code	CP08A	CP08A	CP08A	CP08A	CP08A	CP08A	
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending				
Date of procedure	02-02-2010	02-02-2010	02-02-2010				
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800				
Quantity of each multiple sample	133.4g	133.4g	133.4g				
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container				
SAMPLE ANALYSES							
Date sent for analysis	11-02-2010	11-02-2010	11-02-2010				
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van				
Notes:							

Samosa – CP09A

FOOD ITEM	Samosa	Samosa	Samosa	Samosa	Samosa	Samosa	Samosa
Food Code	CP09A	CP09A	CP09A	CP09A	CP09A	CP09A	CP09A
Food name (as on packaging)	Sainsburys vegetables samosa	ASDA mini vegetable samosa	Tesco Mini Indian selection	Morrisons vegetables samosa	Vegetable samosa	Chicken samosa	Vegetable samosa
Ingredients list	Potato, onion, peas, carrot, salt, rapeseed oil, ginger & green chilli purée, coriander, garam masala, cumin & poppy seeds, curry leaf, wheat flour mustard seed, lemon juice, turmeric, dextrose, mustard, chilli, fenugreek seed & cinnamon powder	Wheat flour, onion, potato, peas, vegetable oil, carrot, salt, vegetable fat, red chilli, tomato, garlic & ginger purée, coriander leaf, cinnamon, curry powder, cornflour, poppy & onion seeds, lemon juice, dextrose, cumin, baking powder, aniseed, turmeric	Wheat flour, potato, onion, cauliflower, vegetable oil, peas, carrot, salt, coriander, tomato & ginger purée, poppy seeds, garam masala, lemon juice, cumin & chilli powder, cumin seed, onion seed, coriander powder, maize starch	Wheat flour, mixed spices, carrot, peas, potatoes and onions	Wheat flour, garam masala, carrot, peas, potatoes, chillies, coriander, onions, vegetable oil	Wheat flour, garam masala, carrot, peas, potatoes, chillies, onions, <i>ghee</i> , chicken pieces	Wheat flour, garam masala, carrot, peas, potatoes, chillies, onions, vegetable oil, coriander
Container/Packaging type	Plastic tray & paper sleeve	Plastic tray & paper sleeve	Plastic tray & paper sleeve	Plastic tray & paper sleeve	Paper envelop	Paper envelop	Paper envelop
State of food as purchased (e.g. chilled, frozen, warm)	Chilled	Chilled	Chilled	Chilled	Warm	Warm	Warm
Presence of noticeable blemishes	None	None	None	None	None	None	None
FOOD SAMPLING							
Location & outlet	Sainsburys, Leeds	ASDA.co.uk	Tesco, Leeds	Morrisons, Leeds	Abubakar, Leeds	Abubakar, Leeds	CC Continental, Leeds
Date of purchase or collection	27-01-2010	01-02-2010	27-01-2010	29-01-2010	01-02-2010	01-02-2010	27-01-2010
Food us by/ expiry date	02-02-2010	09-02-2010	02-02-2010	08-02-2010	-	-	-
Net weight/volume	230g	180g	300g	240g	140g	139g	136g
Place of origin if known	UK	UK	UK	UK	UK	UK	UK
Time period of purchase to storage	1 Hour	5 mins	1 Hour	30 mins	30 minutes	1 Hour	1 Hour
Storage conditions prior to handling/preparation	5°C	5°C	5°C	5°C	5°C	5°C	5°C
Home Made Foods							
Food description							
Quantity of recipe ingredients							

Quantity of cooked recipe							
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Samosa – CP09A

FOOD ITEM	Samosa	Samosa	Samosa	Samosa	Samosa	Samosa	Samosa
Food Code	CP09A	CP09A	CP09A	CP09A	CP09A	CP09A	CP09A
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending	Blending	Blending
Date of procedure	02-02-2010	02-02-2010	02-02-2010	02-02-2010	02-02-2010	02-02-2010	02-02-2010
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800
Quantity of each multiple sample	57.2g	57.2g	57.2g	57.2g	57.2g	57.2g	57.2g
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container
SAMPLE ANALYSES							
Date sent for analysis	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
Notes:							

Naan Bread CP010A

FOOD ITEM	Naan Bread	Naan Bread	Naan Bread	Naan Bread	Naan Bread	Naan Bread	Naan Bread
Food Code	CP010A	CP010A	CP010A	CP010A	CP010A	CP010A	CP010A
Food name (as on packaging)	Peshwari Naan bread	Pataks Peshwari Naan Bread	Peshwari Naan Bread	Sainsbury's Peshwari Naan	Sharwood's Peshwari Naan Bread	Sainsbury's Filled Keema Naan	Tesco Finest Organic Peshwari Naan Breads
Ingredients list	Wheatflour, water, sultanas, milk, vegetable oil, egg, desiccated coconut, sugar, raising agents vinegar, salt, yeast, natural apple flavour, preservative (E200), cinnamon, nutmeg	Wheatflour, water, sultanas, milk, vegetable oil, egg, desiccated coconut, sugar, raising agents (E450(i), E500(ii)), vinegar, salt, yeast, natural apple flavour, preservative (E200), cinnamon, flavouring (almond essence)	Wheat flour, yeast, water, salt, cinnamon, vegetable oil, preservative, clove, tumeric, garlic, rapeseed oil, coriander	Wheat flour; water; sultana (10%); coconut (10%); rapeseed oil; cows' milk; apple powder; apple purée (3%); yogurt (from cows' milk); honey; raising agents: disodium diphosphate, sodium hydrogen carbonate; egg; sugar; coconut cream; yeast; salt; natural flavouring; kalonji seed;vinegar; cinnamon, apple powder contains: sugar, dried apple, wheat starch, acidity regulator: citric acid; preservative: potassium sorbate; apple concentrate	wheat flour, water, yoghurt (7%), sultanas (7%), apple puree (with preservative: potassium sorbate) (3%), coconut (2%), vegetable oils, yeast, spirit vinegar, salt, raising agents: disodium diphosphate, sodium carbonate, monocalcium phosphate, mixed spices	keema lamb filling (16%).naan bread contains: wheat flour, water, yeast, spirit vinegar, raising agents: sodium carbonate, disodium diphosphate, calcium phosphate, wheat flour; salt, sunflower oil, rapeseed oil, black onion seed, dough relaxant: yeast; yogurt (from cows' milk), keema lamb filling contains: lamb (65%), onion, tomato purée, ginger purée, salt, garlic purée, coriander, cinnamon, water, chilli powder, cumin, jalapeño chilli, turmeric, mint, clove, pimento, nutmeg, cardamom, cassia, fennel, ginger, potato Starch	Wheat flour, water, sultanas, coconut, whole milk yogurt (4.5%), apple puree (4%), humectant (glycerol), creamed coconut (3%), wheat gluten, organic indian wildflower honey (2%), vegetable oil, sugar, yeast, free range whole egg, spirit vinegar, raising agents, (disodium diphosphate, sodium bicarbonate), salt, preservative (sorbic acid),

							cinnamon
Container/Packaging type	Heat sealed plastic bag	Heat sealed plastic bag	Heat sealed plastic bag	Heat sealed plastic bag	Heat sealed plastic bag	Heat sealed plastic bag	Heat sealed plastic bag
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient
Presence of noticeable blemishes	None	None	None	None	None	None	None
FOOD SAMPLING							
Location & outlet	CC Continental, Leeds	Tesco, Leeds	Abubakhar, Leeds	Sainsburys, Leeds	Tesco, Leeds	Sainsburys, Leeds	Tesco, Leeds
Date of purchase or collection	27-01-2010	27-01-2010	29-01-2010	27-01-2010	27-01-2010	27-01-2010	27-01-2010
Food us by/ expiry date	22-02-2010	10-02-2010	11-02-2010	08-02-2010	05-02-2010	09-02-2010	06-2-2010
Net weight/volume	230g	230g	230g	160g	235g	160g	160g
Place of origin if known	UK	UK	UK	UK	UK	UK	UK
Time period of purchase to storage	1 Hour	1 Hour	1 Hour	1 Hour	1 Hour	1 Hour	1 Hour
Storage conditions prior to handling/preparation	5°C	5°C	5°C	5°C	5°C	5°C	5°C
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Naan Bread CP010A

FOOD ITEM	Naan Bread	Naan Bread	Naan Bread	Naan Bread	Naan Bread	Naan Bread	Naan Bread
Food Code	CP010A	CP010A	CP010A	CP010A	CP010A	CP010A	CP010A
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending	Blending	Blending
Date of procedure	02-02-2010	02-02-2010	02-02-2010	02-02-2010	02-02-2010	02-02-2010	02-02-2010
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800
Quantity of each multiple sample	57.2g	57.2g	57.2g	57.2g	57.2g	57.2g	57.2g
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container
SAMPLE ANALYSES							
Date sent for analysis	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
Notes:							

Breakfast - CP011A

FOOD ITEM	Breakfast cereal	Breakfast cereal	Breakfast cereal	Breakfast cereal			
Food Code	CP011A	CP011A	CP011A	CP011A			
Food name (as on packaging)	Kelloggs Coco pops mega munchers	Kelloggs Coco pops mega munchers	Kelloggs Coco pops mega munchers	Kelloggs Coco pops mega munchers			
Ingredients list	Wheat flour, sugar, cocoa powder, glucose syrup, barley malt extract, salt, calcium carbonate, cinnamon, flavouring, niacin, iron, vitamin B6, riboflavin (B2), thiamin (B1), folic acid, vitamin B12	Wheat flour, sugar, cocoa powder, glucose syrup, barley malt extract, salt, calcium carbonate, cinnamon, flavouring, niacin, iron, vitamin B6, riboflavin (B2), thiamin (B1), folic acid, vitamin B12	Wheat flour, sugar, cocoa powder, glucose syrup, barley malt extract, salt, calcium carbonate, cinnamon, flavouring, niacin, iron, vitamin B6, riboflavin (B2), thiamin (B1), folic acid, vitamin B12	Wheat flour, sugar, cocoa powder, glucose syrup, barley malt extract, salt, calcium carbonate, cinnamon, flavouring, niacin, iron, vitamin B6, riboflavin (B2), thiamin (B1), folic acid, vitamin B12			
Container/Packaging type	Card board box	Card board box	Card board box	Card board box			
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient			
Presence of noticeable blemishes	None	None	None	None			
FOOD SAMPLING							
Location & outlet	Sainsburys, Leeds	Tesco, Leeds	Morrisons, Leeds	ASDA.co.uk			
Date of purchase or collection	03-02-2010	03-02-2010	03-02-2010	03-02-2010			
Food us by/ expiry date	15-11-2010	16-11-2010	15-11-2010	16-11-2010			
Net weight/volume	375g	375g	375g	375g			
Place of origin if known	UK	UK	UK	UK			
Time period of purchase to storage	1 Hour	1 Hour	30 mins	5 mins			
Storage conditions prior to handling/preparation	5°C	5°C	5°C	5°C			
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Breakfast - CP011A

FOOD ITEM	Breakfast cereal	Breakfast cereal	Breakfast cereal	Breakfast cereal			
Food Code	CP011A	CP011A	CP011A	CP011A			
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending			
Date of procedure	03-02-2010	03-02-2010	03-02-2010	03-02-2010			
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800			
Quantity of each multiple sample	100g	100g	100g	100g			
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container			
SAMPLE ANALYSES							
Date sent for analysis	11-02-2010	11-02-2010	11-02-2010	11-02-2010			
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
Notes:							

Breakfast - CP012A

FOOD ITEM	Breakfast cereal	Breakfast cereal	Breakfast cereal	Breakfast cereal			
Food Code	CP012A	CP012A	CP012A	CP012A			
Food name (as on packaging)	Nestlé Curiously cinnamon Grahams	Nestlé Curiously cinnamon	Nestlé Curiously cinnamon	Nestlé Curiously cinnamon			
Ingredients list	Whole grain wheat flour (29%), rice flour, sugar, vegetable oil, dextrose, maize starch, glucose syrup, maltodextrin, salt, cinnamon, emulsifier: soya lecithin, trisodium phosphate	Whole grain wheat flour (29%), rice flour, sugar, vegetable oil, dextrose, maize starch, glucose syrup, maltodextrin, salt, cinnamon, emulsifier: soya lecithin, trisodium phosphate	Whole grain wheat flour (29%), rice flour, sugar, vegetable oil, dextrose, maize starch, glucose syrup, maltodextrin, salt, cinnamon, emulsifier: soya lecithin, trisodium phosphate	Whole grain wheat flour (29%), rice flour, sugar, vegetable oil, dextrose, maize starch, glucose syrup, maltodextrin, salt, cinnamon, emulsifier: soya lecithin, trisodium phosphate			
Container/Packaging type	Card board box	Card board box	Card board box	Card board box			
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient			
Presence of noticeable blemishes	None	None	None	None			
FOOD SAMPLING							
Location & outlet	Sainsburys, Leeds	Tesco, Leeds	Morrisons, Leeds	ASDA.co.uk			
Date of purchase or collection	27-01-2010	27-01-2010	29-01-2010	01-02-2010			
Food us by/ expiry date	12-12-2010	30-11-2010	01-12-2010	12-12-2010			
Net weight/volume	375g	375g	375g	375g			
Place of origin if known	UK	UK	UK	UK			
Time period of purchase to storage	1 Hour	1 Hour	30 mins	5 mins			
Storage conditions prior to handling/preparation	5°C	5°C	5°C	5°C			
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Breakfast - CP012A

FOOD ITEM	Breakfast cereal	Breakfast cereal	Breakfast cereal	Breakfast cereal			
Food Code	CP012A	CP012A	CP012A	CP012A			
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending			
Date of procedure	03-02-2010	03-02-2010	03-02-2010	03-02-2010			
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800			
Quantity of each multiple sample	100g	100g	100g	100g			
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container			
SAMPLE ANALYSES							
Date sent for analysis	11-02-2010	11-02-2010	11-02-2010	11-02-2010			
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
Notes:							

Cereal Bar – CP013A

FOOD ITEM	Cereal bar	Cereal bar	Cereal bar	Cereal bar	Cereal bar	Cereal bar	Cereal bar
Food Code	CP013A	CP013A	CP013A	CP013A	CP013A	CP013A	CP013A
Food name (as on packaging)	Kelloggs Nutri grain morning bar apple	Kelloggs Nutri grain apple morning bar	Kelloggs Nutri grain apple morning bar	Kelloggs Nutri grain apple morning bar	Kelloggs Nutri grain elevenses raisin bakes	Kelloggs Nutri grain elevenses raisin bakes	Kelloggs Nutri grain elevenses raisin bakes
Ingredients list	Cereals, glucose-fructose syrup, apple, sugar, salt, veg. oil, glycerol, honey, raising agent, niacin, dextrose, iron, stabilisers, gluten, calcium carbonate, folic, malic & citric acids, modified starch, skimmed milk, cinnamon, calcium phosphate, vits B6, B2, B1 & B12, emulsifiers	Cereals, glucose-fructose syrup, apple, sugar, salt, veg. oil, glycerol, honey, raising agent, niacin, dextrose, iron, stabilisers, gluten, calcium carbonate, folic, malic & citric acids, modified starch, skimmed milk, cinnamon, calcium phosphate, vits B6, B2, B1 & B12, emulsifiers	Cereals, glucose-fructose syrup, apple, sugar, salt, veg. oil, glycerol, honey, raising agent, niacin, dextrose, iron, stabilisers, gluten, calcium carbonate, folic, malic & citric acids, modified starch, skimmed milk, cinnamon, calcium phosphate, vits B6, B2, B1 & B12, emulsifiers	Cereals, glucose-fructose syrup, apple, sugar, salt, veg. oil, glycerol, honey, raising agent, niacin, dextrose, iron, stabilisers, gluten, calcium carbonate, folic, malic & citric acids, modified starch, skimmed milk, cinnamon, calcium phosphate, vits B6, B2, B1 & B12, emulsifiers	Cereals, invert sugar syrup, raisins, glucose syrup, apple, sugar, veg. oil, skimmed milk powder, emulsifiers, E500, flavouring, modified starch, salt, cinnamon, molasses, stabiliser, barley malt extract, antioxidant, niacin, iron, vits. B6, B2, B1 & B12, folic acid	Cereals, invert sugar syrup, raisins, glucose syrup, apple, sugar, veg. oil, skimmed milk powder, emulsifiers, E500, flavouring, modified starch, salt, cinnamon, molasses, stabiliser, barley malt extract, antioxidant, niacin, iron, vits. B6, B2, B1 & B12, folic acid	Cereals, invert sugar syrup, raisins, glucose syrup, apple, sugar, veg. oil, skimmed milk powder, emulsifiers, E500, flavouring, modified starch, salt, cinnamon, molasses, stabiliser, barley malt extract, antioxidant, niacin, iron, vits. B6, B2, B1 & B12, folic acid
Container/Packaging type	Card board box	Card board box	Card board box	Card board box	Card board box	Card board box	Card board box
State of food as purchased	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient
Presence of noticeable blemishes	None	None	None	None	None	None	None
FOOD SAMPLING							
Location & outlet	Sainsburys, Leeds	Tesco, Leeds	Morrisons, Leeds	ASDA.co.uk	Sainsburys, Leeds	Tesco, Leeds	Morrisons, Leeds
Date of purchase or collection	27-01-2010	27-01-2010	25-01-2010	01-02-2010	27-01-2010	27-01-2010	25-01-2010
Food us by/ expiry date	19-06-2010	10-07-2010	09-07-2010	01-02-2010	24-06-2010	03-08-2010	04-08-2010
net weight/volume	37g (296g in box)	37g (296g in box)	37g (296g in box)	37g (296g in box)	45g (270g in box)	45g (270g in box)	45g (270g in box)
Place of origin if known	UK	UK	UK	UK	UK	UK	UK
Time period of purchase to storage	1 Hour	1 Hour	30 mins	5 mins	1 Hour	1 Hour	30 mins
Storage conditions prior to handling/preparation	5°C	5°C	5°C	5°C	5°C	5°C	5°C
Home Made Foods							
Food description							
Quantity of recipe ingredients							

Quantity of cooked recipe							
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Cereal Bar – CP013A

FOOD ITEM	Cereal bar	Cereal bar	Cereal bar	Cereal bar	Cereal bar	Cereal bar	Cereal bar
Food Code	CP013A	CP013A	CP013A	CP013A	CP013A	CP013A	CP013A
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending	Blending	Blending
Date of procedure	03-02-2010	03-02-2010	03-02-2010	03-02-2010	03-02-2010	03-02-2010	03-02-2010
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800
Quantity of each multiple sample	25g	25g	25g	25g	25g	25g	25g
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container
SAMPLE ANALYSES							
Date sent for analysis	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
Notes:							

Cereal Bar – CP013A

FOOD ITEM	Cereal bar	Cereal bar	Cereal bar	Cereal bar	Cereal bar	Cereal bar	Cereal bar
Food Code	CP013A	CP013A	CP013A	CP013A	CP013A	CP013A	CP013A
Food name (as on packaging)	Kelloggs Nutri grain elevenses raisin bakes	Nature Valley Crunchy granola with apple	Nature Valley Crunchy granola with apple	Nature Valley Crunchy granola with apple	Nature Valley Crunchy granola with apple	Kelloggs Nutri grain oat baked bars totally oaty	Kelloggs Nutri grain oat baked bars
Ingredients list	Cereals, invert sugar syrup, raisins, glucose syrup, apple, sugar, veg. oil, skimmed milk powder, emulsifiers, E500, flavouring, modified starch, salt, cinnamon, molasses, stabiliser, barley malt extract, antioxidant, niacin, iron, vits. B6, B2, B1 & B12, folic acid	Whole grain rolled oats (53%), sugar, sunflower oil, apple flakes (2%), honey, salt, molasses, cinnamon, emulsifier (soya lecithin), raising agent (sodium bicarbonate), flavouring, almond flour, peanut flour	Whole grain rolled oats (53%), sugar, sunflower oil, apple flakes (2%), honey, salt, molasses, cinnamon, emulsifier (soya lecithin), raising agent (sodium bicarbonate), flavouring, almond flour, peanut flour	Whole grain rolled oats (53%), sugar, sunflower oil, apple flakes (2%), honey, salt, molasses, cinnamon, emulsifier (soya lecithin), raising agent (sodium bicarbonate), flavouring, almond flour, peanut flour	Whole grain rolled oats (53%), sugar, sunflower oil, apple flakes (2%), honey, salt, molasses, cinnamon, emulsifier (soya lecithin), raising agent (sodium bicarbonate), flavouring, almond flour, peanut flour	Whole rolled oats, invert sugar syrup, vegetable oil, apple, E500, glucose syrup, wheat flour, sugar, golden syrup, dried skimmed milk, emulsifiers, iron, flavourings, modified starch, salt, cinnamon, stabiliser, niacin, vits. B6, B2, B1 & B12 folic acid	Whole rolled oats, invert sugar syrup, vegetable oil, apple, E500, glucose syrup, wheat flour, sugar, golden syrup, dried skimmed milk, emulsifiers, iron, flavourings, modified starch, salt, cinnamon, stabiliser, niacin, vits. B6, B2, B1 & B12 folic acid
Container/Packaging type	Card board box	Card board box	Card board box	Card board box	Card board box	Card board box	Card board box
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient
Presence of noticeable blemishes	None	None	None	None	None	None	None
FOOD SAMPLING							
Location & outlet	ASDA.co.uk	Sainsburys, Leeds	Tesco, Leeds	Morrisons, Leeds	ASDA.co.uk	Morrisons, Leeds	Sainsburys, Leeds
Date of purchase or collection	01-02-2010	28-01-2010	28-01-2010	29-01-2010	01-02-2010	29-01-2010	28-01-2010
Food us by/ expiry date	18-11-2010	18-11-2010	20-10-2010	28-10-2010	01-10-2010	23-07-2010	04-06-2010
Gross weight/volume	45g (270g in box)	42g	42g	42g	42g	50g (300g in box)	50g (300g in box)
Place of origin if known	UK	UK	UK	UK	UK	UK	UK
Time period of purchase to storage	1 Hour	1 Hour	1 Hour	30 mins	5 mins	30 mins	1 Hour
Storage conditions prior to handling/preparation	5C	5C	5C	5C	5C	5C	5C
Home Made Foods							

Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Cereal Bar – CP013A

FOOD ITEM	Cereal bar	Cereal bar	Cereal bar	Cereal bar	Cereal bar	Cereal bar	Cereal bar
Food Code	CP013A	CP013A	CP013A	CP013A	CP013A	CP013A	CP013A
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending	Blending	Blending
Date of procedure	03-02-2010	03-02-2010	03-02-2010	03-02-2010	03-02-2010	03-02-2010	03-02-2010
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800
Quantity of each multiple sample	25g	25g	25g	25g	25g	25g	25g
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container
SAMPLE ANALYSES							
Date sent for analysis	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
Notes:							

Cereal Bar – CP013A

FOOD ITEM	Cereal bar	Cereal bar					
Food Code	CP013A	CP013A					
Food name (as on packaging)	Kelloggs Nutri grain oat baked bars	Kelloggs Nutri grain oat baked bars					
Ingredients list	Whole rolled oats, invert sugar syrup, vegetable oil, apple, E500, glucose syrup, wheat flour, sugar, golden syrup, dried skimmed milk, emulsifiers, iron, flavourings, modified starch, salt, cinnamon, stabiliser, niacin, vits. B6, B2, B1 & B12 folic acid	Whole rolled oats, invert sugar syrup, vegetable oil, apple, E500, glucose syrup, wheat flour, sugar, golden syrup, dried skimmed milk, emulsifiers, iron, flavourings, modified starch, salt, cinnamon, stabiliser, niacin, vits. B6, B2, B1 & B12 folic acid					
Container/Packaging type	Card board box	Card board box					
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient					
Presence of noticeable blemishes	None	None					
FOOD SAMPLING							
Location & outlet	ASDA, Internet	Tesco, Leeds					
Date of purchase or collection	01-02-2010	28-01-2010					
Food us by/ expiry date	22-07-2010	04-06-2010					
Net weight/volume	50g (300g in box)	50g (300g in box)					
Place of origin if known	UK	UK					
Time period of purchase to storage	5 mins	1 Hour					
Storage conditions prior to handling/preparation	5C	5C					
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Cereal Bar – CP013A

FOOD ITEM	Cereal bar	Cereal bar					
Food Code	CP013A	CP013A					
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending					
Date of procedure	03-02-2010	03-02-2010					
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800					
Quantity of each multiple sample	25g	25g					
Sample final weight							
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container					
SAMPLE ANALYSES							
Date sent for analysis	11-02-2010	11-02-2010					
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van					
Notes:							

Bombay Mix – CP014A

FOOD ITEM	Bombay mix	Bombay mix	Bombay mix	Bombay mix			
Food Code	CP014A	CP014A	CP014A	CP014A			
Food name (as on packaging)	ASDA Bombay mix	Go-fresh Punjabi mix	Haldirams Bombay mix	Tesco Bomaby mix			
Ingredients list	Gram flour noodles, peanuts, chick peas, salt, yellow split peas, green lentils, spices, cinnamon, rice flour, wheat, tomato & onion powders, barley, maltodextrin, citric acid, garlic powder, natural colours, cayenne, natural, veg. oil flavouring, sunflower seeds	Punjabi garam masala, chick peas, noodles, peas, maize, gram flour, stabiliser, peanuts, rice, beans	Gram flour (45%), peanut oil, gram pulse, peanuts, green peas, mixed spices and condiments, salt	Noodles (48%), peanuts (15%), lentils (11%), green split peas (8%), golden sultanas (6%), cashew nuts (3.5%), coconut (1.5%), vegetable oil, seasoning, fennel, salt, preservative (sulphur dioxide), seasoning contains: salt, rice flour, yeast extract powder, onion powder, sugar, garlic powder, paprika, fenugreek, chilli, cumin, mustard extract, maltodextrin, coriander, black pepper, cardamom, turmeric, ginger, processing aid (vegetable oil, silica), malt vinegar, flavouring, pimento, oregano, bay,			

				curcumin, citric acid, cayenne pepper, nutmeg, clove, cinnamon			
Container/Packaging type	Plastic	Plastic	Plastic	Plastic			
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient			
Presence of noticeable blemishes	None	None	None	None			
FOOD SAMPLING							
Location & outlet	ASDA, Leeds	CC Continental, Leeds	Abubakhar, Leeds	Tesco, Leeds			
Date of purchase or collection	01-02-2010	28-01-2010	29-01-2010	28-01-2010			
Food us by/ expiry date	20-07-2010	25-05-2010	31-12-2010	20-04-2010			
Net weight/volume	400g	450g	200g	400g			
Place of origin if known	UK	UK	UK	UK			
Time period of purchase to storage	5 mins	1 Hour	1 Hour	1 Hour			
Storage conditions prior to handling/preparation	5C	5C	5C	5C			
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Bombay Mix – CP014A

FOOD ITEM	Bombay mix	Bombay mix	Bombay mix	Bombay mix			
Food Code	CP014A	CP014A	CP014A	CP014A			
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending			
Date of procedure	03-02-2010	03-02-2010	03-02-2010	03-02-2010			
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800			
Quantity of each multiple sample	100g	100g	100g	100g			
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container			
SAMPLE ANALYSES							
Date sent for analysis	11-02-2010	11-02-2010	11-02-2010	11-02-2010			
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
Notes:							

Mixed Spices – CP015A

FOOD ITEM	Mixed spices	Mixed spices	Mixed spices	Mixed spices	Mixed spices	Mixed spices	Mixed spices
Food Code	CP015A	CP015A	CP015A	CP015A	CP015A	CP015A	CP015A
Food name (as on packaging)	Schwartz Stir fry Thai 7	ASDA ground mixed spice	Sainsburys ground mix spice	Schwartz Chinese 5 Spice Seasoning	BART Mixed spice	Schwartz mixed spice	Tesco Mixed spice ground
Ingredients list	Salt, cloves chilli powder, dried garlic, cumin, flavourings, ginger, coriander seed, dried lemon peel, cassia, dried chillies, white pepper, star anise, green & cayenne peppers, onion, pineapple & jalapeno powders	Cinnamon, corriander, nutmeg, clove, pimento, ginger	Cinnamon, coriander seed, dill, ginger, cloves, nutmeg	Sugar, sea salt, dried onion, star anise (10%), dried garlic (8%), black pepper (6%), fennel, ginger, cassia, cloves, anti-caking agent (silicon dioxide), vegetable oil	Coriander, fairtrade cinnamon, fairtrade clove, fairtrade ginger, fairtrade nutmeg	Cinnamon (40%), coriander seed, caraway, nutmeg, ginger, cloves	Cinnamon, coriander, nutmeg, clove, pimento, ginger
Container/Packaging type	Glass jar	Glass jar	Glass jar	Glass jar	Glass jar	Card board box	Glass jar
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient
Presence of noticeable blemishes	None	None	None	None	None	None	None
FOOD SAMPLING							
Location & outlet	Sainsburys, Leeds	ASDA, Internet	Sainsburys, Leeds	Morrisons, Leeds	Sainsburys, Leeds	Tesco, Leeds	Tesco, Leeds
Date of purchase or collection	28-01-2010	01-02-2010	28-01-2010	29-01-2010	28-01-2010	28-01-2010	28-01-2010
Food us by/ expiry date	01-10-2012	Nov. 2011	26-11-2011	22-12-2011	Nov. 2012	25-11-2012	Nov. 2011
Net weight/volume	52g	33g (x4)	38g (x3)	37g (x3)	35g (x3)	28g (x4)	37g (x3)
Place of origin if known	UK	UK	UK	UK	UK	UK	UK
Time period of purchase to storage	1 Hour	5 mins	1 Hour	30 mins	Hour	1 Hour	1 Hour
Storage conditions prior to handling/preparation	5C	5C	5C	5C	5C	5C	5C
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Mixed Spices – CP015A

FOOD ITEM	Mixed spices	Mixed spices	Mixed spices	Mixed spices	Mixed spices	Mixed spices	Mixed spices
Food Code	CP015A	CP015A	CP015A	CP015A	CP015A	CP015A	CP015A
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending	Blending	Blending
Date of procedure	03-02-2010	03-02-2010	03-02-2010	03-02-2010	03-02-2010	03-02-2010	03-02-2010
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800
Quantity of each multiple sample	50g	50g	50g	50g	50g	50g	50g
Sample final weight							
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container
SAMPLE ANALYSES							
Date sent for analysis	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
Notes:							

Mixed Spices – CP015A

FOOD ITEM	Mixed spices						
Food Code	CP015A						
Food name (as on packaging)	Morrisons Ground mixed spice						
Ingredients list	Cinnamon, coriander, caraway, ginger, sulphite, fennel, nutmeg, cloves, tumeric						
Container/Packaging type	Glass jar						
State of food as purchased (e.g. chilled, frozen, warm)	Ambient						
Presence of noticeable blemishes	None						
FOOD SAMPLING							
Location & outlet	Morrisons, Leeds						
Date of purchase or collection	29-01-2010						
Food us by/ expiry date	Dec. 2012						
Net weight/volume	28g (x4)						
Place of origin if known	UK						
Time period of purchase to storage	30 mins						
Storage conditions prior to handling/preparation	5C						
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Mixed Spices – CP015A

FOOD ITEM	Mixed spices						
Food Code	CP015A						
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending						
Date of procedure	03-02-2010						
Equipment used	Kenwood Blender FP800						
Quantity of each multiple sample	50g						
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container						
SAMPLE ANALYSES							
Date sent for analysis	11-02-2010						
Method of transport/storage (e.g. chilled)	Refrigerated Van						
Notes:							

Ground Cinnamon – CP016A

FOOD ITEM	Ground cinnamon	Ground cinnamon	Ground cinnamon	Ground cinnamon	Ground cinnamon	Ground cinnamon	Ground cinnamon
Food Code	CP016A	CP016A	CP016A	CP016A	CP016A	CP016A	CP016A
Food name (as on packaging)	Schwartz Cinnamon ground	ASDA Ground cinnamon	NATCO Dalchini ground cinnamon	BART Ground cinnamon	Morrisons Ground cinnamon	Tesco Cinnamon ground	Sainsburys Ground cinnamon
Ingredients list	Ground cinnamon	Ground cinnamon	Ground cinnamon	Ground cinnamon	Ground cinnamon	Ground cinnamon	Ground cinnamon
Container/Packaging type	Card board box & plastic packet	Plastic	Plastic	Glass jar	Glass jar	Glass jar	Glass jar
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient
Presence of noticeable blemishes	None	None	None	None	None	None	None
FOOD SAMPLING							
Location & outlet	Sainsburys	ASDA, Internet	CC Continental, Leeds	Sainsburys	Morrisons	Tesco	Sainsburys
Date of purchase or collection	28-01-2010	01-02-2011	28-01-2010	28-01-2010	29-01-2010	28-01-2010	28-01-2010
Food us by/ expiry date	07-10-2010	Dec. 2011	Oct. 2011	Sep. 2012	Dec. 2011	Dec. 2011	09-12-2011
Net weight/volume	33g (x4)	32g (x4)	100g	35g (x3)	40g (x3)	40g (x3)	47g (x2)
Place of origin if known	UK	UK	UK	UK	UK	UK	UK
Time period of purchase to storage	1 Hour	5 mins	1 Hour	1 Hour	30 mins	1 Hour	1 Hour
Storage conditions prior to handling/preparation	5C	5C	5C	5C	5C	5C	5C
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Ground Cinnamon – CP016A

FOOD ITEM	Ground cinnamon	Ground cinnamon	Ground cinnamon	Ground cinnamon	Ground cinnamon	Ground cinnamon	Ground cinnamon
Food Code	CP016A	CP016A	CP016A	CP016A	CP016A	CP016A	CP016A
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending	Blending	Blending
Date of procedure	03-02-2010	03-02-2010	03-02-2010	03-02-2010	03-02-2010	03-02-2010	03-02-2010
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800
Quantity of each multiple sample	50g	50g	50g	50g	50g	50g	50g
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container
SAMPLE ANALYSES							
Date sent for analysis	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
Notes:							

Ground Cinnamon – CP016A

FOOD ITEM	Ground cinnamon						
Food Code	CP016A						
Food name (as on packaging)	East End Cinnamon powder						
Ingredients list	Ground cinnamon						
Container/Packaging type	Plastic						
State of food as purchased (e.g. chilled, frozen, warm)	Cool & dry						
Presence of noticeable blemishes	None						
FOOD SAMPLING							
Location & outlet	Abubakhar, Leeds						
Date of purchase or collection	29-01-2010						
Food us by/ expiry date	20-11-2011						
Net weight/volume	300g						
Place of origin if known	UK						
Time period of purchase to storage	1 Hour						
Storage conditions prior to handling/preparation	5C						
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Ground Cinnamon – CP016A

FOOD ITEM	Ground cinnamon						
Food Code	CP016A						
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending						
Date of procedure	03-02-2010						
Equipment used	Kenwood Blender FP800						
Quantity of each multiple sample	50g						
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container						
SAMPLE ANALYSES							
Date sent for analysis	11-02-2010						
Method of transport/storage (e.g. chilled)	Refrigerated Van						
Notes:							

Cinnamon Sticks – CP017A

FOOD ITEM	Cinnamon sticks	Cinnamon sticks	Cinnamon sticks	Cinnamon sticks	Cinnamon sticks	Cinnamon sticks	Cinnamon sticks
Food Code	CP017A	CP017A	CP017A	CP017A	CP017A	CP017A	CP017A
Food name (as on packaging)	BART Cinnamon sticks	ASDA Cinnamon sticks	East End Cinnamon sticks (Dalchini)	Morrisons Cinnamon sticks	Schwartz Cinnamon sticks	Tesco Cinnamon sticks	Natco Cinnamon sticks
Ingredients list	Cinnamons sticks	Cinnamon sticks	Cinnamon sticks	Cinnamons sticks	Cinnamons sticks	Cinnamons sticks	Cinnamon sticks
Container/Packaging type	Glass jar	Glass jar	Plastic	Glass jar	Glass jar	Glass jar	Plastic tub
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient
Presence of noticeable blemishes	None	None	None	None	None	None	None
FOOD SAMPLING							
Location & outlet	Morrisons, Leeds	ASDA.co.uk	Abubahar, Leeds	Morrisons, Leeds	Sainsburys, Leeds	Tesco, Leeds	CC Continental
Date of purchase or collection	29-01-2010	01-02-2010	29-01-2010	29-01-2010	28-01-2010	28-01-2010	28-01-2010
Food us by/ expiry date	Dec. 2012	Dec. 2011	Sep. 2011	Dec. 2011	20-11-2013	Jan. 2012	Feb.- 2012
Net weight/volume	10g (x9)	9g (x9)	50g (x3)	2 jars	13g (x8)	12g (x9)	50g
Place of origin if known	UK	UK	UK	UK	UK	UK	India
Time period of purchase to storage	30 mins	5 mins	1 Hour	1 Hour	1 Hour	1 Hour	1 Hour
Storage conditions prior to handling/preparation	5C	5C	5C	5C	5C	5C	5C
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Cinnamon Sticks – CP017A

FOOD ITEM	Cinnamon sticks	Cinnamon sticks	Cinnamon sticks	Cinnamon sticks	Cinnamon sticks	Cinnamon sticks	Cinnamon sticks
Food Code	CP017A	CP017A	CP017A	CP017A	CP017A	CP017A	CP017A
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Milling	Milling	Milling	Milling	Milling	Milling	Milling
Date of procedure	05-02-2010	05-02-2010	05-02-2010	05-02-2010	05-02-2010	05-02-2010	05-02-2010
Equipment used	Hammer Mill ¹	Hammer Mill	Hammer Mill	Hammer Mill	Hammer Mill	Hammer Mill	Hammer Mill
Quantity of each multiple sample	57.2g	57.2g	57.2g	57.2g	57.2g	57.2g	57.2g
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container
SAMPLE ANALYSES							
Date sent for analysis	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
Notes:							

¹ Christy & Norris Ltd, England (Serial no. 41649)

Garam Masala (Retail) – CP018A

FOOD ITEM	Garam masala	Garam masala	Garam masala	Garam masala	Garam masala	Garam masala	
Food Code	CP018A	CP018A	CP018A	CP018A	CP018A	CP018A	
Food name (as on packaging)	ASDA Garam masala	Sainsburys Garam masala	Schwartz Garam masala	Natco Garam masala	Rajah Garam masala	East End Garam masala	
Ingredients list	Coriander, cumin, ginger, fennel, pepper, caraway, cinnamon, clove, cardamon, celery seed, nutmeg	Coriander, cumin, turmeric, cinnamon, black pepper, cloves, ginger, dill seed, cardamom	Coriander seed, allspice, black pepper, cumin, cardamom, nutmeg, turmeric, ginger, bay leaves, cloves, cinnamon, chilli powder (chilli pepper, cumin, salt, oregano, garlic powder), cayenne pepper	Coriander, cinnamon, paprika, ginger, pepper, cumin, bayleaf, turmeric	Coriander, cumin, ginger, cinnamon, pimento, pepper, cardamon, clove, bay leaf, nutmeg	Coriander, cumin, black pepper, cardamom, cinnamon, dry ginger, bay leaf, cloves	
Container/Packaging type	Plastic container	Glass jar	Paper box & plastic bag	Plastic jar	Plastic bag	Plastic bag	
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient	
Presence of noticeable blemishes	None	None	None	None	None	None	
FOOD SAMPLING							
Location & outlet	ASDA	Sainsburys	Morrisons	CC Continental	Abubakhar	CC Continental	
Date of purchase or collection	01-02-2010	28-01-2010	29-01-2010	28-01-2010	29-01-2010	28-01-2010	
Food us by/ expiry date	Dec. 2010	10-11-2011	24-11-2012	Aug. 2011	06-10-2011	26-10-2011	
Net weight/volume	70g (x4)	42g (x3)	30g (x4)	100g	400g	400g	
Place of origin if known	UK	UK	UK	UK	UK	UK	
Time period of purchase to storage	5 mins	1 Hour	30 mins	1 Hour	1 Hour	1 Hour	
Storage conditions prior to handling/preparation					5C	5C	
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Garam Masala (Retail) – CP018A

FOOD ITEM	Garam masala	Garam masala	Garam masala	Garam masala	Garam masala	Garam masala	
Food Code	CP018A	CP018A	CP018A	CP018A	CP018A	CP018A	
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending	Blending	
Date of procedure	04-02-2010	04-02-2010	04-02-2010	04-02-2010	04-02-2010	04-02-2010	
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	
Quantity of each multiple sample	66.7g	66.7g	66.7g	66.7g	66.7g	66.7g	
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	
SAMPLE ANALYSES							
Date sent for analysis	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010	
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	
Notes:							

Curry Powder – CP019A

FOOD ITEM	Curry powder	Curry powder	Curry powder	Curry powder	Curry powder	Curry powder	
Food Code	CP019A	CP019A	CP019A	CP019A	CP019A	CP019A	
Food name (as on packaging)	Tesco Hot curry powder	Morrisons Hot curry powder	Sainsburys Hot curry powder	Schwartz Hot curry powder	Natco Curry Powder Medium	Tex's Jamaican Style Curry Powder	
Ingredients list	Coriander, cumin seed, ginger, salt, fenugreek, garlic powder, chilli powder, paprika, cinnamon, pepper, bay leaf, cardamom, caraway seed	Coriander, cumin, garlic, turmeric, ginger, onion, paprika, mustard, chilli, cinnamon, pepper, pimento, salt, fennel, cardamom, clove, silicon dioxide, bay leaves, natural flavouring	Coriander, cayenne pepper (12%), cumin (7%), turmeric, garlic, salt, cinnamon, star anise, bay leaves, cloves, cardamom, black pepper	Coriander seed, cayenne pepper, cumin, salt, allspice, mustard flour, black pepper, garlic powder, ginger, turmeric, bay leaves, paprika, mixed spices	Coriander, turmeric, cumin, black pepper, mustard, garlic, salt, chilli, starch, fenugreek, fennel, cassia	Coriander, turmeric, rice flour, fenugreek, cloves, cumin, yellow mustard seed, salt, chilli powder, paprika, cinnamon, pimento	
Container/Packaging type	Plastic tub	Plastic tub	Plastic tub	Plastic tub	Plastic tub	Plastic tub	
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient	
Presence of noticeable blemishes	None	None	None	None	None	None	
FOOD SAMPLING							
Location & outlet	Tesco, Leeds	Morrisons, Leeds	Sainsburys, Leeds	Morrisons, Leeds	CC Continental, Leeds	Abubakar, Leeds	
Date of purchase or collection	28-01-2010	29-01-2010	28-01-2010	29-01-2010	27-01-2010	29-01-2010	
Food us by/ expiry date	Aug. 2011	Nov. 2012	15-07-2011	20-12-2010	05-2011	07-2011	
Net weight/volume	80g (x2)	90g (x2)	83g (x2)	85g	100g	250g	
Place of origin if known	UK	UK	UK	UK	UK	UK	
Time period of purchase to storage	1 Hour	30 mins	1 Hour	30 mins	1 Hour	1 Hours	
Storage conditions prior to handling/preparation	5C	5C	5C	5C	5C	5C	
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Curry Powder – CP019A

FOOD ITEM	Curry powder	Curry powder	Curry powder	Curry powder	Curry powder	Curry powder	
Food Code	CP019A	CP019A	CP019A	CP019A	CP019A	CP019A	
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending	Blending	
Date of procedure	04-02-2010	04-02-2010	04-02-2010	04-02-2010	04-02-2010	04-02-2010	
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	
Quantity of each multiple sample	66.7g	100g	100g	100g			
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	
SAMPLE ANALYSES							
Date sent for analysis	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010	
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	
Notes:							

Kelloggs Elevenes Cookie – CP020A

FOOD ITEM	Cookie	Cookie	Cookie	Cookie			
Food Code	CP020A	CP020A	CP020A	CP020A			
Food name (as on packaging)	Kelloggs Elevenes oat cookie raisin	Kelloggs Elevenes oat cookie raisin	Kelloggs Elevenes oat cookie raisin	Kelloggs Elevenes oat cookie raisin			
Ingredients list	Cereals(oats{ 22% }, wholewheat flour, wheat flour), raisins(15%), vegetable oil, sugar, fructose, glucose syrup, milk whey powder, salt, emulsifier(soy lecithin), raising agent(E500), flavouring, cinnamon, antioxidant(mixed tocopherols), stabiliser(sodium alginate), colour caramel(E150c), nutmeg, niacin, iron, vitamin B6, riboflavin(B2), thiamin (B1), folic acid, vitamin B12	Cereals(oats{ 22% }, wholewheat flour, wheat flour), raisins(15%), vegetable oil, sugar, fructose, glucose syrup, milk whey powder, salt, emulsifier(soy lecithin), raising agent(E500), flavouring, cinnamon, antioxidant(mixed tocopherols), stabiliser(sodium alginate), colour caramel(E150c), nutmeg, niacin, iron, vitamin B6, riboflavin(B2), thiamin (B1), folic acid, vitamin B12	Cereals(oats{ 22% }, wholewheat flour, wheat flour), raisins(15%), vegetable oil, sugar, fructose, glucose syrup, milk whey powder, salt, emulsifier(soy lecithin), raising agent(E500), flavouring, cinnamon, antioxidant(mixed tocopherols), stabiliser(sodium alginate), colour caramel(E150c), nutmeg, niacin, iron, vitamin B6, riboflavin(B2), thiamin (B1), folic acid, vitamin B12	Cereals(oats{ 22% }, wholewheat flour, wheat flour), raisins(15%), vegetable oil, sugar, fructose, glucose syrup, milk whey powder, salt, emulsifier(soy lecithin), raising agent(E500), flavouring, cinnamon, antioxidant(mixed tocopherols), stabiliser(sodium alginate), colour caramel(E150c), nutmeg, niacin, iron, vitamin B6, riboflavin(B2), thiamin (B1), folic acid, vitamin B12			
Container/Packaging type	Card board box	Card board box	Card board box	Card board box			
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient			
Presence of noticeable blemishes	None	None	None	None			
FOOD SAMPLING							
Location & outlet	Tesco, Leeds	Morrisons, Leeds	Sainsburys, Leeds	ASDA.co.uk			
Date of purchase or collection	28-01-2010	29-01-2010	01-02-2010	01-02-2010			
Food us by/ expiry date	10-04-2010	10-04-2010	01-07-2010	01-08-2010			
Gross weight/volume	200g	200g	200g	200g			
Place of origin if known	UK	UK	UK	UK			
Time period of purchase to storage	1 Hour	30 mins	1 Hour	5 minutes			
Storage conditions prior to	5C	5C	5C	5C			

handling/preparation							
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Kelloggs Elevenses Cookie – CP020A

FOOD ITEM	Cookie	Cookie	Cookie	Cookie			
Food Code	CP020A	CP020A	CP020A	CP020A			
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending			
Date of procedure	05-02-2010	05-02-2010	05-02-2010	05-02-2010			
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800			
Quantity of each multiple sample	100g	100g	100g	100g			
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container			
SAMPLE ANALYSES							
Date sent for analysis	11-02-2010	11-02-2010	11-02-2010	11-02-2010			
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
Notes:							

Rice Pudding – CP021A

FOOD ITEM	Rice pudding	Rice pudding	Rice pudding	Rice pudding			
Food Code	CP021A	CP021A	CP021A	CP021A			
Food name (as on packaging)	Ambrosia rice pudding with sultanas and nutmeg	Ambrosia rice pudding with sultanas and nutmeg	Ambrosia rice pudding with sultanas and nutmeg	Ambrosia rice pudding with sultanas and nutmeg			
Ingredients list	Full cream milk, skimmed milk, rice (8%), whey, sugar, sultanas (2%), nutmeg, cinnamon, total milk content: 78%	Full cream milk, skimmed milk, rice (8%), whey, sugar, sultanas (2%), nutmeg, cinnamon, total milk content: 78%	Full cream milk, skimmed milk, rice (8%), whey, sugar, sultanas (2%), nutmeg, cinnamon, total milk content: 78%	Full cream milk, skimmed milk, rice (8%), whey, sugar, sultanas (2%), nutmeg, cinnamon, total milk content: 78%			
Container/Packaging type	Can	Can	Can	Can			
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient			
Presence of noticeable blemishes	None	None	None	None			
FOOD SAMPLING							
Location & outlet	Sainsbury's, Leeds	Tesco, Leeds	ASDA.co.uk	Morrison's, Leeds			
Date of purchase or collection	28-01-2010	28-01-2010	01-02-2010	28-01-2010			
Food us by/ expiry date	Jan. 2012	Nov. 2011	Dec. 2012	Jan-2012			
Net weight/volume	425g	425g	425g	425g			
Place of origin if known	UK	UK	UK	UK			
Time period of purchase to storage	1 Hour	1 Hour	5 mins	5 mins			
Storage conditions prior to handling/preparation	5C	5C	5C	5C			
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Rice Pudding – CP021A

FOOD ITEM	Rice pudding	Rice pudding	Rice pudding	Rice pudding			
Food Code	CP021A	CP021A	CP021A	CP021A			
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending			
Date of procedure	05-02-2010	05-02-2010	05-02-2010	05-02-2010			
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800			
Quantity of each multiple sample	100g	100g	100g	100g			
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container			
SAMPLE ANALYSES							
Date sent for analysis	11-02-2010	11-02-2010	11-02-2010	11-02-2010			
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
Notes:							

Chocolate Drink – CP022A

FOOD ITEM	Chocolate drink	Chocolate drink	Chocolate drink	Chocolate drink			
Food Code	CP022A	CP022A	CP022A	CP022A			
Food name (as on packaging)	Nestlé Nesquik chocolate flavour	Nestlé Nesquik chocolate flavour	Nestlé Nesquik chocolate flavour	Nestlé Nesquik chocolate flavour			
Ingredients list	Sugar, fat-reduced cocoa powder (19.6%), dextrose, emulsifier: soya lecithin, salt, calcium carbonate, flavourings, vitamins (C, niacin, E, D, B6, thiamin (B1), pantothenic acid, folic acid), magnesium carbonate, cinnamon	Sugar, fat-reduced cocoa powder (19.6%), dextrose, emulsifier: soya lecithin, salt, calcium carbonate, flavourings, vitamins (C, niacin, E, D, B6, thiamin (B1), pantothenic acid, folic acid), magnesium carbonate, cinnamon	Sugar, fat-reduced cocoa powder (19.6%), dextrose, emulsifier: soya lecithin, salt, calcium carbonate, flavourings, vitamins (C, niacin, E, D, B6, thiamin (B1), pantothenic acid, folic acid), magnesium carbonate, cinnamon	Sugar, fat-reduced cocoa powder (19.6%), dextrose, emulsifier: soya lecithin, salt, calcium carbonate, flavourings, vitamins (C, niacin, E, D, B6, thiamin (B1), pantothenic acid, folic acid), magnesium carbonate, cinnamon			
Container/Packaging type	Plastic tub	Plastic tub	Plastic tub	Plastic tub			
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient			
Presence of noticeable blemishes	None	None	None	None			
FOOD SAMPLING							
Location & outlet	ASDA	Tesco	Morrisons	Sainsburys			
Date of purchase or collection	01-02-2010	28-01-2010	29-01-2010	28-01-2010			
Food us by/ expiry date	Jun. 2011	May 2011	Jun. 2011	April 2011			
Gross weight/volume	300g	300g	300g	500g			
Place of origin if known	UK	UK	UK	UK			
Time period of purchase to storage	5 muns	1 Hour	30 mins	1 Hour			
Storage conditions prior to handling/preparation	5C	5C	5C	5C			
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Chocolate Drink – CP022A

FOOD ITEM	Chocolate drink	Chocolate drink	Chocolate drink	Chocolate drink			
Food Code	CP022A	CP022A	CP022A	CP022A			
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending			
Date of procedure	05-02-2010	05-02-2010	05-02-2010	05-02-2010			
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800			
Quantity of each multiple sample	100g	100g	100g	100g			
Losses during procedure	400g Composite sample						
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container			
SAMPLE ANALYSES							
Date sent for analysis	11-02-2010	11-02-2010	11-02-2010	11-02-2010			
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
Notes:							

Spices (Tandoori, Madras, Korma & Tikka) - CP023A

FOOD ITEM	Spices	Spices	Spices	Spices	Spices	Spices	Spices
Food Code	CP023A	CP023A	CP023A	CP023A	CP023A	CP023A	CP023A
Food name (as on packaging)	Schwartz Richly roasted spice blend Tandoori	Schwartz madras curry spice	Schwartz Korma curry spice	Schwartz Tikka curry spice	Tesco Tandoori curry powder	Fiddes Payne Authentic madras powder	Tesco Tikka curry powder
Ingredients list	Roasted spices (coriander seed (29%), cumin), dried garlic, chilli powder (10%) (chilli pepper, cumin, oregano, salt, garlic), ginger, salt, dried onion, cardamom (2%), colour (paprika extract), bay leaves, star anise, cinnamon, black pepper, cloves, acidity regulator (citric acid), spices, sunflower oil, anti-caking agent (calcium silicate)	Spices (cayenne pepper (8%), ginger, turmeric, cinnamon, black pepper, cardamom, cloves), roasted spices (cumin, coriander seed (11%) fenugreek), coconut milk powder (coconut, maltodextrin, sodium caseinate (contains milk)), salt, cane sugar, brown mustard seed (4%), red bell peppers, garlic powder, curry leaves (3%)	Spices (ginger (11%), cardamom (5%), nutmeg chilli powder (chilli pepper, oregano, cumin, salt, garlic), paprika, turmeric, cinnamon, cloves), roasted spices (cumin, coriander seed (7%)), sugar, garlic, powder, salt, coconut milk powder (coconut, maltodextrin, sodium caseinate (contains milk)), dried onion, coriander leaf, natural flavouring	Spices (ginger (18%), cardamom, cinnamon, nutmeg, cayenne pepper, turmeric, cloves, black pepper), gram flour, garlic powder (17%), salt, roasted spices (cumin, coriander, seed (3%)), honey powder (maltodextrin, honey), coriander leaf (2%), colour (paprika extract)	Paprika, salt, sugar, garlic powder, onion powder, coriander, tomato powder, cumin seed, ginger, flavouring, cinnamon, fenugreek, pepper, mustard seed, chilli powder, anti-caking agent (silicon dioxide), celery seed	Ground coriander, ground cumin, ground turmeric, chilli powder, salt, ground fennel seeds, red lentils, ground bay leaves, fenugreek powder, ground cinnamon, garlic powder, ground cloves	Coriander, paprika, cumin, onion, salt, coriander leaf, garlic, fenugreek, cinnamon, ginger, chilli, pepper, cardamom, cloves
Container/Packaging type	Can	Plastic	Plastic	Plastic	Plastic	Metal case	Plastic
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient
Presence of noticeable blemishes	None	None	None	None	None	None	None
FOOD SAMPLING							
Location & outlet	Morrisons	Tesco	Morrisons	Tesco	Tesco	Tesco	Tesco
Date of purchase or collection	29-01-2010	28-01-2010	29-01-2010	28-01-2010	28-01-2010	28-01-2010	28-01-2010
Food us by/ expiry date	05-03-2010	20-10-2011	15-10-2011	07-01-2012	Nov. 2010	Jan 2011	Dec. 2011
Net weight/volume	70g (x2)	90g 9x2)	90g (x2)	85g (x2)	80g (x2)	110g	80g (x2)

Place of origin if known	UK	UK	UK	UK	UK	UK	UK
Time period of purchase to storage	30 mins	1 Hour	30 mins	1 Hour	1 Hour	1 Hour	1 Hour
Storage conditions prior to handling/preparation	5C	5C	5C	5C	5C	5C	5C
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Spices (Tandoori, Madras, Korma & Tikka) - CP023A

FOOD ITEM	Spices	Spices	Spices	Spices	Spices	Spices	Spices
Food Code	CP023A	CP023A	CP023A	CP023A	CP023A	CP023A	CP023A
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending	Blending	Blending
Date of procedure	05-02-2010	05-02-2010	05-02-2010	05-02-2010	05-02-2010	05-02-2010	05-02-2010
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800
Quantity of each multiple sample	26.7g	26.7g	26.7g	26.7g	26.7g	26.7g	26.7g
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container
SAMPLE ANALYSES							
Date sent for analysis	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
Notes:							

Spices (Tandoori, Madras, Korma & Tikka) – CP023A

FOOD ITEM	Spices	Spices	Spices	Spices	Spices	Spices	Spices
Food Code	CP023A	CP023A	CP023A	CP023A	CP023A	CP023A	CP023A
Food name (as on packaging)	ASDA Tandoori spice blend	ASDA Madras spice blend	ASDA Tikka spice blend	Morrisons Tandoori curry powder	Morrisons Tikka curry powder	Natco Tandoori masala	Natco Madras curry powder
Ingredients list	Paprika, salt, ground coriander seed, sugar, rice flour, garlic powder, onion powder, chilli powder, cumin seed, ground fenugreek seed, flavouring, ground mustard seed, ground cinnamon, ground ginger, ground black pepper, citric acid	Coriander powder (64%) , cumin powder (8.0%), ground turmeric, chilli powder (6.0%), salt, ground fennel seeds, ground red lentils, ground bay leaves, fenugreek powder, cinnamon , garlic powder (1.0%), ground clove	ground cumin (32%), ground paprika (25%), ground coriander (19%), ground green cardamom (7%), ground cinnamon, ground cloves, salt, fenugreek leaves	Coriander, garlic, sulphite, cumin, onion, salt, sugar, ginger, paprika, fenugreek, cinnamon, chilli, mustard, pepper, bay, cloves, natural flavouring, nutmeg, citric acid	Garlic, coriander, seed, paprika, sugar, salt, cumin, ginger, onion, sulphite, tumeric, cinnamon, coriander, leaf, pimiento, fennel, chilli, natural flavouring, anti-caking agent (silicon dioxide), peppers	Coriander, cumin, salt, paprika, garlic, cinnamon, chilli, clove, vegetable oil, colour: E124, E102	Coriander, turmeric, cumin, black pepper, mustard, garlic, salt, chilli, starch, fenugreek, fennel, cassia
Container/Packaging type	Plastic	Plastic	Plastic	Plastic	Plastic	Plastic	Plastic bag
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient
Presence of noticeable blemishes	None	None	None	None	None	None	None
FOOD SAMPLING							
Location & outlet	ASDA	ASDA	ASDA	Morrisons	Morrisons	CC Continental	CC Continental
Date of purchase or collection	01-02-2010	01-02-2010	01-02-2010	29-01-2010	29-01-2010	28-01-2010	28-01-2010
Food us by/ expiry date	Oct. 2011	10-12-2012	Dec. 2012	Nov. 2012	Oct. 2012	Aug. 2011	April 1020
Net weight/volume	100g	85g (x2)	85g (x2)	90g (x2)	90g (x2)	100g	100g
Place of origin if known	UK	UK	UK	UK	UK	UK	UK
Time period of purchase to storage	5 mins	5 mins	5 mins	30 mins	30 mins	1 Hour	1 Hour
Storage conditions prior to handling/preparation	5C	5C	5C	5C	5C	5C	5C
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Spices (Tandoori, Madras, Korma & Tikka) – CP023A

FOOD ITEM	Spices	Spices	Spices	Spices	Spices	Spices	Spices
Food Code	CP023A	CP023A	CP023A	CP023A	CP023A	CP023A	CP023A
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending	Blending	Blending
Date of procedure	05-02-2010	05-02-2010	05-02-2010	05-02-2010	05-02-2010	05-02-2010	05-02-2010
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800
Quantity of each multiple sample	26.7g	26.7g	26.7g	26.7g	26.7g	26.7g	26.7g
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container
SAMPLE ANALYSES							
Date sent for analysis	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
Notes:							

Spices (Tandoori, Madras, Korma & Tikka) – CP023A

FOOD ITEM	Spices						
Food Code	CP023A						
Food name (as on packaging)	Rajah Tandoori masala sachet						
Ingredients list	Coriander, salt , fenugreek , onion powder, black pepper, chilli, garlic powder, cassia, cinnamon, cumin, ginger, clove, bay leaves, nutmeg, celery powder, colours (E124 & E102), spice extracts, lemon oil, citric acid, cardamom						
Container/Packaging type	Plastic bag						
State of food as purchased (e.g. chilled, frozen, warm)	Ambient						
Presence of noticeable blemishes	None						
FOOD SAMPLING							
Location & outlet	Abubakar, Leeds						
Date of purchase or collection	28-01-2010						
Food us by/ expiry date	12-2011						
Net weight/volume	100g						
Place of origin if known	UK						
Time period of purchase to storage	30 minutes						
Storage conditions prior to handling/preparation	5C						
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Spices (Tandoori, Madras, Korma & Tikka) – CP023A

FOOD ITEM	Spices						
Food Code	CP023A						
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending						
Date of procedure	05-02-2010						
Equipment used	Kenwood Blender FP800						
Quantity of each multiple sample	26.7g						
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container						
SAMPLE ANALYSES							
Date sent for analysis	11-02-2010						
Method of transport/storage (e.g. chilled)	Refrigerated Van						
Notes:							

Chai Tea - CP024A

FOOD ITEM	Chai Tea	Chai Tea	Chai Tea	Chai Tea			
Food Code	CP024A	CP024A	CP024A	CP024A			
Food name (as on packaging)	Twinings Chai rich & spicy	Twinings Chai rich & spicy	Twinings Chai rich & spicy	Twinings Chai rich & spicy			
Ingredients list	Tea, ginger root (10%), connamon bark (10%), natural flavourings	Tea, ginger root (10%), connamon bark (10%), natural flavourings	Tea, ginger root (10%), connamon bark (10%), natural flavourings	Tea, ginger root (10%), connamon bark (10%), natural flavourings			
Container/Packaging type	Paper box	Paper box	Paper box	Paper box			
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient			
Presence of noticeable blemishes	None	None	None	None			
FOOD SAMPLING							
Location & outlet	ASDA.co.uk	Tesco, Leeds	Sainsbury's, Leeds	Morrison's, Leeds			
Date of purchase or collection	01-02-2010	28-01-2010	28-01-2010	29-01-2010			
Food us by/ expiry date	Dec. 2010	June 2011	May 2011	April 2011			
Net weight/volume	125g	125g	125g	125g			
Place of origin if known	UK	UK	UK	UK			
Time period of purchase to storage	5 mins	1 Hour	1 Hour	30 mins			
Storage conditions prior to handling/preparation							
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Chai Tea - CP024A

FOOD ITEM	Chai Tea	Chai Tea	Chai Tea	Chai Tea			
Food Code	CP024A	CP024A	CP024A	CP024A			
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending			
Date of procedure	08-02-2010	08-02-2010	08-02-2010	08-02-2010			
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800			
Quantity of each multiple sample	100g	100g	100g	100g			
Sample final weight	400g Compsite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container			
SAMPLE ANALYSES							
Date sent for analysis	11-02-2010	11-02-2010	11-02-2010	11-02-2010			
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
Notes:							

Herb/Spiced Tea CP025A

FOOD ITEM	Spice/Herb Tea	Spice/Herb Tea	Spice/Herb Tea	Spice/Herb Tea	Spice/Herb Tea	Spice/Herb Tea	Spice/Herb Tea
Food Code	CP025A	CP025A	CP025A	CP025A	CP025A	CP025A	CP025A
Food name (as on packaging)	Twinings Camomile & spice apple	Twinings Camomile & spice apple	Twinings Camomile & spice apple	Twinings Camomile & spice apple	Twinings Orange, mango & cinnamon	Twinings Orange, mango & cinnamon	Twinings Orange, mango & cinnamon
Ingredients list	Camomile, natural apple flavouring (16%), cinnamon (11%)	Camomile, natural apple flavouring (16%), cinnamon (11%)	Camomile, natural apple flavouring (16%), cinnamon (11%)	Camomile, natural apple flavouring (16%), cinnamon (11%)	Hibiscus, natural mango flavouring (10.5%), natural orange flavouring (10%), orange peel, blackberry leaves, apple pieces, cinnamon bark (7%), rosehips, liquorice root	Hibiscus, natural mango flavouring (10.5%), natural orange flavouring (10%), orange peel, blackberry leaves, apple pieces, cinnamon bark (7%), rosehips, liquorice root	Hibiscus, natural mango flavouring (10.5%), natural orange flavouring (10%), orange peel, blackberry leaves, apple pieces, cinnamon bark (7%), rosehips, liquorice root
Container/Packaging type	Paper box	Paper box	Paper box	Paper box	Paper box	Paper box	Paper box
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient
Presence of noticeable blemishes	None	None	None	None	None	None	None
FOOD SAMPLING							
Location & outlet	Morrisons	Sainsburys	ASDA	Tesco	ASDA	Sainsburys	Morrisons
Date of purchase or collection	29-01-2010	28-01-2010	01-02-2010	28-01-2010	01-02-2010	28-01-2010	29-01-2010
Food us by/ expiry date	Nov. 2011	Nov. 2011	Nov. 2011	Nov. 2011	Jan. 2012	Jan. 2012	Jan. 2012
Net weight/volume	25g	25g	25g	25g	40g	40g	40g
Place of origin if known	UK	UK	UK	UK	UK	UK	UK
Time period of purchase to storage	30 mins	1 Hour	5 mins	1 Hour	5 mins	1 Hour	30 mins
Storage conditions prior to handling/preparation	5°C	5°C	5°C	5°C	5°C	5°C	5°C
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Herb/Spice Tea CP025A

FOOD ITEM	Spice/Herb Tea	Spice/Herb Tea	Spice/Herb Tea	Spice/Herb Tea	Spice/Herb Tea	Spice/Herb Tea	Spice/Herb Tea
Food Code	CP025A	CP025A	CP025A	CP025A	CP025A	CP025A	CP025A
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending	Blending	Blending
Date of procedure	08-02-2010	08-02-2010	08-02-2010	08-02-2010	08-02-2010	08-02-2010	08-02-2010
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800
Quantity of each multiple sample	16.7g	16.7g	16.7g	16.7g	16.7g	16.7g	16.7g
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container
SAMPLE ANALYSES							
Date sent for analysis	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
Notes:							

Herb/Spiced Tea CP025A

FOOD ITEM	Spice/Herb Tea	Spice/Herb Tea	Spice/Herb Tea	Spice/Herb Tea	Spice/Herb Tea	Spice/Herb Tea	Spice/Herb Tea
Food Code	CP025A	CP025A	CP025A	CP025A	CP025A	CP025A	CP025A
Food name (as on packaging)	Twinings Orange, mango & cinnamon	Twinings Winter spice	Twinings Winter spice	Twinings Winter spice	Twinings Winter spice	Lipton lemon & ginger	Lipton lemon & ginger
Ingredients list	Hibiscus, natural mango flavouring (10.5%), natural orange flavouring (10%), orange peel, blackberry leaves, apple pieces, cinnamon bark (7%), rosehips, liquorice root	Hibiscus, natural wine flavouring, rosehips (8.8%), apple pieces, liquorice root, cloves (2%), cinnamon (2%)	Hibiscus, natural wine flavouring, rosehips (8.8%), apple pieces, liquorice root, cloves (2%), cinnamon (2%)	Hibiscus, natural wine flavouring, rosehips (8.8%), apple pieces, liquorice root, cloves (2%), cinnamon (2%)	Hibiscus, natural wine flavouring, rosehips (8.8%), apple pieces, liquorice root, cloves (2%), cinnamon (2%)	Ginger (49%), apple, natural lemon flavouring, rosehips, chicory root, cinnamon, liquorice, orange peel, lemon peel (1.8%)	Ginger (49%), apple, natural lemon flavouring, rosehips, chicory root, cinnamon, liquorice, orange peel, lemon peel (1.8%)
Container/Packaging type	Paper box	Paper box	Paper box	Paper box	Paper box	Paper box	Paper box
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient
Presence of noticeable blemishes	None	None	None	None	None	None	None
FOOD SAMPLING							
Location & outlet	Tesco	Sainsburys	Morrisons	Tesco, Leeds	ASDA.co.uk	Sainsburys	Morrisons
Date of purchase or collection	28-01-2010	28-01-2010	29-01-2010	28-01-2010	01-02-2010	28-01-2010	29-01-2010
Food us by/ expiry date	Jan. 2012	Dec. 2011	Jan. 2012	02-2012	11-2011	Nov. 2011	Nov. 2011
Net weight/volume	40g	40g	40g	40g	40g	40g	40g
Place of origin if known	UK	UK	UK	UK	UK	UK	UK
Time period of purchase to storage	1 Hour	1 Hour	30 mins	1 Hour	5 mins	1 Hour	30 mins
Storage conditions prior to handling/preparation	5°C	5°C	5°C	5°C	5°C	5°C	5°C
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Herb/Spiced Tea CP025A

FOOD ITEM	Spice/Herb Tea	Spice/Herb Tea	Spice/Herb Tea	Spice/Herb Tea	Spice/Herb Tea	Spice/Herb Tea	Spice/Herb Tea
Food Code	CP025A	CP025A	CP025A	CP025A	CP025A	CP025A	CP025A
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending	Blending	Blending
Date of procedure	08-02-2010	08-02-2010	08-02-2010	08-02-2010	08-02-2010	08-02-2010	08-02-2010
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800
Quantity of each multiple sample	16.7g	16.7g	16.7g	16.7g	16.7g	16.7g	16.7g
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container
SAMPLE ANALYSES							
Date sent for analysis	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
Notes:							

Herb/Spiced Tea CP025A

FOOD ITEM	Spice/Herb Tea	Spice/Herb Tea	Spice/Herb Tea	Spice/Herb Tea	Spice/Herb Tea	Spice/Herb Tea	Spice/Herb Tea
Food Code	CP025A	CP025A	CP025A	CP025A	CP025A	CP025A	CP025A
Food name (as on packaging)	Lipton lemon & ginger	Lipton lemon & ginger	Lipton Morocco Mint & Spice	Lipton Morocco Mint & Spice	Lipton Morocco Mint & Spice	Lipton Morocco Mint & Spice	Twinings Cherry & Cinnamon
Ingredients list	Ginger (49%), apple, natural lemon flavouring, rosehips, chicory root, cinnamon, liquorice, orange peel, lemon peel (1.8%)	Ginger (49%), apple, natural lemon flavouring, rosehips, chicory root, cinnamon, liquorice, orange peel, lemon peel (1.8%)	Cinnamon (26%), chicory root, rosehips, liquorice, orange peel (5.6%), natural flavouring, spearmint (2.5%)	Cinnamon (26%), chicory root, rosehips, liquorice, orange peel (5.6%), natural flavouring, spearmint (2.5%)	Cinnamon (26%), chicory root, rosehips, liquorice, orange peel (5.6%), natural flavouring, spearmint (2.5%)	Cinnamon (26%), chicory root, rosehips, liquorice, orange peel (5.6%), natural flavouring, spearmint (2.5%)	Hibiscus, natural cherry flavouring (16%), blackberry leaves, orange leaves, cinnamon (9%), rosehips, liquorice root
Container/Packaging type	Plastic & paper box	Plastic & paper box	Plastic & paper box	Plastic & paper box	Plastic & paper box	Plastic & paper box	Paper box
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient
Presence of noticeable blemishes	None	None	None	None	None	None	None
FOOD SAMPLING							
Location & outlet	ASDA	Tesco	ASDA	Tesco	Sainsburys	Morrisons	Tesco
Date of purchase or collection	01-02-2010	28-01-2010	01-02-2010	28-01-2010	28-01-2010	29-01-2010	28-01-2010
Food us by/ expiry date	May 2011	Jan. 2012	Nov. 2011	Nov. 2011	Nov. 2011	Oct. 2011	Dec. 2011
Net weight/volume	40g	40g	40g	40g	40g	40g	40g
Place of origin if known	UK	UK	UK	UK	UK	UK	UK
Time period of purchase to storage	5 mins	1 Hour	5 mins	1 Hour	1 Hour	30 mins	1 Hour
Storage conditions prior to handling/preparation	5°C	5°C	5°C	5°C	5°C	5°C	5°C
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Herb/Spiced Tea CP025A

FOOD ITEM	Spice/Herb Tea	Spice/Herb Tea	Spice/Herb Tea	Spice/Herb Tea	Spice/Herb Tea	Spice/Herb Tea	Spice/Herb Tea
Food Code	CP025A	CP025A	CP025A	CP025A	CP025A	CP025A	CP025A
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending	Blending	Blending
Date of procedure	08-02-2010	08-02-2010	08-02-2010	08-02-2010	08-02-2010	08-02-2010	08-02-2010
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800
Quantity of each multiple sample	16.7g	16.7g	16.7g	16.7g	16.7g	16.7g	16.7g
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container
SAMPLE ANALYSES							
Date sent for analysis	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
Notes:							

Herb/Spiced Tea CP025A

FOOD ITEM	Spice/Herb Tea	Spice/Herb Tea	Spice/Herb Tea				
Food Code	CP025A	CP025A	CP025A				
Food name (as on packaging)	Twinings Cherry & Cinnamon	Twinings Cherry & Cinnamon	Twinings Cherry & Cinnamon				
Ingredients list	Hibiscus, natural cherry flavouring (16%), blackberry leaves, orange leaves, cinnamon (9%), rosehips, liquorice root	Hibiscus, natural cherry flavouring (16%), blackberry leaves, orange leaves, cinnamon (9%), rosehips, liquorice root	Hibiscus, natural cherry flavouring (16%), blackberry leaves, orange leaves, cinnamon (9%), rosehips, liquorice root				
Container/Packaging type	Paper box	Paper box	Paper box				
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient				
Presence of noticeable blemishes	None	None	None				
FOOD SAMPLING							
Location & outlet	ASDA.co.uk	Morrisons	Sainsburys				
Date of purchase or collection	01-02-2010	29-01-2010	28-01-2010				
Food us by/ expiry date	Nov. 2011	Aug. 2011	Nov. 2011				
Net weight/volume	40g	40g	40g				
Place of origin if known	UK	UK	UK				
Time period of purchase to storage	1 Hour	30 mins	1 Hour				
Storage conditions prior to handling/preparation	5°C	5°C	5°C				
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Herb/Spiced Tea CP025A

FOOD ITEM	Spice/Herb Tea	Spice/Herb Tea	Spice/Herb Tea				
Food Code	CP025A	CP025A	CP025A				
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending				
Date of procedure	08-02-2010	08-02-2010	08-02-2010				
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800				
Quantity of each multiple sample	16.7g	16.7g	16.7g				
Sample final weight							
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container				
SAMPLE ANALYSES							
Date sent for analysis	11-02-2010	11-02-2010	11-02-2010				
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van				
Notes:							

Nescafe Cappuccino- CP026A

FOOD ITEM	Nescafe Cappuccino	Nescafe Cappuccino	Nescafe Cappuccino	Nescafe Cappuccino			
Food Code	CP026A	CP026A	CP026A	CP026A			
Food name (as on packaging)	Nescafe Cappuccino Unsweetened	Nescafe Cappuccino Unsweetened	Nescafe Cappuccino Unsweetened	Nescafe Cappuccino Unsweetened			
Ingredients list	Skimmed milk powder, salt, hydrogenated vegetable oil, instant coffee, dried glucose syrup, lactose - whey permeate, lactose, milk proteins, E340, E452i, E331, choco topping: sugar, cocoa powder, soya lecithin, vanillin, cinnamon, cocoa solids	Skimmed milk powder, salt, hydrogenated vegetable oil, instant coffee, dried glucose syrup, lactose - whey permeate, lactose, milk proteins, E340, E452i, E331, choco topping: sugar, cocoa powder, soya lecithin, vanillin, cinnamon, cocoa solids	Skimmed milk powder, salt, hydrogenated vegetable oil, instant coffee, dried glucose syrup, lactose - whey permeate, lactose, milk proteins, E340, E452i, E331, choco topping: sugar, cocoa powder, soya lecithin, vanillin, cinnamon, cocoa solids	Skimmed milk powder, salt, hydrogenated vegetable oil, instant coffee, dried glucose syrup, lactose - whey permeate, lactose, milk proteins, E340, E452i, E331, choco topping: sugar, cocoa powder, soya lecithin, vanillin, cinnamon, cocoa solids			
Container/Packaging type	Plastic & paper box	Plastic & paper box	Plastic & paper box	Plastic & paper box			
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient			
Presence of noticeable blemishes	None	None	None	None			
FOOD SAMPLING							
Location & outlet	Sainsbury's Leeds	Tesco Leeds	Morrison's	ASDA			
Date of purchase or collection	28-01-2010	28-01-2010		01-02-2010			
Food us by/ expiry date	10-2010	10-2010	10-2010	12-2010			
Gross weight/volume	172g	172g	172g	172g			
Place of origin if known	UK	UK	UK	UK			
Time period of purchase to storage	1 Hour	1 Hour	30 Minutes	5 Minutes			
Storage conditions prior to handling/preparation	Chilled	Chilled	Chilled	Chilled			
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Nescafe Cappuccino- CP026A

FOOD ITEM	Nescafe Cappuccino	Nescafe Cappuccino	Nescafe Cappuccino	Nescafe Cappuccino			
Food Code	CP026A	CP026A	CP026A	CP026A			
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending			
Date of procedure	09-02-2010	09-02-2010	09-02-2010	09-02-2010			
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800			
Quantity of each multiple sample	96g Coffee & 4g topping	96g Coffee & 4g topping	96g Coffee & 4g topping	96g Coffee & 4g topping			
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container			
SAMPLE ANALYSES							
Date sent for analysis	11-02-2010	11-02-2010	11-02-2010	11-02-2010			
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
Notes:							

Ice Cream – CP027A

FOOD ITEM	Ice Cream	Ice Cream	Ice Cream	Ice Cream			
Food Code	CP027A	CP027A	CP027A	CP027A			
Food name (as on packaging)	Carte D’or Caramel Cinnamon	Carte D’or Caramel Cinnamon	Carte D’or Caramel Cinnamon	Carte D’or Caramel Cinnamon			
Ingredients list	Reconstituted skimmed milk, sugar, water, vegetable fat, glucose-fructose syrup, whey solids, guar gum, caramellised sugar syrup, salt wheat flour, egg, mono- and di-glycerides of fatty acids, soya lecithin, locust bean gum, carrageenan, cinnamon powder, soy flour, flavourings	Reconstituted skimmed milk, sugar, water, vegetable fat, glucose-fructose syrup, whey solids, guar gum, caramellised sugar syrup, salt wheat flour, egg, mono- and di-glycerides of fatty acids, soya lecithin, locust bean gum, carrageenan, cinnamon powder, soy flour, flavourings	Reconstituted skimmed milk, sugar, water, vegetable fat, glucose-fructose syrup, whey solids, guar gum, caramellised sugar syrup, salt wheat flour, egg, mono- and di-glycerides of fatty acids, soya lecithin, locust bean gum, carrageenan, cinnamon powder, soy flour, flavourings	Reconstituted skimmed milk, sugar, water, vegetable fat, glucose-fructose syrup, whey solids, guar gum, caramellised sugar syrup, salt wheat flour, egg, mono- and di-glycerides of fatty acids, soya lecithin, locust bean gum, carrageenan, cinnamon powder, soy flour, flavourings			
Container/Packaging type	Plastic Tub	Plastic Tub	Plastic Tub	Plastic Tub			
State of food as purchased (e.g. chilled, frozen, warm)	Frozen	Frozen	Frozen	Frozen			
Presence of noticeable blemishes	None	None	None	None			
FOOD SAMPLING							
Location & outlet	ASDA	Sainsbury’s	Morrison’s	Tesco, Leeds			
Date of purchase or collection	01-02-2010	05-02-2010	05-02-2010	05-02-2010			
Food us by/ expiry date	11-2010	11-2010	11-2010	10-2010			
Gross weight/volume	500g	500g	500g	500g			
Place of origin if known	UK	UK	UK	UK			
Time period of purchase to storage	5 Minutes	30 minutes	30 minutes	30 minutes			
Storage conditions prior to handling/preparation	-20°C	-20°C	-20°C	-20°C			
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Ice Cream – CP027A

FOOD ITEM	Ice Cream	Ice Cream	Ice Cream	Ice Cream			
Food Code	CP027A	CP027A	CP027A	CP027A			
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending			
Date of procedure	09-02-2010	09-02-2010	09-02-2010	09-02-2010			
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800			
Quantity of each multiple sample	100g	100g	100g	100g			
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container			
SAMPLE ANALYSES							
Date sent for analysis	11-02-2010	11-02-2010	11-02-2010	11-02-2010			
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
Notes:							

Cappuccino- CP028A

FOOD ITEM	Cappuccino	Cappuccino	Cappuccino	Cappuccino	Latte	Latte	Latte
Food Code	CP028A	CP028A	CP028A	CP028A	CP028A	CP028A	CP028A
Food name (as on packaging)	Cinnamon Cappuccino	Cinnamon Cappuccino	Cinnamon Cappuccino	Cinnamon Cappuccino	Cinnamon Latte	Cinnamon Latte	Cinnamon Latte
Ingredients list	Instant coffee, semi-skimmed milk, cinnamon powder, water	Instant coffee, semi-skimmed milk, cinnamon powder, water	Instant coffee, semi-skimmed milk, cinnamon powder, water	Instant coffee, semi-skimmed milk, cinnamon powder, water	Instant coffee, semi-skimmed milk, cinnamon powder, water	Instant coffee, semi-skimmed milk, cinnamon powder, water	Instant coffee, semi-skimmed milk, cinnamon powder, water
Container/Packaging type	Paper Cup & Plastic Lid	Paper Cup & Plastic Lid	Paper Cup & Plastic Lid	Paper Cup & Plastic Lid	Paper Cup & Plastic Lid	Paper Cup & Plastic Lid	Paper Cup & Plastic Lid
State of food as purchased (e.g. chilled, frozen, warm)	Hot	Hot	Hot	Hot	Hot	Hot	Hot
Presence of noticeable blemishes	None	None	None	None	None	None	None
FOOD SAMPLING							
Location & outlet	Costa Café, Leeds	Bagel Nash, Leeds	Café Nero, Leeds	Starbucks Café, Leeds	Costa Café, Leeds	Bagel Nash, Leeds	Starbucks Café, Leeds
Date of purchase or collection	9-02-2010	9-02-2010	9-02-2010	9-02-2010	9-02-2010	9-02-2010	9-02-2010
Food us by/ expiry date	9-02-2010	9-02-2010	9-02-2010	9-02-2010	9-02-2010	9-02-2010	9-02-2010
Gross weight/volume	350g	350g	350g	350g	350g	350g	350g
Place of origin if known	UK	UK	UK	UK	UK	UK	UK
Time period of purchase to storage	N/A	N/A	N/A	N/A	N/A	N/A	N/A
Storage conditions prior to handling/preparation	N/A	N/A	N/A	N/A	N/A	N/A	N/A
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Cappuccino- CP028A

FOOD ITEM	Cappuccino	Cappuccino	Cappuccino	Cappuccino	Latte	Latte	Latte
Food Code	CP028A	CP028A	CP028A	CP028A	CP028A	CP028A	CP028A
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending	Blending	Blending
Date of procedure	09-02-2010	09-02-2010	09-02-2010	09-02-2010	09-02-2010	09-02-2010	09-02-2010
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800
Quantity of each multiple sample	57.2g	57.2g	57.2g	57.2g	57.2g	57.2g	57.2g
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container
SAMPLE ANALYSES							
Date sent for analysis	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010	11-02-2010
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
Notes:							

Breakfast Cereals (Supermarket Brands)- CP029A

FOOD ITEM	Breakfast Cereal	Breakfast Cereal	Breakfast Cereal	Breakfast Cereal			
Food Code	CP029A	CP029A	CP029A	CP029A			
Food name (as on packaging)	The Co-op Strawberry Crisp	The Co-op Maple & Pecan Crisp	Tesco Strawberry Crisp	Tesco Maple & Pecan Crisp			
Ingredients list	Oat flake 42%, wheat flake 2%, sugar, palm oil, crisped rice 3%, wheat flour, glucose syrup, freeze dried strawberry pieces 25, honey, salt, cinnamon, natural flavouring	Oat flakes 39%, wheat flakes 19%, sugar, pecan nuts 7%, crisped rice 3%, wheat flour, maple flavour syrup, salt, cinnamon, natural flavouring	Oat flakes, cane sugar, puffed rice, vegetable oil, wheat flour, glucose syrup, strawberry freeze dried pieces (2%), honey, colouring (plain caramel), flavouring, cinnamon	Oat flakes, cane sugar, puffed rice, vegetable oil, pecan nuts (7%), glucose syrup, wheat flour, maple syrup (2%), honey, colour (plain caramel), flavouring, cinnamon			
Container/Packaging type	Paper Box & Plastic Bag	Paper Box & Plastic Bag	Paper Box & Plastic Bag	Paper Box & Plastic Bag			
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient			
Presence of noticeable blemishes	None	None	None	None			
FOOD SAMPLING							
Location & outlet	Co-op, Leeds	Co-op, Leeds	Tesco, Leeds	Tesco, Leeds			
Date of purchase or collection	10-02-2010		28-01-201	28-01-2010			
Food us by/ expiry date	11-10-201	07-10-2010	17-12-2010	15-12-2010			
Gross weight/volume	500g						
Place of origin if known	UK	UK	UK	UK			
Time period of purchase to storage	1 Hour	1 Hour	1 Hour	1 Hour			
Storage conditions prior to handling/preparation	5°C	5°C	5°C	5°C			
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Breakfast Cereals (Supermarket Brands)- CP029A

FOOD ITEM	Breakfast Cereal	Breakfast Cereal	Breakfast Cereal	Breakfast Cereal			
Food Code	CP029A	CP029A	CP029A	CP029A			
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending			
Date of procedure	10-02-2010	10-02-2010	10-02-2010	10-02-2010			
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800			
Quantity of each multiple sample	100g	100g	100g	100g			
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container			
SAMPLE ANALYSES							
Date sent for analysis	11-02-2010	11-02-2010	11-02-2010	11-02-2010			
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
Notes:							

Muesli – CP030A

FOOD ITEM	Muesli	Muesli	Muesli	Muesli			
Food Code	CP030A	CP030A	CP030A	CP030A			
Food name (as on packaging)	Kellogg's Natures pleasure apple & blackcurrant muesli	Kellogg's Natures pleasure apple & blackcurrant muesli	Kellogg's Natures pleasure apple & blackcurrant muesli	Kellogg's Natures pleasure apple & blackcurrant muesli			
Ingredients list	Wheat flakes (wholewheat, barley malt extract), wholegrain oat, barley flake, raw cane sugar, sunflower oil, freeze dried apple (2.5%), honey, juice infused blackcurrant (2%) (blackcurrant, fruit juice from concentrate {apple, lemon}), natural flavourings, mixed spice, sodium bicarbonate	Wheat flakes (wholewheat, barley malt extract), wholegrain oat, barley flake, raw cane sugar, sunflower oil, freeze dried apple (2.5%), honey, juice infused blackcurrant (2%) (blackcurrant, fruit juice from concentrate {apple, lemon}), natural flavourings, mixed spice, sodium bicarbonate	Wheat flakes (wholewheat, barley malt extract), wholegrain oat, barley flake, raw cane sugar, sunflower oil, freeze dried apple (2.5%), honey, juice infused blackcurrant (2%) (blackcurrant, fruit juice from concentrate {apple, lemon}), natural flavourings, mixed spice, sodium bicarbonate	Wheat flakes (wholewheat, barley malt extract), wholegrain oat, barley flake, raw cane sugar, sunflower oil, freeze dried apple (2.5%), honey, juice infused blackcurrant (2%) (blackcurrant, fruit juice from concentrate {apple, lemon}), natural flavourings, mixed spice, sodium bicarbonate			
Container/Packaging type	Paper box	Paper box	Paper box	Paper box			
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient			
Presence of noticeable blemishes	None	None	None	None			
FOOD SAMPLING							
Location & outlet	ASDA	Sainsbury's	Morrison's	Tesco, Leeds			
Date of purchase or collection	01-02-2010	05-02-2010	05-02-2010	05-02-2010			
Food us by/ expiry date	16-03-2010	10-03-2010	30-03-2010	26-03-2010			
Gross weight/volume	460g	460g	460g	460g			
Place of origin if known	UK	UK	UK	UK			

Time period of purchase to storage	5 Minutes	1 Hour	v	30 minutes			
Storage conditions prior to handling/preparation	5°C	5°C	5°C	5°C			
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Muesli – CP030A

FOOD ITEM	Muesli	Muesli	Muesli	Muesli			
Food Code	CP030A	CP030A	CP030A	CP030A			
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending			
Date of procedure	10-02-2010	10-02-2010	10-02-2010	10-02-2010			
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800			
Quantity of each multiple sample	100g	100g	100g	100g			
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container			
SAMPLE ANALYSES							
Date sent for analysis	11-02-2010	11-02-2010	11-02-2010	11-02-2010			
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
	Blending	Blending	Blending	Blending			
Notes:							

Vindaloo Sauce – CP031B

FOOD ITEM	Vindaloo Cooking Sauce	Vindaloo Cooking Sauce	Vindaloo Cooking Sauce				
Food Code	CP031B	CP031B	CP031B				
Food name (as on packaging)	Sharwoods Goan Vindaloo Cooking Sauce	Patak's Vindaloo Cooking Sauce (Hot)	ASDA Vindaloo Cooking Sauce				
Ingredients list	Water, diced onion, red wine vinegar, chopped tomatoes, vegetable oil, ground cumin, garlic puree, ground black pepper, mixed spices, modified maize starch, sugar, salt, ground coriander, colour (paprika extract)	Water, onion, vegetable oil, concentrated tomato purée, paprika, sugar, modified maize starch, mixed spices, coriander, chilli, salt, garlic, cumin, acetic acid, dried coriander leaf, dried fenugreek leaf, dried crushed chilli.	Tomatoes, water, onion, concentrated tomato puree, red chillies, salt, vegetable oil, sugar, red wine vinegar, garlic puree, maize starch, ginger puree, colour, cumin, chilli powder, coriander, acidity regulator, cayenne pepper, cinnamon, black pepper, cardamom				
Container/Packaging type	Glass Jar	Glass Jar	Glass Jar				
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient				
Presence of noticeable blemishes	None	None	None				
FOOD SAMPLING							
Location & outlet	ASDA.co.uk	Tesco.co.uk	ASDA.co.uk				
Date of purchase or collection	26-04-2010	23-04-2010	26-04-2010				
Food us by/ expiry date	07-2011	15-08-2011	14-06-2011				
Gross weight/volume	420g	500g	320g				
Place of origin if known	UK	UK	UK				
Time period of purchase to storage	5 minutes	5 minutes	5 minutes				
Storage conditions prior to handling/preparation	5°C	5°C	5°C				
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Vindaloo Sauce- CP031B

FOOD ITEM	Vindaloo Cooking Sauce	Vindaloo Cooking Sauce	Vindaloo Cooking Sauce				
Food Code	CP031B	CP031B	CP031B				
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending				
Date of procedure	27-04-2010	27-04-2010	27-04-2010				
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800				
Quantity of each multiple sample	133.4g	133.4g	133.4g				
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container				
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010				
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van				
Notes:							

Rogan Josh Cooking Sauce – CP032B

FOOD ITEM	Rogan Josh Cooking Sauce	Rogan Josh Cooking Sauce	Rogan Josh Cooking Sauce	Rogan Josh Cooking Sauce	Rogan Josh Cooking Sauce	Rogan Josh Cooking Sauce	Rogan Josh Cooking Sauce
Food Code	CP032B	CP032B	CP032B	CP032B	CP032B	CP032B	CP032B
Food name (as on packaging)	Tesco Rogan Josh cooking sauce	Patak's Rogan Josh cooking sauce	ASDA Rogan Josh cooking sauce	Morrison's Rogan Josh cooking sauce	Sharwood's Rogan Josh cooking sauce	Loyd Grossman Indian curry sauce Rogan Josh	Tesco Finest Rogan Josh cooking Sauce
Ingredients list	Tomatoes (62%), water, onion (9%), curry paste, tomato purée (4.5%), sugar, vegetable oil, modified maize starch, cardamom, garlic purée, red chillies, cumin, salt, garam masala, nutmeg, acidity regulator (citric acid), cinnamon, coriander (0.09%), chilli powder	Water, onion (18%), tomato (18%), concentrated tomato purée (3%), vegetable oil, sugar, modified maize starch, mixed spices, garlic, salt, ginger, paprika, acetic acid, cardamom, colour: paprika extract, citric acid, dried coriander leaf	Tomatoes (62%), water, onion (9%), curry paste (6%) [vegetable oil, sugar, water, spices, lemon juice from concentrate, garlic, onions, salt, herbs, sugar, acidity regulator (acetic acid), salt, black pepper, black onion seeds], tomato purée, sunflower oil, maize starch, garlic purée, chillies, cumin, cardamon, garam masala [coriander, cassia, cumin, allspice, ginger, cloves, nutmeg, mace, black pepper, dill, fennel, aniseed chilli], nutmeg, acidity regulator (citric acid), cinnamon, coriander	Water, tomato, onion, concentrated tomato puree, rapeseed oil, sugar, modified maize starch, mixed spices, dried onion, garlic, salt, ginger, cardamom, paprika, acetic acid, paprika extract, citric acid, dried coriander leaf, crushed chillies	Water, chopped tomatoes (26%), onions, tomato paste (6%), vegetable oil, yoghurt (2%), ginger puree, garlic puree, mixed spices, modified maize starch, sugar, chopped coriander (1%), salt, lactic acid, ground cardamom	Diced tomatoes in juice (28%), fried onion (28%) (onion, vegetable oils), water, tomato paste, sunflower oil, ginger puree (2.7%), sugar, ghee butter, natural yoghurt (2%), spices (cumin, cardamom, kashmiri chilli, black pepper, paprika, turmeric, cassia, cloves, ginger, nutmeg), coriander (1%), garlic puree (1%), salt, concentrated lemon juice, modified maize starch, ground bay leaves	Onion (34%), water, chopped tomato (13%), vegetable oil, tomato paste, cardamom, fennel, coriander, cumin, cinnamon, turmeric, clove, sugar, lemon juice, garlic puree, maize starch, salt, coriander leaf, acidity regulator (acetic acid), dried chilli flakes, poppy seed, kashmiri chilli powder, colour (paprika extract), fennel seed

Container/Packaging type	Glass jar	Glass jar	Glass jar	Glass jar	Glass jar	Glass jar	Glass jar
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient
Presence of noticeable blemishes	None	None	None	None	None	None	None
FOOD SAMPLING							
Location & outlet	Tesco.co.uk	Tesco.co.uk	ASDA.co.uk	Morrisons, Leeds	Tesco.co.uk	ASDA.co.uk	Tesco.co.uk
Date of purchase or collection	23-04-2010	23-04-2010	26-04-2010	27-04-2010	23-04-2010	26-04-2010	23-04-2010
Food us by/ expiry date	07-2011	11-09-2011	10-2011	15-09-2011	10-2011	20-2011	21-07-2011
Gross weight/volume	500g	500g	570g	500g	420g	350g	350g
Place of origin if known	UK	UK	UK	UK	UK	UK	UK
Time period of purchase to storage	5 mins.	5 mins.	5 mns.	15 mins.	5 mins.	5 mins.	5 mins
Storage conditions prior to handling/preparation	5°C	5°C	5°C	5°C			
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Rogan Josh Sauce – CP032B

FOOD ITEM	Rogan Josh Cooking Sauce	Rogan Josh Cooking Sauce	Rogan Josh Cooking Sauce	Rogan Josh Cooking Sauce	Rogan Josh Cooking Sauce	Rogan Josh Cooking Sauce	Rogan Josh Cooking Sauce
Food Code	CP032B	CP032B	CP032B	CP032B	CP032B	CP032B	CP032B
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending	Blending	Blending
Date of procedure	27-04-2010	27-04-2010	27-04-2010	27-04-2010	27-04-2010	27-04-2010	27-04-2010
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800
Quantity of each multiple sample	44.5g	44.5g	44.5g	44.5g	44.5g	44.5g	44.5g
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
Notes:							

Rogan Josh Sauce – CP032B

FOOD ITEM	Rogan Josh Cooking Sauce	Rogan Josh Cooking Sauce					
Food Code	CP032B	CP032B					
Food name (as on packaging)	Sainsbury's Rogan Josh cooking sauce	Tesco The Curry Leaf Rogan Josh cooking sauce					
Ingredients list	Water, tomato puree (21%), tomatoes (15%), sugar, onions (3%), modified maize starch, salt, sunflower oil, coriander, ginger, garlic powder, cumin, concentrated lemon juice, fenugreek, cinnamon, turmeric, cardamom, chilli powder, paprika oleoresin, cloves, bayleaf, black pepper	Tomato (45%), tomato puree (30%), onion (8%), curry paste (3%) [vegetable oil, sugar, concentrated lemon juice, dried garlic, onion, salt, coriander leaf, ginger, coriander powder, cumin powder, cardamom, paprika, cinnamon, cumin seed, fennel, clove powder, chilli powder, fenugreek, acidity regulator , black pepper, black onion seed], vegetable oil, coriander leaf (2%), modified maize starch, sugar, salt, coriander powder, cumin powder, red chilli, chilli powder, turmeric, cardamom					
Container/Packaging type	Glass jar	Glass jar					
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient					
Presence of noticeable blemishes	None	None					
FOOD SAMPLING							
Location & outlet	Sainsbury's.co.uk	Tesco.co.uk					

Date of purchase or collection	26-04-2010	23-04-2010					
Food use by/ expiry date	11-2011	10-2011					
Gross weight/volume	500g	500g					
Place of origin if known	UK	UK					
Time period of purchase to storage	5 mins.	5 mins.					
Storage conditions prior to handling/preparation	5°C	5°C	5°C	5°C			
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Rogan Josh Sauce – CP032B

FOOD ITEM	Rogan Josh Cooking Sauce	Rogan Josh Cooking Sauce					
Food Code	CP032B	CP032B					
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending					
Date of procedure	27-04-2010	27-04-2010					
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800					
Quantity of each multiple sample	44.5g	44.5g					
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container					
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010					
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van					
Notes:							

Potato Crisps -CP033B

FOOD ITEM	Potato Crisp	Potato Crisp	Potato Crisp	Potato Crisp			
Food Code	CP033B	CP033B	CP033B	CP033B			
Food name (as on packaging)	Walkers Sensations Southern style BBQ flavour crisp	Walkers Sensations Southern style BBQ flavour crisp	Walkers Sensations Southern style BBQ flavour crisp	Walkers Sensations Southern style BBQ flavour crisp			
Ingredients list	Potatoes, sunflower oil (26%), sugar, dried tomato, dried buttermilk, dried onion, soya protein, flavourings, molasses, dried red bell pepper, wheat protein, dried garlic, dried chili pepper, dried chipotle pepper, colour (paprika extract), caraway, cumin, cinnamon, salt, firming agent (calcium chloride)	Potatoes, sunflower oil (26%), sugar, dried tomato, dried buttermilk, dried onion, soya protein, flavourings, molasses, dried red bell pepper, wheat protein, dried garlic, dried chili pepper, dried chipotle pepper, colour (paprika extract), caraway, cumin, cinnamon, salt, firming agent (calcium chloride)	Potatoes, sunflower oil (26%), sugar, dried tomato, dried buttermilk, dried onion, soya protein, flavourings, molasses, dried red bell pepper, wheat protein, dried garlic, dried chili pepper, dried chipotle pepper, colour (paprika extract), caraway, cumin, cinnamon, salt, firming agent (calcium chloride)	Potatoes, sunflower oil (26%), sugar, dried tomato, dried buttermilk, dried onion, soya protein, flavourings, molasses, dried red bell pepper, wheat protein, dried garlic, dried chili pepper, dried chipotle pepper, colour (paprika extract), caraway, cumin, cinnamon, salt, firming agent (calcium chloride)			
Container/Packaging type	Plastic packet	Plastic packet	Plastic packet	Plastic packet			
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient			
Presence of noticeable blemishes	None	None	None	None			
FOOD SAMPLING							
Location & outlet	Tesco.co.uk	Morrison's, Leeds	Sainsbury's.co.uk	ASDA.co.uk			
Date of purchase or collection	23-04-2010	26-04-2010	26-04-2010	26-04-2010			
Food us by/ expiry date	12-06-2010	12-06-2010	12-06-2010	12-06-2010			
Gross weight/volume	160g	160g	160g	160g			
Place of origin if known	UK	UK	UK	UK			

Time period of purchase to storage	5 mins.	15 mins.	5 mins.	5 mins.			
Storage conditions prior to handling/preparation	5°C	5°C	5°C	5°C			
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Potato Crisps -CP033B

FOOD ITEM	Potato Crisp	Potato Crisp	Potato Crisp	Potato Crisp			
Food Code	CP033B	CP033B	CP033B	CP033B			
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending			
Date of procedure	27-04-2010	27-04-2010	27-04-2010	27-04-2010			
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800			
Quantity of each multiple sample	100g	100g	100g	100g			
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container			
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010			
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
Notes:							

Lotus Biscuit - CP034B

FOOD ITEM	Lotus Original Caramelised Biscuit	Lotus Original Caramelised Biscuit	Lotus Original Caramelised Biscuit	Lotus Original Caramelised Biscuit			
Food Code	CP034B	CP034B	CP034B	CP034B			
Food name (as on packaging)	Lotus caramelized original biscuit	Lotus caramelized original biscuit	Lotus caramelized original biscuit	Lotus caramelized original biscuit			
Ingredients list	Wheat flour, sugar, vegetable oil and fat, candy sugar syrup, raising agent (sodium hydrogen carbonate), soya flour, salt, cinnamon	Wheat flour, sugar, vegetable oil and fat, candy sugar syrup, raising agent (sodium hydrogen carbonate), soya flour, salt, cinnamon	Wheat flour, sugar, vegetable oil and fat, candy sugar syrup, raising agent (sodium hydrogen carbonate), soya flour, salt, cinnamon	Wheat flour, sugar, vegetable oil and fat, candy sugar syrup, raising agent (sodium hydrogen carbonate), soya flour, salt, cinnamon			
Container/Packaging type	Plastic packet	Plastic packet	Plastic packet	Plastic packet			
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient			
Presence of noticeable blemishes	None	None	None	None			
FOOD SAMPLING							
Location & outlet	Tesco.co.uk	ASDA.co.uk	Sainsbury's.co.uk	Morrison's.co.uk			
Date of purchase or collection	23-04-2010	26-04-2010	26-04-2010	27-04-2010			
Food us by/ expiry date	19-07-2010	21-06-2010	21-06-2010	20-07-2010			
Gross weight/volume	156g	250g	250g	250g			
Place of origin if known	Belgium	Belgium	Belgium	Belgium			
Time period of purchase to storage	5 mins.	5 mins.	5 mins.	15 mins.			
Storage conditions prior to handling/preparation	5°C	5°C	5°C	5°C			
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Lotus Biscuit - CP034B

FOOD ITEM	Lotus Original Caramelised Biscuit	Lotus Original Caramelised Biscuit	Lotus Original Caramelised Biscuit	Lotus Original Caramelised Biscuit			
Food Code	CP034B	CP034B	CP034B	CP034B			
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending			
Date of procedure	27-04-2010	27-04-2010	27-04-2010	27-04-2010			
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800			
Quantity of each multiple sample	100g	100g	100g	100g			
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container			
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010			
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
Notes:							

Barbeque Sauce - CP035B

FOOD ITEM	Barbeque Sauce	Barbeque Sauce	Barbeque Sauce				
Food Code	CP035B	CP035B	CP035B				
Food name (as on packaging)	Levi Roots Raggae Raggae jerk/BBq sauce	ASDA Fiery Caribbean sauce	Holy Cow Mango & Chilli BBQ Sauce				
Ingredients list	Water, sugar, barley malt vinegar, tomato puree, onion, red scotch bonnet chilli (1.5%), modified maize starch, salt, colour: plain caramel, garlic, ginger, all spice, spring onions, black pepper, mixed herbs, coriander, paprika, nutmeg, cinnamon, basil, thyme, tomato flavouring	Water, concentrated tomato purée (18%), sugar, spirit vinegar, modified maize starch, salt, wheat flour, salt, tomato powder, clove extract, colour, allspice, plain caramel, black pepper, cinnamon, dried basil, chilli flakes, preservative, (saccharin)	Water, mango (17%), sugar, tomato paste concentrate (6%), cornflour, tamarind concentrate, spirit vinegar, salt, chilli powder, garlic powder, garam masala (coriander, cumin, black pepper, cinnamon, ginger, star aniseed, green cardamom, pimento, black cardamom, bay leaves), mustard seeds, lemon juice concentrate, colour (caramel sugar syrup, paprika extract), habanero chilli puree (habanero peppers, salt, acidity regulator: acetic acid), dried mint				
Container/Packaging type	Glass Jar	Plastic dispenser	Plastic dispense				
State of food as purchased (e.g.	Ambient	Ambient	Ambient				

chilled, frozen, warm)							
Presence of noticeable blemishes	None	None	None				
FOOD SAMPLING							
Location & outlet	Morrison's, Leeds	ASDA.co.uk	Sainsbury's.co.uk				
Date of purchase or collection	26-04-2010	26-04-2010	26-04-2010				
Food us by/ expiry date	Jan-2011	Dec-2011	Jan-2011				
Gross weight/volume	315g	360g	290g				
Place of origin if known	UK	UK	UK				
Time period of purchase to storage	15 mins.	5 mins.	5 mins.				
Storage conditions prior to handling/preparation	5°C	5°C	5°C				
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

CP035B- Jerk Sauce

FOOD ITEM	Barbeque Sauce	Barbeque Sauce	Barbeque Sauce				
Food Code	CP035B	CP035B	CP035B				
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending				
Date of procedure	27-04-2010	27-04-2010	27-04-2010				
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800				
Quantity of each multiple sample	133.4g	133.4g	133.4g				
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container				
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010				
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van				
Notes:							

Jalfrezi Sauce – CP036B

FOOD ITEM	Jalfrezi Cooking Sauce	Jalfrezi Cooking Sauce	Jalfrezi Cooking Sauce	Jalfrezi Cooking Sauce	Jalfrezi Cooking Sauce	Jalfrezi Cooking Sauce	Jalfrezi Cooking Sauce
Food Code	CP036B	CP036B	CP036B	CP036B	CP036B	CP036B	CP036B
Food name (as on packaging)	Sharwoods Jalfrezi sauce medium/hot	Patak's Jalfrezi sauce	Tesco Jalfrezi sauce	Loyd Grossman Jalfrezi Curry Sauce	Sainsbury's Jalfrezi cooking sauce	ASDA Jalfrezi cooking sauce	Tesco Finest Jalfrezi sauce
Ingredients list	Water, chopped tomatoes (28%), onion, vegetable oil, diced red pepper (3%), diced green pepper (3%), tomato paste (2%), mixed spices, ginger puree, sugar, modified maize starch, sliced red chillies (0.9%), salt, chilli powder, garlic puree, fenugreek leaf, lactic acid.	Water, onion, red & green pepper (9%), vegetable oil, tomato (5%), sugar, mixed spices, concentrated tomato purée, modified maize starch, desiccated coconut, garlic, salt, ginger, citric acid, acetic acid, dried coriander leaf, colour: paprika extract, cumin seeds.	Tomato purée (43%), onion (16%), tomatoes (7%), green peppers (6%), red peppers (6%), curry paste (contains cinnamon), vegetable oil, water, modified maize starch, coriander leaf, concentrated lemon juice, red chillies, sugar, salt, habanero chilli purée, coriander, cumin, chilli powder, acidity regulator (lactic acid)	Diced tomatoes in juice (37%), water, fried onions (16%) (onion, vegetable oil), coconut milk (4.5%), sunflower oil, green peppers (3.1%), red peppers (3.1%), sugar, tomato paste, spices (cumin, coriander, cumin seeds, kalonji seeds, kashmiri chilli, mustard seeds, fennel seeds, turmeric, green cardamom,, cassia, clove), ginger purée, garlic purée, coriander, red chilli rings (1.0%), salt, modified maize starch, concentrated lemon juice	Water; onion; tomato (9%); rapeseed oil; tomato concentrate (3%); red pepper (3%); green pepper (3%); tomato sauce (3%); cornflour; yellow pepper (1.5%); salt; desiccated coconut (1%); sugar; cream (from cows milk); coriander; ginger purée; garlic purée; cumin powder; green chilli purée; paprika powder; chilli powder; coriander powder; citric acid; cumin seed; fenugreek leaf; turmeric powder.tomato sauce contains: water, sugar, tomato, spirit vinegar,	Reconstituted tomato purée (43%), onions (16%), tomatoes (7.6%), green peppers (6.1%), red peppers (6.0%), curry paste (5.9%) [vegetable oil, sugar, water, lemon juice concentrate, garlic, onions, salt, coriander leaf, ginger , coriander, cumin, cardamom, paprika, cinnamon, cumin seeds, fennel, cloves, chilli powder, fenugreek , acidity regulator (acetic acid), black pepper, black onion seeds], vegetable oil, lemon juice concentrate, maize starch , water, coriander	Water, onion (16%), chopped tomato (10%), green pepper (5%), red pepper (5%),vegetable oil, sugar,maize starch, spices, tomato paste, dried onion, desiccated coconut, garlic purée, unsalted butter, ginger purée, salt, acidity regulator (acetic acid, citric acid), smoked paprika, colour (paprika extract), fennel seed, cumin seed, dried coriander leaf, spices contains, cumin, chilli, coriander, turmeric, cardamom, cinnamon

					cornflour, salt, cinnamon, cayenne pepper	leaf (1.0%), red chillies (0.6%), sugar, salt, ground coriander, ground cumin, chilli powder, lactic acid	
Container/Packaging type	Glass jar	Glass jar	Glass jar	Glass jar	Glass jar	Glass jar	Glass jar
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient
Presence of noticeable blemishes	None	None	None	None	None	None	None
FOOD SAMPLING							
Location & outlet	ASDA.co.uk	Tesco.co.uk	Tesco.co.uk	ASDA.co.uk	Sainsbury's.co.uk	ASDA.co.uk	Tesco.co.uk
Date of purchase or collection	26-04-2010	23-04-2010	23-04-2010	26-04-2010	26-04-2010	26-04-2010	23-04-2010
Food us by/ expiry date	07-2011	02-09-2011	05-2011	09-2011	09-2011	01-08-2011	07-10-2011
Gross weight/volume	500g	500g	500g	350g	500g	570g	350g
Place of origin if known	UK	UK	UK	UK	UK	UK	UK
Time period of purchase to storage	5 mins.	5 mins.	5 mins.	5 mins.	5 mins.	5 mins.	5 mins.
Storage conditions prior to handling/preparation	5°C	5°C	5°C	5°C	5°C	5°C	5°C
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Jalfrezi Sauce – CP036B

FOOD ITEM	Jalfrezi Cooking Sauce	Jalfrezi Cooking Sauce	Jalfrezi Cooking Sauce	Jalfrezi Cooking Sauce	Jalfrezi Cooking Sauce	Jalfrezi Cooking Sauce	Jalfrezi Cooking Sauce
Food Code	CP036B	CP036B	CP036B	CP036B	CP036B	CP036B	CP036B
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending	Blending	Blending
Date of procedure	27-04-2010	27-04-2010	27-04-2010	27-04-2010	27-04-2010	27-04-2010	27-04-2010
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800
Quantity of each multiple sample	44.5g	44.5g	44.5g	44.5g	44.5g	44.5g	44.5g
Sample final weight							
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
Notes:							

Jalfrezi Sauce – CP036B

FOOD ITEM	Jalfrezi Cooking Sauce	Jalfrezi Cooking Sauce					
Food Code	CP036B	CP036B					
Food name (as on packaging)	Morrison's Indian sauce Jalfrezi	Uncle Ben's Jalfrezi sauce					
Ingredients list	Water, tomatoes, onion, red pepper, green pepper, rapeseed oil, sugar, concentrated puree, dried onion, modified maize starch, mixed spices, desiccated coconut, salt, garlic, ginger, acetic acid, paprika oleoresin, dried coriander leaf, crushed chillies, citric acid	Tomatoes (55%), onions (8%), red peppers (8%), water, roasted onion paste (onion, sunflower oil, salt), green peppers (3%), lemon juice, sunflower oil, corn flour, sugar, mixed spices, curry powder, coriander, chilli paste (chillies, salt) (1%), garlic, ginger, salt					
Container/Packaging type	Glass jar	Glass jar					
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient					
Presence of noticeable blemishes	None	None					
FOOD SAMPLING							
Location & outlet	Morrison's	Sainsbury's					
Date of purchase or collection	26-04-2010	26-04-2010					
Food us by/ expiry date	15-09-2011	17-09-2011					
Gross weight/volume	500g	350g					
Place of origin if known	UK	UK					
Time period of purchase to storage	5 mins	5 mins					
Storage conditions prior to handling/preparation	5°C	5°C					
Home Made Foods							

Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Jalfrezi Sauce – CP036B

FOOD ITEM	Jalfrezi Cooking Sauce	Jalfrezi Cooking Sauce					
Food Code	CP036B	CP036B					
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending					
Date of procedure	27-04-2010	27-04-2010					
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800					
Quantity of each multiple sample	44.5g	44.5g					
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container					
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010					
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van					
Notes:							

Balti Sauce – CP037B

FOOD ITEM	Balti Cooking Sauce	Balti Cooking Sauce	Balti Cooking Sauce	Balti Cooking Sauce	Balti Cooking Sauce	Balti Cooking Sauce	Balti Cooking Sauce
Food Code	CP037B	CP037B	CP037B	CP037B	CP037B	CP037B	CP037B
Food name (as on packaging)	Tesco Balti coking sauce	Patak's Balti sauce	The Curry Leaf Balti cooking sauce	Loyd Grossman Balti	Sharwoods Balti Cooking Sauce	Seeds of Change balti medium/hot organic Indian sauce	ASDA Balti cooking sauce
Ingredients list	Water, tomato puree (20%), tomato (19%), onion (9%), green pepper (4%), red pepper (4%), vegetable oil, dried fried onions (3.5%), coriander leaf (3.5%), yogurt, lemon juice from concentrate, modified maize starch, curry powder, ground almonds, sugar, salt, ground cumin, ground coriander, acidity regulator (lactic acid), garlic puree, ground ginger, dried red chilli, garam masala, ground cardamom, ground fennel, cayenne pepper	Water, onion (23%), tomato (15%), red & green peppers (6%), vegetable oil, sugar, mixed spices (contains mustard), concentrated tomato purée, modified maize starch, garlic, ginger, salt, lemon juice, cumin, lactic acid, cracked black pepper, cracked coriander seeds, colour: paprika extract, dried coriander leaf, fennel seeds, acetic acid, dried crushed chilli, dried fenugreek leaf	Water, tomato puree (20%), tomato (19%), onion (9%), green pepper (4%), red pepper (4%), dried fried onions (3.5%), coriander leaf (3.5%), vegetable oil, yogurt, lemon juice from concentrate, modified maize starch, curry powder, ground almonds, sugar, salt, ground cumin, ground coriander, acidity regulator (lactic acid), garlic puree, ground ginger, dried red chilli, garam masala, ground cardamom, ground fennel, cayenne pepper	Onions (33%), diced tomatoes in juice (20%), water, red and green peppers (12%), curry paste (sunflower oil, water, salt, sugar, coriander, garlic powder, red pepper powder, tomato powder, cumin, cassia, onion powder, turmeric, colour (turmeric extract), ginger, chilli, fennel), sunflower oil, sugar, garlic purée, spices (turmeric, paprika, cardamom, fennel, fenugreek, cumin), tomato paste, concentrated lemon juice, coriander, modified maize	Chopped tomatoes (35%), water, onion (20%), vegetable oil, ginger puree, modified maize starch, tomato paste (1.6%), mixed spices, chopped coriander (1.4%), sugar, salt, cumin seeds, lactic acid	Tomatoes (61%), onion, red pepper, sunflower oil, green pepper, coriander, tapioca starch, cane sugar, sea salt, lemon juice concentrate, cumin (0.5%), garlic, ginger, turmeric, water, fennel powder (0.1%), paprika powder, black pepper, cayenne pepper, fenugreek, cardamom (0.04%), cinnamon (0.02%), cloves	Water, tomatoes (21%), tomato purée (19%), onion (11%), vegetable oil, dried fried onion (3.5%) [vegetable fat, potato starch], coriander leaf (3.5%), red pepper (2.7%), green pepper (2.7%), low fat yoghurt (2.2%) (milk), curry powder (1.3%) [coriander, fenugreek, turmeric, cumin, salt, mustard powder, rice flour, chilli, paprika, fennel, garlic, onion, cinnamon, cloves, ginger, pepper, nutmeg, bay], lemon juice from concentrate, ground almonds (nuts), sugar, salt, maize starch, red

				starch, dried red chilli, salt			chillies, cumin, coriander, lactic acid, garlic , colour (plain caramel), cardamom , ginger, fennel, cayenne pepper
Container/Packaging type	Glass jar	Can	Glass jar	Glass jar	Glass jar	Glass jar	Glass jar
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient
Presence of noticeable blemishes	None	None	None	None	None	None	None
FOOD SAMPLING							
Location & outlet	Tesco	Morrison's, Leeds	Tesco	Tesco	Tesco	ASDA	ASDA
Date of purchase or collection	23-04-2010	26-04-2010	23-04-2010	23-04-2010	23-04-2010	26-04-2010	26-04-2010
Food us by/ expiry date	06-2011	02-2013	08-2011	07-2011	07-2011	02-03-2011	23-08-2011
Gross weight/volume	500g	283g	500g	425g	420g	350g	320g
Place of origin if known	UK	UK	UK	UK	UK	UK	UK
Time period of purchase to storage	5 mins.	15 mins.	5 mins.	5 mins.	5 mins.	5 mins.	5 mins.
Storage conditions prior to handling/preparation	5°C	5°C	5°C	5°C	5°C	5°C	5°C
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Balti Sauce – CP037B

FOOD ITEM	Balti Cooking Sauce	Balti Cooking Sauce	Balti Cooking Sauce	Balti Cooking Sauce	Balti Cooking Sauce	Balti Cooking Sauce	Balti Cooking Sauce
Food Code	CP037B	CP037B	CP037B	CP037B	CP037B	CP037B	CP037B
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending	Blending	Blending
Date of procedure	27-04-2010	27-04-2010	27-04-2010	27-04-2010	27-04-2010	27-04-2010	27-04-2010
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800
Quantity of each multiple sample	40g	40g	40g	40g	40g	40g	40g
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
Notes:							

Balti Sauce – CP037B

FOOD ITEM	Balti Cooking Sauce	Balti Cooking Sauce	Balti Cooking Sauce				
Food Code	CP037B	CP037B	CP037B				
Food name (as on packaging)	Sainsbury's Taste The Difference Balti Sauce	Sainsbury's Balti curry sauce	ASDA Extra Special Balti cooking sauce				
Ingredients list	Water, onion (24%); tomato (15%); rapeseed oil; tomato paste (5%); onion puree (4%); red pepper (3%); green pepper (3%); yellow pepper (3%); sugar; salt; cornflour; garlic purée; coriander powder; paprika powder; ginger purée; coriander; fennel powder; turmeric powder; citric acid; cumin seed; garam masala; cinnamon powder; chilli powder.onion puree	Water, onion; tomato (10%); rapeseed oil; onion puree; tomato paste (3%); red pepper (2%); green pepper (2%); yellow pepper (2%); cornflour; salt; garlic purée; coriander powder; paprika powder; ginger purée; sugar; fennel powder; garam masala; turmeric powder; citric acid; cumin seed; black pepper; chilli powder; cinnamon powder.onion puree contains: onion, rapeseed oil.garam masala contains: black pepper, cardamom powder, cinnamon powder, clove	Water, tomatoes (20%), red peppers (10%), tomatoe purée, refined sunflower oil, onions (6%), balti sauce seasoning (5%) [garlic powder, cumin, coriander, chilli powder, ginger, paprika, kalonji seeds, cinnamon, cardamom , fennel, fenugreek seed, turmeric] , sugar, garlic purée, ginger purée, maize starch, sal , dried fenugreek, kalonji seeds				

		powder, fennel powder, cumin powder, coriander powder, bay leaf					
Container/Packaging type	Glass jar	Glass jar	Glass jar				
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient				
Presence of noticeable blemishes	None	None	None				
FOOD SAMPLING							
Location & outlet	Sainsbury's.co.uk	Sainsbury's.co.uk	ASDA.co.uk				
Date of purchase or collection	26-04-2010	26-04-2010	26-04-2010				
Food us by/ expiry date	08-2011	09-2011	01-2011				
Gross weight/volume	350g	500g	360g				
Place of origin if known	UK	UK	UK				
Time period of purchase to storage	5 mins.	5 mins	5 mins.				
Storage conditions prior to handling/preparation	5°C	5°C	5°C				
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Balti Sauce – CP037B

FOOD ITEM	Balti Cooking Sauce	Balti Cooking Sauce	Balti Cooking Sauce				
Food Code	CP037B	CP037B	CP037B				
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending				
Date of procedure	27-04-2010	27-04-2010	27-04-2010				
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800				
Quantity of each multiple sample	40g	40g	40g				
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container				
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010				
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van				
Notes:							

Madras Sauce – CP038B

FOOD ITEM	Madras Cooking Sauce	Madras Cooking Sauce	Madras Cooking Sauce	Madras Cooking Sauce	Madras Cooking Sauce	Madras Cooking Sauce	Madras Cooking Sauce
Food Code	CP038B	CP038B	CP038B	CP038B	CP038B	CP038B	CP038B
Food name (as on packaging)	ASDA Madras cooking sauce	ASDA Extra Special madras cooking sauce	Loyd Grossman madras sauce	Patak's madras sauce - hot	Morrison's madras sauce	Minara's Concentrated madras sauce - hot	Sharwoods madras cooking sauce- hot
Ingredients list	Water, tomatoes (23%), tomato purée (17%), onion (14%), creamed coconut (3.4%), curry paste (2.6%) [vegetable oil, sugar, water, lemon juice concentrate, garlic, onion, salt, coriander leaf, ginger, coriander, cumin, cardamom, paprika, cinnamon, cumin seeds, fennel, cloves, chilli powder, fenugreek, acidity regulator (acetic acid), black pepper, black onion seeds], maize starch, red chillies (2.1%), vegetable oil, coriander leaf, sugar, lemon	Water, tomatoes (14%), onions (10%), tomato purée, refined sunflower oil, creamed coconut (7%), yoghurt (milk), madras sauce seasoning (3.7%) [paprika, garlic powder, chilli powder, coriander, cumin, ginger, cinnamon, clove, fennel, cardamom, mustard seed, turmeric], sugar, garlic purée, coriander leaves, salt, ginger purée, dessicated coconut, maize starch, acidity regulator (citric acid), fenugreek	Diced tomatoes in juice (43%), water, onion (11%), curry paste (sunflower oil, water, salt, paprika, sugar, coriander, tomato powder, garlic powder, onion powder, apple powder, turmeric, ginger, cinnamon, ground chilli, cumin, mango powder, natural flavourings), sunflower oil, coriander (2.5%), ground almonds, spices (cumin seeds, fenugreek seeds, mustard seeds, black pepper, green cardamom, kashmiri chilli, fennel, turmeric), ginger purée, garlic purée, butter, sugar,	Water, tomato (20%), onion (18%), vegetable oil, modified maize starch, mixed spices (contains mustard), sugar, concentrated tomato purée, lemon juice, coriander, paprika, cumin, garlic, salt, acetic acid, ginger, fenugreek, cumin seeds, curry leaf, dried crushed chilli, mustard seeds, dried coriander leaf	Water, tomato, onion, vegetable oil, sugar, ground peanuts, mixed spices, tomato puree, modified maize starch, dried onion, butter, garlic, salt, ginger, cumin, acetic acid, concentrated lemon juice, dried coriander leaf, dried cruches red chilli, dried fenugreek leaf, cumin seeds, natural colour (paprika extract).	Water, chopped tomatoes, tomato puree, vegetable oil, onions, coriander, salt, turmeric, coconut, paprika, cumin, ginger, chilli, starch, garlic, mixed spices	Water, chopped tomatoes, fried onions (20%) (onions, vegetable oil), vegetable oil, ginger puree, concentrated tomato puree, mixed spices, modified starch, sugar, desiccated coconut (1%), salt, garlic puree, chilli powder, ground cumin, lactic acid

	juice from concentrate, colours (plain caramel, paprika extract), salt, onion seed, ground carnamom, chilli powder, ground cumin, acidity regulator (lactic acid)		concentrated lemon juice, red chilli, tomato paste, curry leaves				
Container/Packaging type	Glass jar	Glass jar	Glass jar	Glass jar	Glass jar	Glass jar	Glass jar
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient
Presence of noticeable blemishes	None	None	None	None	None	None	None
FOOD SAMPLING							
Location & outlet	ASDA.co.uk	ASDA.co.uk	Tesco.co.uk	ASDA.co.uk	Morrison's, Leeds	Tesco.co.uk	Tesco.co.uk
Date of purchase or collection	26-04-2010	26-04-2010	23-04-2010	26-03-2010	26-04-2010	23-04-2010	23-04-2011
Food us by/ expiry date	08-06-2011	12-2010	09-2011	14-04-2011	29-09-2011	01-2012	07-2011
Gross weight/volume	570g	360g	425g	500g	500g	300g	420g
Place of origin if known	UK	UK	UK	UK	UK	UK	UK
Time period of purchase to storage	5 mins.	5 mins.	5 mins.	5 mins.	15 mins.	5 mins.	5 mins.
Storage conditions prior to handling/preparation	5°C	5°C	5°C	5°C	5°C	5°C	5°C
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Madras Sauce – CP038B

FOOD ITEM	Madras Cooking Sauce	Madras Cooking Sauce	Madras Cooking Sauce	Madras Cooking Sauce	Madras Cooking Sauce	Madras Cooking Sauce	Madras Cooking Sauce
Food Code	CP038B	CP038B	CP038B	CP038B	CP038B	CP038B	CP038B
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending	Blending	Blending
Date of procedure	27-04-2010	27-04-2010	27-04-2010	27-04-2010	27-04-2010	27-04-2010	27-04-2010
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800
Quantity of each multiple sample	50g	50g	50g	50g	50g	50g	50g
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
Notes:							

Madras Sauce – CP038B

FOOD ITEM	Madras Cooking Sauce						
Food Code	CP038B						
Food name (as on packaging)	Tesco Madras cooking sauce						
Ingredients list	Tomato (45%), water, tomato purée (13%), onions (10%), vegetable oil, curry paste (contains cinnamon), ground almonds (1.5%), dried onion (1.5%), modified maize starch, coriander leaf, lemon juice from concentrate, sugar, fenugreek, salt, chilli powder, garlic purée, cumin, cardamom, chilli infused oil, acidity regulators (lactic acid, citric acid), ginger, turmeric, colour (paprika extract), fenugreek leaf						
Container/Packaging type	Glass jar						
State of food as purchased (e.g. chilled, frozen, warm)	Ambient						
Presence of noticeable blemishes	None						
FOOD SAMPLING							
Location & outlet	Tesco.co.uk						
Date of purchase or collection	23-04-2010						

Food us by/ expiry date	06-2011						
Gross weight/volume	500g						
Place of origin if known	UK						
Time period of purchase to storage	5 mins.						
Storage conditions prior to handling/preparation	5°C						
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Madras Sauce – CP038B

FOOD ITEM	Madras Cooking Sauce						
Food Code	CP038B						
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending						
Date of procedure	27-04-2010						
Equipment used	Kenwood Blender FP800						
Quantity of each multiple sample	50g						
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container						
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010						
Method of transport/storage (e.g. chilled)	Refrigerated Van						
Notes:							

Dopiaza Sauce – CP039B

FOOD ITEM	Dopiaza Cooking Sauce	Dopiaza Cooking Sauce	Dopiaza Cooking Sauce	Dopiaza Cooking Sauce	Dopiaza Cooking Sauce		
Food Code	CP039B	CP039B	CP039B	CP039B	CP039B		
Food name (as on packaging)	Patak's Dopiaza - medium	Tesco Dopiaza cooking sauce	Loyd Grossman Dopiaza	Tesco Finest Dopiaza sauce	ASDA Extra Special Dopiaza cooking sauce		
Ingredients list	Water, onion (23%), tomato (18%), vegetable oil , concentrated tomato purée (3%), mixed spices, garlic, sugar, ginger, modified maize starch, salt, coriander, cumin, fennel, lactic acid, roasted cumin, acetic acid, dried fenugreek leaf, dried coriander leaf, dried min , colour: paprika extract	Tomato puree, onion (35%), lemon juice from concentrate, vegetable oil, garlic puree, ginger puree, coriander leaf, coconut, ground roasted coriander, yogurt, sugar, salt, cumin seeds, ground roasted cumin, double cream, chilli powder, ground turmeric, ground cardamom, garam masala, acidity regulator (lactic acid), ground cayenne pepper	Diced tomatoes in juice (38%), fried onion (21%) (onion, vegetable oil), water , onion (7%), sunflower oil, tomato paste, sugar, ginger purée, garlic purée (1.4%), coriander (1.4%), spices (coriander, kashmiri chilli, cumin, turmeric, cassia, cardamom, clove), salt , concentrated lemon juice, garlic powder, onion extract	Water, chopped tomato (17%), onion (7%), shallot (4.5%), dried bombay onion (4%), sugar, tomato paste, maize starch, vegetable oil, mixed spices, garlic puree, unsalted butter, ginger puree, salt, acidity regulators (acetic acid, citric acid), roasted cumin, cumin seed, dried coriander leaf, fenugreek leaf	Red and white diced onions (29%), water, double cream (10%) (milk), refined sunflower oil, dopiaza seasoning (5.0%) [garlic powder, asafoetida, onion powder, paprika, chilli powder, coriander, cumin, ginger, turmeric, kalonji seeds, mustard seeds, cinnamon, clove, fennel], tomato purée, sugar, garlic purée , coriander leaves (3.0%), salt, ginger purée, maize starch, kalonji seeds		
Container/Packaging type	Glass jar	Glass jar	Glass jar	Glass jar	Glass jar		
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient	Ambient		
Presence of noticeable blemishes	None	None	None	None	None		
FOOD SAMPLING							
Location & outlet	Tesco.co.uk	Tesco.co.uk	ASDA.co.uk	Tesco.co.uk	ASDA.co.uk		
Date of purchase or collection	23-04-2010	23-04-2010	26-04-2010	23-04-2010	26-04-2010		
Food us by/ expiry date	11-09-2011	08-2011	08-2011	17-06-2011	01-2011		

Gross weight/volume	500g	500g	350g	350g	360g		
Place of origin if known	UK	UK	UK	UK	UK		
Time period of purchase to storage	5 mins.	5 mins.	5 mins.	5 mins.	5 mins.		
Storage conditions prior to handling/preparation	5°C	5°C	5°C	5°C	5°C		
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Dopiazza Sauce – CP039B

FOOD ITEM	Dopiazza Cooking Sauce	Dopiazza Cooking Sauce	Dopiazza Cooking Sauce	Dopiazza Cooking Sauce	Dopiazza Cooking Sauce		
Food Code	CP039B	CP039B	CP039B	CP039B	CP039B		
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending		
Date of procedure	27-04-2010	27-04-2010	27-04-2010	27-04-2010	27-04-2010		
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800		
Quantity of each multiple sample	80g	80g	80g	80g	80g		
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container		
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010		
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van		
Notes:							

Tikka Masala Sauce – CP040B

FOOD ITEM	Tikka Masala Coking Sauce	Tikka Masala Coking Sauce	Tikka Masala Coking Sauce	Tikka Masala Coking Sauce	Tikka Masala Coking Sauce	Tikka Masala Coking Sauce	Tikka Masala Coking Sauce
Food Code	CP040B	CP040B	CP040B	CP040B	CP040B	CP040B	CP040B
Food name (as on packaging)	Tesco Tikka cooking sauce	ASDA Organics tikka masala cooking sauce	Patak's tikka masala cooking sauce	Loyd Grossman tikka masala	Tesco Light Choices tikka masala cooking sauce	Tesco The Curry Leaf Tikka masala cooking sauce	Sainsbury's Tikka masala cooking sauce
Ingredients list	Water, tomato puree, onion, coconut (5%), sugar, double cream (4.5%), yogurt (3.5%), lemon juice from concentrate, modified maize starch, coriander leaf (2%), vegetable oil, salt, dried garlic, colour (paprika extract), acidity regulators (lactic acid, acetic acid), ginger, coriander, cumin, cardamom, paprika, chilli powder, cinnamon, cumin seed, fennel, clove, fenugreek, black pepper, black onion seed	Water, tomato purée, onion (12%), single cream (10%) (milk), creamed coconut (6%) , sugar , sunflower oil, low fat yogurt (4.0%), lemon juice from concentrate, coriander leaf (3.0%), maize starch , ground coriander, ground cumin, ground ginger, sea salt , lactic acid , ground cardamom, stabiliser (xanthan gum) , ground nutmeg, ground turmeric, ground cinnamon, ground black pepper, ground paprika, chilli powder, ground cayenne	Water, tomato (18%), onion, cream (8%), yogurt (8%), vegetable oil, modified maize starch, mixed spices, concentrated tomato purée, sugar, lemon juice, garlic, salt, ginger, coriander, cumin seeds, colour: paprika extract, cracked black pepper, lactic acid, dried coriander leaf, acetic acid, natural coriander leaf flavour, dried crushed chilli	Tomatoes (28%), water, fried onion (onion, vegetable oil), double cream (6%), sunflower oil, honey (5%), tomato paste, natural yoghurt (2.6%), spices (1.7%) (cumin, coriander, chilli, cassia, caraway, fenugreek, black pepper, turmeric, clove, nutmeg, black cardamom), ginger purée, coconut cream, garlic purée, coriander, sugar, salt, concentrated lemon juice, modified maize starch	Water, tomato puree (12%), onion (10%), curry paste, yogurt (4.5%), dried skimmed milk, sugar, modified maize starch, lemon juice from concentrate, double cream (1%), coriander leaf, coconut (1%), acidity regulator (lactic acid), colour (paprika extract), salt, vegetable oil, curry paste contains: vegetable oil, sugar, water, concentrated lemon juice, dried garlic, onion, salt, coriander leaf, ginger, coriander, cumin, cardamom, paprika,	Water, tomato puree, onion, coconut (5%), sugar, lemon juice from concentrate, double cream (5%), yogurt (3.5%), modified maize starch, coriander leaf (2.5%), vegetable oil, salt, dried garlic, colour (paprika extract), acidity regulators (lactic acid, acetic acid), ginger, coriander, cumin, cardamom, paprika, chilli powder, cinnamon, cumin seeds, fennel, cloves, fenugreek, black pepper, black onion seeds	Water; onion puree; cream (from cows' milk); rapeseed oil; tomato purée (4%); tomato (4%); coconut cream (4%); tomato concentrate (2%); sugar; cornflour; ginger purée; garlic purée; coriander powder; salt; coriander; paprika powder; chilli powder; citric acid; garam masala; fenugreek leaf (0.06%); turmeric powder.onion puree contains: onion, rapeseed oil

					cinnamon, cumin seeds, fennel, clove, chilli powder, fenugreek, acidity regulator (acetic acid), black pepper, onion seeds		
Container/Packaging type	Glass jar	Glass jar	Glass jar	Glass jar	Glass jar	Glass jar	Glass jar
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient
Presence of noticeable blemishes	None	None	None	None	None	None	None
FOOD SAMPLING							
Location & outlet	Tesco.co.uk	ASDA.co.uk	Tesco.co.uk	Tesco.co.uk	Tesco.co.uk	Tesco.co.uk	Sainsbury's.co.uk
Date of purchase or collection	23-04-2010	26-04-2010	23-04-2010	23-04-2010	23-04-2010	23-04-2010	26-04-2010
Food us by/ expiry date	09-2011	02-06-2011	01-09-2011	08-2011	07-2011	0-2011	09-2011
Gross weight/volume	500g	440g	500g	660g	500g	500g	500g
Place of origin if known	UK	UK	UK	UK	UK	UK	UK
Time period of purchase to storage	5 mins.	5 mins.	5 mins.	5 mins.	5 mins.	5 mins.	5 mins.
Storage conditions prior to handling/preparation	5°C	5°C	5°C	5°C	5°C	5°C	5°C
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Tikka Masala Sauce – CP040B

FOOD ITEM	Tikka Masala Coking Sauce	Tikka Masala Coking Sauce	Tikka Masala Coking Sauce	Tikka Masala Coking Sauce	Tikka Masala Coking Sauce	Tikka Masala Coking Sauce	Tikka Masala Coking Sauce
Food Code	CP040B	CP040B	CP040B	CP040B	CP040B	CP040B	CP040B
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending	Blending	Blending
Date of procedure	27-04-2010	27-04-2010	27-04-2010	27-04-2010	27-04-2010	27-04-2010	27-04-2010
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800
Quantity of each multiple sample	33.4g	33.4g	33.4g	33.4g	33.4g	33.4g	33.4g
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
Notes:							

Tikka Masala Sauce – CP040B

FOOD ITEM	Tikka Masala Coking Sauce	Tikka Masala Coking Sauce	Tikka Masala Coking Sauce	Tikka Masala Coking Sauce	Tikka Masala Coking Sauce		
Food Code	CP040B	CP040B	CP040B	CP040B	CP040B		
Food name (as on packaging)	Sharwoods Tikka masala sauce mild/medium	Meena's Premium tikka masalaauce	Uncle Ben's Tikka masala sauce - medium	Weight Watchers Tikka masala sauce with coriander	Morrison's Indina sauce tikka masala		
Ingredients list	Water, greek style yoghurt, double cream (8%), sugar, onions, concentrated tomato puree (4%), modified starch, concentrated whole tomatoes (1.8%), mixed spices, vegetable oil, ginger puree, creamed coconut, salt, garlic puree, desiccated coconut, ground coriander, chopped coriander, lemon juice concentrate, lactic acid, citric acid, colour: paprika extract	Water, tomato (18%), cream, onion (12%), sugar, yogurt, vegetable oil, spices (contains mustard), modified maize starch, salt, cardamom, concentrated tomato purée, concentrated lemon juice, garlic, ginger, spirit vinegar, colour: paprika extract, cumin, fennel, cumin seeds, dried coriander leaf, dried crushed chilli, cinnamon, natural coriander leaf flavour, lactic acid, cracked black pepper, clove, citric acid	Tomatoes (60%), onions, skimmed yoghurt (5%), fresh cream (4%), tomato paste, sugar, sunflower oil, lemon juice, roasted onion paste (onion, sunflower oil, salt), corn flour, mixed spices, coriander (1%), garlic, salt, curry powder, ginger, herb	Water, onion, lemon juice from concentrate, yogurt (6%), curry paste (5%) (vegetable oil, sugar, water, lemon juice concentrate, garlic, onion, salt, coriander leaf, ginger, coriander, cumin, cardomom, paprika, cinnamon, cumin seeds, fennel cloves, chilli powder, fenugreek, acidity regulator: acetic acid, black pepper, black onion seeds), cream (4.6%), skimmed milk powder, maize starch, sugar, tomato purée, coriander leaf (1.4%), colour: paprika extract,	Water, onion, cream, tomato, yogurt, vegetable oil, sugar, modified maize starch, concentrated tomato puree, mixed spices, coriander leaf, garlic, ginger, dried onion, salt, acetic acid, paprika extract, concentrated lemon juice, dried fenugreek leaf.		

				chilli powder			
Container/Packaging type	Glass jar	Glass jar	Glass jar	Glass jar	Glass jar		
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient	Ambient		
Presence of noticeable blemishes	None	None	None	None	None		
FOOD SAMPLING							
Location & outlet	Tesco.co.uk	Morrison's, Leeds	Tesco.co.uk	Morrison's, Leeds	Tesco.co.uk		
Date of purchase or collection	23-04-2010	26-04-2010	23-04-2010	26-04-2010	23-04-2010		
Food us by/ expiry date	09-2011	04-08-2011	25-03-2011	06-2011	09-2011		
Gross weight/volume	420g	425g	500g	350g	350g		
Place of origin if known	UK	UK	UK	UK	UK		
Time period of purchase to storage	5 mins.	15 mins.	5 mins.	15 mins.	5 mins.		
Storage conditions prior to handling/preparation	5°C	5°C	5°C	5°C	5°C		
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Tikka Masala Sauce – CP040B

FOOD ITEM	Tikka Masala Coking Sauce	Tikka Masala Coking Sauce	Tikka Masala Coking Sauce	Tikka Masala Coking Sauce	Tikka Masala Coking Sauce		
Food Code	CP040B	CP040B	CP040B	CP040B	CP040B		
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending		
Date of procedure	27-04-2010	27-04-2010	27-04-2010	27-04-2010	27-04-2010		
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800		
Quantity of each multiple sample	33.4g	33.4g	33.4g	33.4g	33.4g		
Sample final weight							
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container		
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010		
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van		
Notes:							

Biryani Spice – CP041B

FOOD ITEM	Biryani Spice	Biryani Spice	Biryani Spice	Biryani Spice	Biryani Spice		
Food Code	CP041B	CP041B	CP041B	CP041B	CP041B		
Food name (as on packaging)	Schwartz chicken biryani recipe mix	Laziza International biryani	Laziza International Sindhi biryani	Laziza International Pulao biryani	Laziza International Bombay biryani		
Ingredients list	Sea salt, dried onion, roasted ginger (10%), roasted cumin seed (10%), roasted dried garlic, coriander leaf, yeast extract (contains barley, wheat), roasted coriander seed, brown mustard seed, citric acid, fennel seed, cardamom (3%), coriander seed, bay leaves, cinnamon (2%), black pepper, dried chillies, turmeric, colour (turmeric)	Red chilli, coriander, tumeric, cumin seeds, black pepper, cubebs, clove, cardamom, star anise, cinnamon, bay leaves, mace, dried mango, dried garlic, dried ginger, salt	Salt, red chilli, dried plums with pits, paprika, coriander, turmeric, cumin, cinnamon, clove, black pepper, ginger, black cumin, fennel, carom, brown cardamom, natural & artificial food flavours, (screw pine), papain	Red chilli, coriander, salt, turmeric, roasted cumin powder, dried garlic, dried ginger, black pepper, clove, cardamom, bay leaves, cinnamon, saffron, pine essence, food colour E-102 (FD and C yellow 5), food colour E-110 (FD and C yellow 6).	Red chilli, coriander, salt, cumin seeds, turmeric, black pepper, paprika, dry plums, cardamoms, dried garlic 4%, caraway seeds, cinnamon, clove, bay leaves, mace, nigella indica seeds and saffron		
Container/Packaging type	Plastic pouch	Paper box & plastic pouch	Paper box & plastic pouch	Paper box & plastic pouch	Paper box & plastic pouch		
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient	Ambient		
Presence of noticeable blemishes	None	None	None	None	None		
FOOD SAMPLING							
Location & outlet	Tesco.co.uk	Abubakar, Leeds	Abubakar, Leeds	Abubakar, Leeds	Abubakar, Leeds		
Date of purchase or collection	23-04-2010	27-04-2010	27-04-2010	27-04-2010	27-04-2010		
Food us by/ expiry date	21-01-2012	11-2012	07-2013	02-2013	02-2013		
Gross weight/volume	90g (30gX3)	100g	130g	130g	130g		
Place of origin if known	UK	Pakistan	Pakistan	Pakistan	Pakistan		
Time period of purchase to storage	5 mins.	15 mins.	15 mins.	15 mins.	15 mins.		

Storage conditions prior to handling/preparation	5°C	5°C	5°C	5°C	5°C		
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Biryani Spice – CP041B

FOOD ITEM	Biryani Spice	Biryani Spice	Biryani Spice	Biryani Spice	Biryani Spice		
Food Code	CP041B	CP041B	CP041B	CP041B	CP041B		
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending		
Date of procedure	28-04-2010	28-04-2010	28-04-2010	28-04-2010	28-04-2010		
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800		
Quantity of each multiple sample	80g	80g	80g	80g	80g		
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container		
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010		
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van		
Notes:							

Curry Sauce – CP042B

FOOD ITEM	Curry Cooking Sauce	Curry Cooking Sauce	Curry Cooking Sauce	Curry Cooking Sauce	Curry Cooking Sauce	Curry Cooking Sauce	Curry Cooking Sauce
Food Code	CP042B	CP042B	CP042B	CP042B	CP042B	CP042B	CP042B
Food name (as on packaging)	Seasonal Pioneers Sri-Lankan curry sauce	Patak's Karai curry sauce	Uncle Ben's Thai coconut curry - mild	Levi Roots Caribbean curry sauce	Sharwoods Thai mussaman curry	ASDA Chinese style curry cooking sauce	ASDA Instant curry sauce
Ingredients list	Coconut milk (25%), water, spinach, red onions, white onions, white wine vinegar, sunflower oil, sri lankan curry powder (coriander, fenugreek, cumin, fennel, cayenne, cinnamon, cardamom, curry leaves, cloves) (1.3%), ginger root, garlic, dried red chillies, sea salt, tamarind, vegetable boullion powder (contains celery), concentrated lemon juice, natural thickener: guar gum, curry leaves, fenugreek leaves, ground fenugreek seeds, turmeric	Water, tomato (15%), onion (10%), yogurt, vegetable oil, sugar, ginger (3%), garlic, concentrated tomato purée, mixed spices (contains mustard), modified maize starch, salt, creamed coconut, fennel, cumin, lactic acid, acetic acid, dried coriander leaf, dried fenugreek leaf, colour: paprika extract, dried crushed chilli, ground ginger	Water, vegetable (28%) (carrots, onions, baby corn, tomatoes, green and red peppers), sugar, coconut and desiccated coconut (3.5%), bamboo shoots (3%), modified maize starch, creamer (palm fat, lactose, milk protein), bouillon (milk, celery), onion powder, sunflower oil, lactic acid, salt, skimmed milk powder, curry powder, mixed spices, flavour, colour (beta carotene)	Water, onion (15%), vegetable oil, sugar, spring onions, cornflour, concentrated tomato puree, scotch bonnet chilli, mixed spices, salt, allspice, dried thyme, citric acid, cayenne pepper	Water, coconut milk (22%), mussaman curry paste (8%) (onion, salt, red chillies, galangal, lemon grass, coriander, kaffir lime peel, nutmeg, garlic, pepper, tamarind, cardamom, cinnamon, acetic acid, star anise), sugar, peanut butter (peanuts (4%), sugar, palm oil, salt, peanut oil), modified starch, anchovy extract, lemon grass, galangal, tamarind concentrate, lime leaf, lactic acid	Water, onion (12%), curry seasoning (wheat flour, hydrogenated palm oil, salt, modified maize starch, vegetable oil, rusk, sugar, turmeric, fenugreek, aniseed, cumin, garlic, onion), peas (6%), creamed coconut (2%), sugar, sunflower oil, modified maize starch, curry seasoning (coriander, flavouring, turmeric, cumin, salt, sugar (coconut milk powder, garlic powder, soy sauce, fenugreek, onion powder pepper, chilli, cinnamon, cardamon,	Dried glucose syrup, modified potato starch, hydrogenated vegetable oil, curry powder (8%) (contains wheat and mustard), maltodextrin, onion powder, sugar, maize starch, salt, colour (curcumin), coconut milk powder, tomato powder, ground cumin, flavourings, citric acid, milk proteins, acidity regulator (potassium phosphates), chinese 5 spice (contains cinnamon), flavour enhance (disodium 5'-ribonucleotides), garlic extract,

						cloves, fennel, ginger), salt, lactic acid, cumin, chilli Powder	chilli extract
Container/Packaging type	Plastic pouch	Glass jar	Glass jar	Glass jar	Glass jar	Glass jar	Paper sachet
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient
Presence of noticeable blemishes	None	None	None	None	None	None	None
FOOD SAMPLING							
Location & outlet	Sainsbury's.co.uk	Tesco.co.uk	Sainsbury's.co.uk	Morrison's, Leds	Morrison's, Leeds	Morrison's, Leeds	ASDA.co.uk
Date of purchase or collection	26-04-2010	23-04-2010	26-04-2010	26-04-2010	26-04-2010	26-04-2010	26-04-2010
Food us by/ expiry date	08-2011	03-2012	01-06-2011	21-07-2011	10-03-2012	21-06-2011	02-2012
Gross weight/volume	400g	390g	500g	500g	500g	350g	60g
Place of origin if known	UK	UK	UK	UK	UK	UK	UK
Time period of purchase to storage	5 mins.	5 mins.	5 mins.	15 mins.	15 mins.	15 mins.	5 mins.
Storage conditions prior to handling/preparation	5°C						5°C
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Curry Sauce – CP042B

FOOD ITEM	Curry Cooking Sauce	Curry Cooking Sauce	Curry Cooking Sauce	Curry Cooking Sauce	Curry Cooking Sauce	Curry Cooking Sauce	Curry Cooking Sauce
Food Code	CP042B	CP042B	CP042B	CP042B	CP042B	CP042B	CP042B
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending	Blending	Blending
Date of procedure	28-04-2010	28-04-2010	28-04-2010	28-04-2010	28-04-2010	28-04-2010	28-04-2010
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800
Quantity of each multiple sample	50g	50g	50g	50g	50g	50g	50g
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
Notes:							

Curry Sauce – CP042B

FOOD ITEM	Curry Cooking Sauce						
Food Code	CP042B						
Food name (as on packaging)	Curry Cooking Sauce						
Ingredients list	CP042B						
Container/Packaging type	Homepride curry mildly spiced						
State of food as purchased (e.g. chilled, frozen, warm)	Water, tomatoes (22%), white grape juice from concentrate, vegetable oil, onion (5%), yoghurt (5%), sugar, creamed coconut (4%), lemon juice from concentrate (contains sulphur dioxide), desiccated coconut (2%), whipping cream, mixed spices, modified maize starch, milk proteins, salt, egg yolk, garlic, coriander, ginger puree, acidity regulator (lactic acid), curry powder, flavouring, colour (beta-carotene), natural flavourings, mustard powder,						

	glucose syrup						
Presence of noticeable blemishes	Glass jar						
FOOD SAMPLING	Ambient						
Location & outlet	None						
Date of purchase or collection							
Food us by/ expiry date	ASDAco.uk						
Gross weight/volume	26-04-2010						
Place of origin if known	09-2010						
Time period of purchase to storage	410g						
Storage conditions prior to handling/preparation	UK						
Home Made Foods	5 mins.						
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Curry Sauce – CP042B

FOOD ITEM	Curry Cooking Sauce						
Food Code	CP042B						
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending						
Date of procedure	28-04-2010						
Equipment used	Kenwood Blender FP800						
Quantity of each multiple sample	50g						
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container						
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010						
Method of transport/storage (e.g. chilled)	Refrigerated Van						
Notes:							

CP043B – Korma Sauce

FOOD ITEM	Korma Cooking Sauce	Korma Cooking Sauce	Korma Cooking Sauce	Korma Cooking Sauce	Korma Cooking Sauce	Korma Cooking Sauce	Korma Cooking Sauce
Food Code	CP043B	CP043B	CP043B	CP043B	CP043B	CP043B	CP043B
Food name (as on packaging)	Sainsbury's Freefrom korma cooking sauce	Seed of Change korma mildly spiced organic Indian sauce	Mumtaz korma sauce mil/medium	Patak's korma sauce mild/medium	Weight Watchers Korma sauce with flaked almonds	ASDA korma cooking sauce	Loyd Grossman korma sauce
Ingredients list	Water, onion (28%), coconut cream (14%), tomato purée, rapeseed oil, sugar, cornflour, lemon juice, spices (1%) (cumin, coriander powder, turmeric, paprika, cardamom, cinnamon), garlic, red chilli, ginger purée, sea salt, coriander	Water, cream, onion (8%), coconut (4.5%), cane sugar, tapioca starch, sunflower oil, desiccated coconut (2.8%), sea salt, coriander (0.5%), garlic, ginger, turmeric, cumin, cayenne pepper, paprika powder, cardamom (0.04%), cinnamon	Onions, tomatoes, double cream, coconut milk, pineapple, vegetable oil, garlic, condensed milk, desiccated coconut, ginger, mumtaz special spice blend, sultanas, sugar, mixed spices	Water, vegetable oil, desiccated coconut (10%), sugar, concentrated tomato puree, salt, ginger, garlic, coriander (4%), cumin, onion powder, acetic acid, turmeric, paprika, maize flour, mixed spices, lactic acid, dried coriander leaf.	Water, onion, lemon juice from concentrate, maize starch, sugar, skimmed milk powder, cream (2.4%), coconut milk (1.7%), creamed coconut (1%), ginger purée, garlic purée, ground almonds, flaked almonds (0.7%), garam masala, coriander, salt, acidity regulator: lactic acid, cumin, cardamom, colours: paprika extract, turmeric extract	Water, cream 14%) (milk), coconute milk (10%), onion (9%), creamed coconut (6%), lemon juice from concentrate, sugar, ground almonds (4%) (nuts), maize starch, skimmed milk powder, salt, garlic puree, ginger puree, coriander, garam masala (coriander, cassia, cumin, allspice, ginger, clove, nutmeg, mace, black pepper, dill, fennel, aniseed, chilli powder), acidity reglator (lactic acid), cumin, cardamom, colours (paprika extract, curcumin	Water, creamed coconut (12%), sugar, double cream (6%), ground almonds (4%), diced onions, onion puree, natural yoghurt, modified maize starch, curry paste (vegetable oil, coriander, cumin, turmeric, chilli, salt, garlic, ginger, citric acid, acetic acid), concentrated lemon juice, skimmed milk powder, garlic puree, salt, sunflower oil, seasoning (cardamom, cumin seeds, cumin, garam masala, turmeric, fennel seeds
Container/Packaging type	Paper pouch	Glass jar	Glass jar	Can	Glass jar	Glass jar	Glass jar

State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient
Presence of noticeable blemishes	None	None	None	None	None	None	None
FOOD SAMPLING							
Location & outlet	Sainsbury's.co.uk	Sainsbury's.co.uk	Tesco.co.uk	Tesco.co.uk	Tesco.co.uk	ASDA.co.uk	Tesco.co.uk
Date of purchase or collection	26-04-2010	26-04-2010	23-04-2010	23-04-2010	23-04-2010	26-04-2010	23-04-2010
Food us by/ expiry date	01-2011	01-02-2011	05-2011	03-2013	09-2011	08-2011	08-2011
Gross weight/volume	300g	350g	350g	280g	350g	320g	660g
Place of origin if known	UK	UK	UK	UK	UK	UK	UK
Time period of purchase to storage	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes
Storage conditions prior to handling/preparation	5°C	5°C	5°C	5°C	5°C	5°C	5°C
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

CP043B – Korma Sauce

FOOD ITEM	Korma Cooking Sauce	Korma Cooking Sauce	Korma Cooking Sauce	Korma Cooking Sauce	Korma Cooking Sauce	Korma Cooking Sauce	Korma Cooking Sauce
Food Code	CP043B	CP043B	CP043B	CP043B	CP043B	CP043B	CP043B
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending	Blending	Blending
Date of procedure	28-04-2010	28-04-2010	28-04-2010	28-04-2010	28-04-2010	28-04-2010	28-04-2010
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800
Quantity of each multiple sample	26.7g	26.7g	26.7g	26.7g	26.7g	26.7g	26.7g
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
Notes:							

CP043B – Korma Sauce

FOOD ITEM	Korma Cooking Sauce	Korma Cooking Sauce	Korma Cooking Sauce	Korma Cooking Sauce	Korma Cooking Sauce	Korma Cooking Sauce	Korma Cooking Sauce
Food Code	CP043B	CP043B	CP043B	CP043B	CP043B	CP043B	CP043B
Food name (as on packaging)	ASDA Extra Special korma cooking sauce	Morrison's Indian sauces korma	Uncle Ben's Indian korma sauce mild	Sharwoods Korma cooking sauce	Tesco Light Choices korma cooking sauce	ASDA korma cooking sauce	Tesco Korma cooking sauce
Ingredients list	Water, creamed coconut (14%), single cream (13%) (milk) , diced onions (9%) , yoghurt (6%) (milk) , sugar , korma seasoning (4.2%) [garlic powder, turmeric, coriander, ginger, chilli powder, paprika, cardamom seeds, cumin, cinnamon, cardamom, fennel, nutmeg, bay leaf], rose water (3.8%) , refined sunflower oil, garlic purée, ginger purée, maize starch, salt, acidity regulator (citric acid), coriander leaves	Water (17%), desiccated coconut (6.5%), creamed coconut (6.5%), suagr, vegetable oil, dried onion, modified maize starch, concentrated tomato puree, mixed spices, garlic, salt, ginger, lactic acid	Water, tomatoes, lemon juice, onions, fresh cream (7%), sugar, coconut (5%), desiccated coconut (3%), corn flour, sunflower oil, skimmed yoghurt, salt, curry powder, spices, cinnamon (0.05g) ginger, coriander, garlic	Water, single cream (26%), sugar, onions (6%), desiccated coconut (5%), modified starch, concentrated whole tomatoes, ginger puree, vegetable oil, concentrated tomato puree, mixed spices, garlic puree, salt, citric acid, lactic acid, ground cardamom, colour: lutein	Water, onion (11%), coconut milk (6%), lemon juice from concentrate, sugar, single cream (3.5%), modified maize starch, dried skimmed milk, almonds (2%), coconut cream powder (1%), ginger purée, garlic, salt, acidity regulators (lactic acid, citric acid), coriander, garam masala, cumin, cardamom, colour (paprika extract), turmeric	Water, cream (14%) (milk, coconut milk (10%), onion (9%), creamed coconut (6% , lemon juice from concentrat , sugar, ground almonds (4%) (nuts), maize starch, skimmed milk powder, salt, garlic purée, ginger purée, coriander, garam masala [coriander, cassia, cumin, allspice, ginger, clove, nutmeg, mace, black pepper, dill, fennel, aniseed, chilli], acidity regulator (lactic acid), cumin, cardamom, colours (paprika extract, curcumin)	reconstituted dried skimmed milk, water, tomato puree, coconut (8%), tomato, sugar, onion (4%), modified maize starch, double cream, vegetable oil, garlic puree,, salt, ginger puree,, acidity regulators (lactic acid, citric acid), coriander powder, garam masala, ginger powder, cumin powder, cardamom, turmeric, coriander leaf.
Container/Packaging type	Glass jar	Glass jar	Glass jar	Glass jar	Glass jar	Glass jar	Glass jar
State of food as purchased (e.g.	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient

chilled, frozen, warm)							
Presence of noticeable blemishes	None	None	None	None	None	None	None
FOOD SAMPLING							
Location & outlet	ASDA.co.uk	Morrison's, Leeds	Tesco.co.uk	Tesco.co.uk	Tesco.co.uk	ASDA.co.uk	Tescoco.uk
Date of purchase or collection	26-04-2010	26-04-2010	23-04-2010	23-04-2010	23-04-2010	26-04-2010	23-04-2010
Food us by/ expiry date	12-2010	15-09-2011	10-03-2011	08-2011	09-2011	27-07-2011	09-2011
Gross weight/volume	360	500g	490g	420g	500g	570g	500g
Place of origin if known	UK	UK	UK	UK	UK	UK	UK
Time period of purchase to storage	5 minutes	15 minutes	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes
Storage conditions prior to handling/preparation	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient	5°C
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

CP043B – Korma Sauce

FOOD ITEM	Korma Cooking Sauce	Korma Cooking Sauce	Korma Cooking Sauce	Korma Cooking Sauce	Korma Cooking Sauce	Korma Cooking Sauce	Korma Cooking Sauce
Food Code	CP043B	CP043B	CP043B	CP043B	CP043B	CP043B	CP043B
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending	Blending	Blending
Date of procedure	28-04-2010	28-04-2010	28-04-2010	28-04-2010	28-04-2010	28-04-2010	28-04-2010
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800
Quantity of each multiple sample	26.7g	26.7g	26.7g	26.7g	26.7g	26.7g	26.7g
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
Notes:							

CP043B – Korma Sauce

FOOD ITEM	Korma Cooking Sauce						
Food Code	CP043B						
Food name (as on packaging)	Tesco The Curry Leaf korma cooking sauce						
Ingredients list	Reconstituted dried skimmed milk, water, tomato puree, coconut (8%), tomato, sugar, onion (4%), modified maize starch, double cream, vegetable oil, garlic puree,, salt, ginger puree, acidity regulators (lactic acid, citric acid), ground coriander, garam masala, ground ginger, ground cumin, ground cardamom, turmeric, coriander leaf						
Container/Packaging type	Glass jar						
State of food as purchased (e.g. chilled, frozen, warm)	Ambient						
Presence of noticeable blemishes	None						
FOOD SAMPLING							
Location & outlet	Tesco.co.uk						
Date of purchase or collection	23-04-2010						
Food us by/ expiry date	09-2011						
Gross weight/volume	500g						
Place of origin if known	UK						
Time period of purchase to storage	5 minutes						

Storage conditions prior to handling/preparation	5°C						
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

CP043B – Korma Sauce

FOOD ITEM	Korma Cooking Sauce						
Food Code	CP043B						
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending						
Date of procedure	28-04-2010						
Equipment used	Kenwood Blender FP800						
Quantity of each multiple sample	26.7g						
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container						
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010						
Method of transport/storage (e.g. chilled)	Refrigerated Van						
Notes:							

Muffins – CP045B

FOOD ITEM	Muffin	Muffin	Muffin	Muffin			
Food Code	CP044B	CP044B	CP044B	CP044B			
Food name (as on packaging)	Apple & cinnamon muffin	Cinnamon & sultana muffins	Sainsbury's Taste the difference Spiced fruit muffin	ASDA Cinnamon muffins			
Ingredients list	Wheat flour, vegetable oil, sugar, salt, yeast, cinnamon powder, semolina, emulsifier, ascorbic acid, wheat gluten, vinegar, bramley apple pieces, glucose syrup	Wheat flour, water, sultanas (16%), vegetable oil, yeast, wheat gluten, semolina, sugar, salt, spirit vinegar, cinnamon (0.4%), emulsifiers (mono- and diacetyl tartaric acid esters or mono and diglycerides of fatty acids) preservative (calcium propionate) flour treatment agent (ascorbic acid)	Wheat flour, water, californian raisin (17%), butter (from cows' milk) (5%), yeast, fresh orange and lemon peel (contains glazing agent shallac), light brown sugar, wheat gluten, invert sugar syrup, durum wheat semolina, salt, mixed spice (cinnamon, nutmeg, clove), natural flavouring (1%), vinegar	Wheat flour, vegetable oil, sugar, salt, cinnamon powder, emulsifier, ascorbic acid, yeast, semolina, wheat gluten, vinegar			
Container/Packaging type	Paper bag	Plastic	Plastic	Plastic			
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient			
Presence of noticeable blemishes	None	None	None	None			
FOOD SAMPLING							
Location & outlet	Starbuck Café, Leeds	Morrison's, Leeds	Sainsbury's.co.uk	ASDA.co.uk			
Date of purchase or collection	28-04-2010	27-04-2010	26-04-2010	26-04-2010			
Food us by/ expiry date	04-201	28-04-2010	01-05-201	01-05-2010			
Gross weight/volume	220g	335g	330g	330g			
Place of origin if known	UK	UK	UK	UK			
Time period of purchase to storage	10 minutes	15 minutes	5 minutes	5 minutes			
Storage conditions prior to	5°C	5°C	5°C	5°C			

handling/preparation							
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

CP045B – Muffins

FOOD ITEM	Muffin	Muffin	Muffin	Muffin			
Food Code	CP044B	CP044B	CP044B	CP044B			
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending			
Date of procedure	28-04-2010	28-04-2010	28-04-2010	28-04-2010			
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800			
Quantity of each multiple sample	100g	100g	100g	100g			
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container			
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010			
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
Notes:							

Bhuna Sauce – CP045B

FOOD ITEM	Bhuna Cooking Sauce	Bhuna Cooking Sauce	Bhuna Cooking Sauce				
Food Code	CP045B	CP045B	CP045B				
Food name (as on packaging)	Sharwoods Bhuna cooking sauce	ASDA Good for you! Bhuna cooking sauce	Greeta spiced stir karai bhuna				
Ingredients list	Water, chopped tomatoes (30%), fried onions (20%) (onions, vegetable oil), concentrated tomato puree (4%), vegetable oil, diced red peppers (2.5%), sugar, mixed spices, garlic puree, modified starch, ginger puree, salt, fenugreek leaf, lactic acid	Tomato purée (27%), tomatoes (23%) [contains acidity regulator (citric acid)], water, onion (14%), maize starch, low fat natural yoghurt (2.7%) (milk), sugar, spirit vinegar, vegetable oil, garlic purée (0.5%), ginger purée (0.5%), coriander leaf, ground coriander, cumin, salt, chilli powder, garam masala [coriander, cassia, cumin, allspice, ginger, cloves, nutmeg, dill, fennel, mace, black pepper, chillies, aniseed], turmeric	Sauce (97.3%) (water, onions (20%), tomatoes (14%), rapeseed oil, tomato puree concentrate (4%), fried onion flakes (4%) (rapeseed oil, onion, wheat flour, salt), garlic, ginger, sugar, corn starch, tamarind concentrate, coriander leaf, lemon juice concentrate, ground coriander, paprika, chilli, cumin seeds, fenugreek leaf). seasoning (2.7%) (herbs and spices (50%) (ground coriander, paprika, turmeric, cumin, cumin seeds, fennel, chilli, fenugreek leaf, cardamom, garam masala (cardamom, cumin, clove, black pepper, cinnamon, bay leaves), black pepper, cinnamon, mace), salt, sugar, potato starch, rice flour, spice extracts).				
Container/Packaging type	Glass jar	Glass jar	Glass jar				

State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient				
Presence of noticeable blemishes	None	None	None				
FOOD SAMPLING							
Location & outlet	ASDA.co.uk	ASDA.co.uk	Sainsbury's.co.uk				
Date of purchase or collection	26-04-2010	26-04-2010	26-04-2010				
Food us by/ expiry date	08-2011	119-07-2011	09-2011				
Gross weight/volume	420g	570g	350g				
Place of origin if known	UK	UK	UK				
Time period of purchase to storage	5 minutes	5 minutes	5 minutes				
Storage conditions prior to handling/preparation	5°C	5°C	5°C				
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Bhuna Sauce – CP045B

FOOD ITEM	Bhuna Cooking Sauce	Bhuna Cooking Sauce	Bhuna Cooking Sauce				
Food Code	CP045B	CP045B	CP045B				
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending				
Date of procedure	28-04-2010	28-04-2010	28-04-2010				
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800				
Quantity of each multiple sample	133.4g	133.4g	133.4g				
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container				
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010				
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van				
Notes:							

Spring Roll – CP046B

FOOD ITEM	Spring Rolls	Spring Rolls	Spring Rolls	Spring Rolls			
Food Code	CP046B	CP046B	CP046B	CP046B			
Food name (as on packaging)	Tesco Vegetable spring rolls	Morrison's Duck spring rolls	ASDA Extra Special 8 Crispy Aromatic Duck Spring Rolls	ASDA Vegetable spring roll			
Ingredients list	Wheat flour, water, carrot (11%), bean sprouts (11%), leek (8%), sweetcorn (8%), vegetable oil, cabbage (2.5%), onion, dried onion, spice blend, sesame oil, modified maize starch, sugar, maize starch, salt, emulsifier (sodium stearoyl-2-lactylate), garlic puree, yeast extract, raising agents (disodium diphosphate, sodium bicarbonate), turmeric, spice blend contains, salt, maize starch, spices (ginger, pepper, chilli, cinnamon, fennel, aniseed, clove, caraway, coriander, celery,	Duck 23%, hoi sin sauce 19%, chilli, sesame seed oil, preservative (potassium sorbate), parsley, garlic powder, cinnamon, modified tapioca starch, onion, rice wine vinegar, soya sauce, spring onion, palm oil	Duck spring roll (83%) [seasoned cooked duck (22%) [duck (88%), water, soy sauce [water, soya beans, wheat flour, salt], salt, star anise, cinnamon, cloves, ginger, szechuan pepper], wheat flour, hoisin sauce [water, sugar, yellow bean curd [fermented salted soybean [soya beans, wheat flour, salt, water], soy sauce [water, soya beans, wheat flour], sugar, water, colour (plain caramel), preservative (potassium sorbate)], rice wine vinegar, cornflour, soy sauce [water,	Wheat flour, carrots (14%), vegetable oil, white cabbage (8.6%), beansprouts (8.1%), red peppers (6.1%), water, onions, water chestnuts, spring onions (3.3%), mushroom sauce [water, glucose syrup, sugar, salt, molasses, mushroom powder [maltodextrin, mushroom extract], rice starch, yeast extract], ginger purée, rice noodles [rice flour, water], rice vermicelli [rice flour, corn starch, sago starch], sesame oil, soy sauce [water, soya beans, salt,			

	nutmeg, mace, garlic), stabiliser (methyl cellulose), yeast extract, vegetables (parsnip, onion), sugar, vegetable oil, bay, parsley, lovage extract, garlic puree contains, garlic, citric acid		soya beans, salt, sugar, wheat flour], salt, garlic, five spice [aniseed, cinnamon, fennel, cloves, black pepper]] , vegetable oil, beansprouts (6.6%), water chestnuts (6.6%), carrots (5.0%), water, soy sauce [water, soya beans, salt, wheat], potato starch, chinese five spice [aniseed, black pepper, cinnamon, cloves, fennel], sesame oil, salt] , hoisin dip (17%)	wheat], garlic purée, sugar, potato starch, salt, yeast extract, potato fibre, stabiliser (hydroxypropyl methyl cellulose), chinese five spice [fennel, cinnamon, aniseed, cloves, black pepper] , salt, red chillies, white pepper			
Container/Packaging type	Paper envelope	Paper box	Paper box	Plastic & paper sleeve			
State of food as purchased (e.g. chilled, frozen, warm)	Chilled	Frozen	Frozen	Chilled			
Presence of noticeable blemishes	None	None	None	None			
FOOD SAMPLING							
Location & outlet	Tesco.co.uk	Morrison's, Leeds	ASDA.co.uk	ASDA.co.uk			
Date of purchase or collection	27-04-2010	2-04-2010	26-04-2010	26-04-2010			
Food us by/ expiry date	27-04-2010	30-11-2011	12-02-2011	30-04-2010			
Gross weight/volume	240g	216g	240g	240g			
Place of origin if known	UK	UK	UK	UK			
Time period of purchase to storage	5 minutes	15 minutes	5 minutes	5 minutes			
Storage conditions prior to handling/preparation	20°C	20°C	20°C	20°C			

Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Spring Roll – CP046B

FOOD ITEM	Spring Rolls	Spring Rolls	Spring Rolls	Spring Rolls			
Food Code	CP046B	CP046B	CP046B	CP046B			
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending			
Date of procedure	29-04-2010	29-04-2010	29-04-2010	29-04-2010			
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800			
Quantity of each multiple sample	100g	100g	100g	100g			
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container			
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010			
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
Notes:							

Pilau Rice – CP048B

FOOD ITEM	Pilau Rice	Pilau Rice	Pilau Rice	Pilau Rice	Pilau Rice	Pilau Rice	
Food Code	CP047B	CP047B	CP047B	CP047B	CP047B	CP047B	
Food name (as on packaging)	Tesco Pilau rice	Maryam's Pilau Rice	Tilda pilau steamed basmati rice	Sainsbury's Indian mushroom pilau rice	Uncle Ben's Express Pilau Rice	Mumtaz pilau rice	
Ingredients list	Water, rice, clarified butter, salt, turmeric, cinnamon extract, cardamom, clove extract	Cooked basmati rice, salt, oil, ground cardamom, black cardamom, cinnamon, star anise, turmeric powder	Cooked basmati rice (88%), onions, sunflower oil, salt, cumin seed, natural colour (curcumin), natural garam masala spice extract, black pepper, cinnamon	Cooked basmati rice (52%) (water, rice); mushroom (22%); tomato (11%); onion; rapeseed oil; coriander; garlic purée; ginger purée; vegetable stock; salt; cumin seed; garam masala; curry leaf; lemon juice; mustard seed; chilli powder; onion seed; cardamom powder; clove.vegetable stock contains: vegetable concentrate (carrot, celery, onion, leek), salt, water, pepper	Cooked long grain rice (93%), vegetable oil, lactose (from milk), salt, onion powder, yeast extract, mixed spices, cumin seeds, fennel seeds, lactic acid, sugar, spice extract	Basmati rice (37%), water, onion, vegetable oil, salt, cumin seeds, cinnamon sticks and cardamom	
Container/Packaging type	Plastic bowl	Plastic pouch	Plastic pouch	Plastic bowl	Plastic pouch	Paper box	
State of food as purchased (e.g. chilled, frozen, warm)	Chilled	Ambient	Ambient	Chilled	Ambient	Frozen	
Presence of noticeable blemishes	None	None	None	None	None	None	
FOOD SAMPLING							
Location & outlet	Tesco.co.uk	Tesco.co.uk	Morrison's, Leeds	Sainsbury's.co.uk	Tesco.co.uk	ASDA.co.uk	

Date of purchase or collection	23-04-2010	23-04-2010	26-04-2010	26-04-2010	26-04-2010	26-04-2010	
Food use by/ expiry date	01-05-2010	24-05-2010	06-2011	29-04-2010	14-03-2011	28-04-2010	
Gross weight/volume	270g	300g	250g	250g	250g	340g	
Place of origin if known	UK	UK	UK	UK	UK	UK	
Time period of purchase to storage	5 minutes	5 minutes	15 minutes	5 minutes	5 minutes	5 minutes	
Storage conditions prior to handling/preparation	-20°C	5°C	5°C	-20°C	5°C	-20°C	
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Pilau Rice – CP048B

FOOD ITEM	Pilau Rice	Pilau Rice	Pilau Rice	Pilau Rice	Pilau Rice	Pilau Rice	
Food Code	CP047B	CP047B	CP047B	CP047B	CP047B	CP047B	
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending	Blending	
Date of procedure	29-04-2010	29-04-2010	29-04-2010	29-04-2010	29-04-2010	29-04-2010	
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	
Quantity of each multiple sample	66.7g	66.7g	66.7g	66.7g	66.7g	66.7g	
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	
Notes:							

Quorn Fillets- CP048B

FOOD ITEM	Quorn Fillets	Quorn Fillets	Quorn Fillets	Quorn Fillets			
Food Code	CP048B	CP048B	CP048B	CP048B			
Food name (as on packaging)	Quorn tikka sliced fillets	Quorn tikka sliced fillets	Quorn tikka sliced fillets	Quorn tikka sliced fillets			
Ingredients list	Quorn fillets (85%) [mycoprotein, rehydrated free range egg white, flavouring] , tikka marinade (low fat natural yoghurt, spices (cumin, coriander, cinnamon, bay, cardamom, black pepper, clove, mace, cayenne , allspice, turmeric, fenugreek), dextrose, malt vinegar, tomato purée, salt, corn flour, onion powder, garlic purée, concentrated lemon juice, colour: paprika extract; coriander, turmeric extract)	Quorn fillets (85%) [mycoprotein, rehydrated free range egg white, flavouring] , tikka marinade (low fat natural yoghurt, spices (cumin, coriander, cinnamon, bay, cardamom, black pepper, clove, mace, cayenne , allspice, turmeric, fenugreek), dextrose, malt vinegar, tomato purée, salt, corn flour, onion powder, garlic purée, concentrated lemon juice, colour: paprika extract; coriander, turmeric extract)	Quorn fillets (85%) [mycoprotein, rehydrated free range egg white, flavouring] , tikka marinade (low fat natural yoghurt, spices (cumin, coriander, cinnamon, bay, cardamom, black pepper, clove, mace, cayenne , allspice, turmeric, fenugreek), dextrose, malt vinegar, tomato purée, salt, corn flour, onion powder, garlic purée, concentrated lemon juice, colour: paprika extract; coriander, turmeric extract)	Quorn fillets (85%) [mycoprotein, rehydrated free range egg white, flavouring] , tikka marinade (low fat natural yoghurt, spices (cumin, coriander, cinnamon, bay, cardamom, black pepper, clove, mace, cayenne , allspice, turmeric, fenugreek), dextrose, malt vinegar, tomato purée, salt, corn flour, onion powder, garlic purée, concentrated lemon juice, colour: paprika extract; coriander, turmeric extract)			
Container/Packaging type	Plastic pack	Plastic pack	Plastic pack	Plastic pack			
State of food as purchased (e.g. chilled, frozen, warm)	Chilled	Chilled	Chilled	Chilled			
Presence of noticeable blemishes	None	None	None	None			
FOOD SAMPLING							
Location & outlet	ASDA.co.uk	Sainsbury's.co.uk	Tesco.co.uk	Morrison's, Leeds			
Date of purchase or collection	29-04-2010	29-04-2010	29-04-2010	29-04-2010			
Food us by/ expiry date	06-05-2010	06-05-2010	06-05-2010	06-05-2010			
Gross weight/volume	140g	140g	140g	140g			
Place of origin if known	UK	UK	UK	UK			

Time period of purchase to storage	30 minutes	30 minutes	30 minutes	30 minutes			
Storage conditions prior to handling/preparation	5°C	5°C	5°C	5°C			
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Quorn Fillets- CP048B

FOOD ITEM	Quorn Fillets	Quorn Fillets	Quorn Fillets	Quorn Fillets			
Food Code	CP048B	CP048B	CP048B	CP048B			
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending			
Date of procedure	30-04-2010	30-04-2010	30-04-2010	30-04-2010			
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800			
Quantity of each multiple sample	100g	100g	100g	100g			
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container			
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010			
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
Notes:							

Chicken Tikka Pieces/Chunks/Kievs

FOOD ITEM	Tikka Chicken Slices	Tikka Chicken Slices	Tikka Chicken Slices	Tikka Chicken Slices	Tikka Chicken Slices		
Food Code	CP049B	CP049B	CP049B	CP049B	CP049B		
Food name (as on packaging)	Morrison's Tikka chicken slices	Sainsbury's Tikka sliced cooked chicken breast	Sainsbury's Tikka chicken breast chunks	ASDA Tikka mini chicken breast fillets with coriander	ASDA Tikka chicken kievs		
Ingredients list	Chicken breast, maltodextrin, rice starch, sugar, yogurt, powder, salt, garlic powder, tomato powder, onion powder, rice flour, dired skimmed milk, vegetable oil, coriander, ginger, cumin, black pepper, cayenne pepper, coriander leaf, parslet ciric acid, colour (paprika extract), cumin extract	Chicken (99%), sugar, wheat flour, salt, cornflour, pea starch, stabilisers: tri & diphosphates; paprika, coriander, onion powder, potato starch, garlic powder, cumin, ginger, turmeric, sunflower oil, fenugreek, mint, parsley, cayenne pepper, pimento, cardamom, cinnamon, coriander extract	Marinated chicken breast chunks; tikka style marinade, tikka style marinade contains: yogurt (from cows' milk), concentrated pineapple juice, tomato purée, coriander, maize flour, cumin, sunflower oil, ginger purée, pureed red chilli, rice flour, potato starch, garlic purée, turmeric, salt, colour: paprika extract; chilli powder, rapeseed oil, cinnamon, black pepper, dill, ginger, clove, oregano, garlic.craigavon: marinated chicken breast chunks; tikka style marinade.marinated chicken breast chunks contain:	Turmeric, cumin, cayenne, coriander, black pepper, fenugreek, allspice, cinnamon, cardamom, mace], salt, tomato puree, coriander, sugar, sunflower oil, cornflour, ginger puree, garlic, jalapeno pepper puree, stabiliser (triphosphates), lemon juice concentrate, colour (paprika extract), herbs [parsley, coriander leaf], mustard flour, wheat flour.	Chopped and shaped chicken with added water (57%) [chicken (89%), water, salt] , seasoned breadcrumb coating (18%) [wheat flour, wheat gluten, yeast, sugar, yeast extract, salt, dextrose , colour (paprika extract), sage, white pepper] , tikka sauce (11%) [water, onion, tomatoes, whipping cream, tomato purée, coconut milk, vegetable oil, cornflour, sugar , lemon juice, red chillies, garlic purée, coriander, spices, garam masala [coriander, pimento, cumin, pepper,		

			chicken breast, salt, stabiliser: sodium triphosphate; dextrose, brown sugar.tikka style marinade contains: yogurt (from cows' milk), concentrated pineapple juice, tomato purée, coriander, rice flour, cumin, sunflower oil, ginger purée, potato starch, pureed red chilli, cornflour, garlic purée, turmeric, salt, colour: paprika extract; chilli powder, cinnamon, rapeseed oil, black pepper, dill, ginger, garlic powder, clove, oregano		cardamom, nutmeg , turmeric, ginger, bay leaf, cloves, cinnamon, chilli], salt, chilli powder [chilli powder, cumin, salt, oregano, garlic] , vegetable oil		
Container/Packaging type	Sealed plastic tray	Sealed plastic tray	Sealed plastic tray	Sealed plastic tray	Sealed plastic tray		
State of food as purchased (e.g. chilled, frozen, warm)	Chilled	Chilled	Chilled	Chilled	Chilled		
Presence of noticeable blemishes	None	None	None	None	None		
FOOD SAMPLING							
Location & outlet	Morrison's, Leeds	Sainsbury's.co.uk	Sainsbury's.co.uk	ASDA.co.uk	ASDA.co.uk		
Date of purchase or collection	26-04-2010	26-04-2010	26-04-2010	26-04-2010	26-04-2010		
Food us by/ expiry date	02-05-2010	05-05-2010	08-05-2010	28-04-2010	01-05-2010		
Gross weight/volume	150g	240g	150g	190g	260g		
Place of origin if known	UK	UK	UK	UK	UK		
Time period of purchase to storage	15 minutes	5 minutes	5 minutes	5 minutes	5 minutes		
Storage conditions prior to handling/preparation	5°C	5°C	5°C	5°C	5°C		

Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Chicken Tikka Pieces/Chunks/Kievs

FOOD ITEM	Tikka Slices	Chicken Slices	Tikka Slices	Chicken Slices	Tikka Slices	Chicken Slices	Tikka Slices	Chicken Slices		
Food Code	CP049B	CP049B	CP049B	CP049B	CP049B	CP049B	CP049B	CP049B		
COOKING PROCEDURE										
Type of cooking e.g. microwave										
Cooking temperature/power										
Cooking time										
Quantity before cooking										
Quantity after cooking										
Utensils used										
Amount of water used										
Quantity of sample as purchased or collected										
Quantity excluding inedible parts										
Quantity of sample after preparation										
Quantity of sample used for composite sample										
SAMPLE HANDLING										
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending	Blending	Blending	Blending		
Date of procedure	30-04-2010	30-04-2010	30-04-2010	30-04-2010	30-04-2010	30-04-2010	30-04-2010	30-04-2010		
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800		
Quantity of each multiple sample	80g	80g	80g	80g	80g	80g	80g	80g		
Sample final weight	400g Composite Sample									
Losses during procedure										
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container		
SAMPLE ANALYSES										
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010		
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van		
Notes:										

Buns – CP050B

FOOD ITEM	Chelsea/Cinnamon Bun	Chelsea/Cinnamon Bun	Chelsea/Cinnamon Bun	Chelsea/Cinnamon Bun			
Food Code	CP050B	CP050B	CP050B	CP050B			
Food name (as on packaging)	Tesco Chelsea buns	Sainsbury's Emma's country cakes buns	Sainsburys Chelsea Bun	Sainsbury's Cinnamon Buns			
Ingredients list	Wheat flour, sultanas (18%), water, sugar, yeast, dried egg, emulsifiers (mono- and di-glycerides of fatty acids, mono- and di-acetyltartaric esters of mono- and di-glycerides of fatty acids), vegetable oil, cinnamon powder, salt, potato dextrin, skimmed milk solids, malted barley extract, raising agents (disodium diphosphate, sodium bicarbonate), anti-caking agent (tricalcium phosphate), flour treatment agent (ascorbic acid).	Wheat flour, sugar, non-hydrogenated margarine (vegetable oils, water, salt, emulsifier (fatty acids)), sultanas (10%), eggs, milk, mixed spice	Wheat flour, vegetable oil, water, salt, sugar, cinnamon, ascorbic acid, raising agent, milk, egg, wheat gluten & soya	Wheat flour, salt, sugar, water, vegetable oil, cinnamon powder, egg, icing sugar			
Container/Packaging type	Plastic	Plastic	Plastic	Plastic			
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient			
Presence of noticeable blemishes	None	None	None	None			
FOOD SAMPLING							

Location & outlet	Tesco.co.uk	Sainsbury's.co.uk	ASDA.co.uk	Sainsbury's.co.uk			
Date of purchase or collection	23-04-2010	26-04-2010	26-04-2010	26-04-2010			
Food us by/ expiry date	30-04-2010	30-04-2010	01-05-2010	30-04-2010			
Gross weight/volume	350g	350g	300g	160g			
Place of origin if known	UK	UK	UK	UK			
Time period of purchase to storage	5 minutes	5 minutes	5 minutes	5 minutes			
Storage conditions prior to handling/preparation	5°C	5°C	5°C	5°C			
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Buns – CP050B

FOOD ITEM	Chelsea/Cinnamon Bun	Chelsea/Cinnamon Bun	Chelsea/Cinnamon Bun	Chelsea/Cinnamon Bun			
Food Code	CP050B	CP050B	CP050B	CP050B			
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending			
Date of procedure	30-04-2010	30-04-2010	30-04-2010	30-04-2010			
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800			
Quantity of each multiple sample	100g	100g	100g	100g			
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container			
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010			
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
Notes:							

Fruit Cake CP051B

FOOD ITEM	Fruit Cake	Fruit Cake	Fruit Cake	Fruit Cake			
Food Code	CP051B	CP051B	CP051B	CP051B			
Food name (as on packaging)	Mr. Kipling Country slices	McVities Fruit cake	Sainsbury's Apple & cinnamon frangipane	Sainsbury's Midi Fruit Loaf Cake			
Ingredients list	Sugar, wheat flour, vegetable oil, currants, sultanas, reconstituted egg white, glucose syrup, rice flour, whey powder, soya flour, salt, raising agents (disodium diphosphate, sodium bicarbonate), milk protein, mixed spice (ground nutmeg, ground cassia, ground ginger, caraway, cloves), flavouring, colour (lutein	Wheat flour, water, sugar, vegetable oil, sultanas (9%), humectant (glycerine), raisins (5%), dried skimmed milk, wheat starch modified starch, mixed spice, salt, colour (plain caramel), cinnamon, preservative (potassium sorbate), stabiliser (xanthan gum), emulsifier (e471, e481), flavourings	Egg, sugar, butter, glycerol; skimmed cows' milk powder, raising agents: disodium diphosphate, sodium bicarbonate: salt, thickener: xanthan gum; flavourings, emulsifier: soya lecithin), wheat flour, sugar, rapeseed oil, coconut oil and palm oil, apple filling, (sugar, apple, cinnamon, glucose-fructose syrup, water, gelling agent: pectin; acidity regulator: sodium citrate: flavouring), icing, acidity regulators (citric acid, sodium citrate), preservative (potassium sorbate)	Wheat flour, sugar, vegetable oil, sultanas (8%), glace cherries (7%) (Cherries, glucose syrup, citric acid, preservative: sulphur dioxide; colour: erythrosine), water, whole egg powder, mixed peel (3%) (orange peel, lemon peel, glucose syrup, salt, preservative: sulphur dioxide), humectant: vegetable glycerine, invert sugar syrup, currants (2%), skimmed cows' milk powder, cinnamon, wheat starch, mixed spice (coriander, cassia, caraway, dill, fennel, ginger, clove, turmeric, nutmeg), raising agents: disodium dihydrogen diphosphate, sodium hydrogen carbonate, salt, nutmeg, emulsifiers: mono & di-glycerides of fatty acids, sodium stearoyl-2-lactylate,			

				modified potato starch, stabiliser: xanthan gum			
Container/Packaging type	Paper box	Paper tray, plastic sleeve	Paper box	Plastic pack			
State of food as purchased (e.g. chilled, frozen, warm)	Chilled	Ambient	Chilled	Chilled			
Presence of noticeable blemishes	None	None	None	None			
FOOD SAMPLING							
Location & outlet	Morrison's, Leeds	Tesco.co.uk	Sainsbury's.co.uk	Sainsbury's.co.uk			
Date of purchase or collection	26-04-2010	23-04-2010	26-04-2010	26-04-2010			
Food us by/ expiry date	09-05-2010	01-07-2010	01-07-2010	02-05-2010			
Gross weight/volume	215g	220g	350g	250g			
Place of origin if known	UK	UK	UK	UK			
Time period of purchase to storage	15 minutes	5 minutes	5 minutes	5 minutes			
Storage conditions prior to handling/preparation	5°C	5°C	5°C	5°C			
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Fruit Cake CP051B

FOOD ITEM	Fruit Cake	Fruit Cake	Fruit Cake	Fruit Cake			
Food Code	CP051B	CP051B	CP051B	CP051B			
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending			
Date of procedure	30-04-2010	30-04-2010	30-04-2010	30-04-2010			
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800			
Quantity of each multiple sample	100g	100g	100g	100g			
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container			
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010			
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
Notes:							

Tikka Masala Meals CP052B

FOOD ITEM	Tikka masala dish	Tikka masala dish	Tikka masala dish	Tikka masala dish	Tikka masala dish	Tikka masala dish	Tikka masala dish
Food Code	CP052B	CP052B	CP052B	CP052B	CP052B	CP052B	CP052B
Food name (as on packaging)	Tesco Light Choices tikka masala and rice	Tesco the Curry Leaf tikka masala with rice	Sainsbury's Be Good To Yourself chicken tikka masala with rice	Tesco Indian prawn masala and rice	ASDA Chicken tikka masala with rice	Sainsbury's Chicken saag masala	Sainsbury's Indian chicken tikka masala
Ingredients list	Yellow pilau rice (40%), marinated chicken (25%),; water, basmati rice, onion, cumin seed, turmeric powder, cardamom pods, cardamom, cinnamon powder, bay leaf, clove, tomato puree, onion, red pepper, fromage frais, single cream (2%), garlic puree, mixed spices, cornflour, vegetable oil, ginger puree, coriander, turmeric powder, paprika, salt, chilli powder, cumin seed,	Cooked Rice (42%), cooked chicken (18%), onion, single cream, yogurt (5%), water, tomato puree, vegetable oil, sugar, garlic puree, ginger puree, cornflour, spices, tandoori masala, salt, coriander leaf (0.1%) tandoori masala contains: paprika, salt, coriander powder, turmeric powder, chilli powder, cumin powder, cinnamon, clove powder, citric acid, natural flavouring, black pepper, ground bay leaf, colour (paprika extract)	Pilau rice (43%); masala sauce; chargrilled marinated chicken breast (19%).pilau rice contains: cooked basmati rice (96%) (water, rice), onion, cumin seed, cardamom pod, cardamom powder, clove, turmeric.masala sauce contains: water, onion, single cream (12%), tomato purée (9%), low fat yogurt (8%), honey, garlic purée, ginger purée, cashew nut purée, coriander, cornflour, tandoori masala (paprika, salt, coriander, turmeric, chilli powder, cumin, cinnamon, clove, natural flavouring: lemon oil; black pepper, bay leaf,	Cooked rice (41%), prawns (18%), tomato puree, single cream (12%), onion, yogurt (4%), vegetable oil, garlic puree, ginger puree, cashew nut, cashew nut puree, honey, butter, coriander, salt, white sugar, tandoori masala, garam masala, coriander powder, paprika, cumin powder, cornflour, turmeric tandoori masala (paprika, salt, coriander, turmeric chilli powder, cumin, cinnamon, clove, lemon oil, black pepper, bay leaf,	Spiced pilau rice (45%) [cooked rice, water, turmeric, cardamom seeds, cumin seeds], marinated cooked chicken breast (15%) [cooked chicken breast (84%), marinade [water, tandoori paste [rice bran oil , distilled vinegar, garlic, chilli, mango, coriander, paprika powder, cumin powder, ground black pepper, mustard powder, clove powder, cinnamon powder, lime juice], tikka paste [mung bean, vinegar, fennel, fenugreek	Saag masala sauce; chargrilled marinated chicken breast (35%).saag masala sauce contains: onion, spinach (22%), tomato (14%), water, tomato purée (7%), single cream (5%), rapeseed oil, yogurt, ginger purée, garlic purée, coriander, green chilli purée, salt, cumin seed, paprika, coriander powder, cumin powder, turmeric, fennel powder, garam masala, chilli powder, mace, fenugreek, white pepper, asafoetida.chargrilled marinated chicken breast contains: chicken breast (80%), low fat yogurt, rapeseed oil, water, cornflour, paprika, ginger purée, garlic purée, green chilli purée, garam masala, chilli powder,	Tikka masala sauce; chargrilled marinated chicken breast (35%).tikka masala sauce contains: single cream (29%), onion, water, tomato purée (10%), yogurt (9%), rapeseed oil, honey, cashew nut purée (3%), garlic purée, ginger purée, butter, coriander, salt, sugar, tandoori masala (paprika, salt, coriander, turmeric, chilli powder, cumin, cinnamon, clove, natural flavouring: lemon oil; black pepper, bay leaf, natural colour: paprika extract), paprika, coriander powder, cumin powder, garam masala, turmeric, chilli

	onion seed, lemon oil, bay leaf, colour (paprika extract)		natural colour: paprika extract), paprika, salt, sugar, coriander powder, cumin powder, garam masala (coriander, cumin, cinnamon, ginger, chilli powder, black pepper, clove, nutmeg, cardamom, bay leaf), turmeric, chilli powder.chargrilled marinated chicken breast contains: chicken breast (80%), low fat yogurt, rapeseed oil, water, cornflour, paprika, ginger purée, garlic purée, green chilli purée, garam masala (coriander, cumin, cinnamon, ginger, chilli powder, black pepper, clove, nutmeg, cardamom, bay leaf), chilli powder, fenugreek	colour (paprika extract)). garam masala (coriander, cinnamon, cumin, clove, cardamom, dill, fennel)	powder, ginger, sugar], salt , colour (paprika extract), lime juice powder, parsley]], water, cream (7.5%), onions (7.2%), tomatoes, yogurt (2.9%), vegetable oil, tomato purée, green chilli purée, coriander stem, garlic, ginger, salt, ground cumin, sugar, ground coriander, maize starch, colour (paprika extract), chilli powder, whole cumin seeds, fenugreek leaf	fenugreek	powder.chargrilled marinated chicken breast contains: chicken breast (80%), low fat yogurt, rapeseed oil, water, cornflour, paprika, ginger purée, garlic purée, green chilli purée, garam masala, chilli powder, fenugreek
Container/Packaging type	Plastic tray, paper sleeve	Plastic tray, paper sleeve	Plastic tray, paper sleeve	Plastic tray, paper sleeve	Paper box	Plastic tray, paper sleeve	Plastic tray, paper sleeve
State of food as purchased (e.g. chilled, frozen, warm)	Chilled	Chilled	Chilled	Chilled	Frozen	Chilled	Chilled
Presence of noticeable blemishes	None	None	None	None	None	None	None
FOOD SAMPLING							

Location & outlet	Tesco.co.uk	Tesco.co.uk	Sainsbury's.co.uk	Tesco.co.uk	ASDA.co.uk	Sainsbury's.co.uk	Sainsbury's.co.uk
Date of purchase or collection	23-04-2010	23-04-2010	26-04-2010	23-04-2010	26-04-2010	26-04-2010	26-04-2010
Food us by/ expiry date	29-04-201-	29-04-2010	02-05-2010	29-04-2010	05-05-2010	30-04-2010	02-05-2010
Gross weight/volume	450g	400g	400g	500g	400g	400g	400g
Place of origin if known	UK	UK	UK	UK	UK	UK	UK
Time period of purchase to storage	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes
Storage conditions prior to handling/preparation	-20°C	-20°C	-20°C	-20°C	-20°C	-20°C	-20°C
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Tikka Masala Meals CP052B

FOOD ITEM	Tikka masala dish	Tikka masala dish	Tikka masala dish	Tikka masala dish	Tikka masala dish	Tikka masala dish	Tikka masala dish
Food Code	CP052B	CP052B	CP052B	CP052B	CP052B	CP052B	CP052B
COOKING PROCEDURE							
Type of cooking e.g. microwave	Microwave	Microwave	Microwave	Microwave	Microwave	Microwave	Microwave
Cooking temperature/power	800W	800W	800W	800W	800W	800W	800W
Cooking time	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending	Blending	Blending
Date of procedure	30-04-2010	30-04-2010	30-04-2010	30-04-2010	30-04-2010	30-04-2010	30-04-2010
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800
Quantity of each multiple sample	28.6g	28.6g	28.6g	28.6g	28.6g	28.6g	28.6g
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
Notes:							

Tikka Masala Meals CP052B

FOOD ITEM	Tikka masala dish	Tikka masala dish	Tikka masala dish	Tikka masala dish	Tikka masala dish	Tikka masala dish	Tikka masala dish
Food Code	CP052B	CP052B	CP052B	CP052B	CP052B	CP052B	CP052B
Food name (as on packaging)	Sainsbury's King Prawn Masala	ASDA Tandoori masala and pilau rice	ASDA Indian chicken tikka masala	Tesco Indian chicken tikka masala & pilau rice	ASDA Chicken tikka masala and pilau rice	Bird's Eye Chicken tikka masala with rice	Morrison's Chicken tikka masala and pilau rice
Ingredients list	Masala sauce; marinated king prawns (25%).masala sauce contains: onion (36%), tomato (15%), mango purée (13%), single cream (7%), water, tomato purée, butter, rapeseed oil, garlic purée, ginger purée, sugar, coriander, salt, mustard seed, curry leaf, fenugreek, green chilli purée, chilli powder.marinated king prawns contain: king prawns (93%), low fat yogurt, rapeseed oil, cornflour, ginger purée, paprika, garlic purée, green chilli purée, garam masala, chilli powder,	Chicken tikka masala (64%) [cooked marinated chicken breast (28%) [chicken breast (95%), palm oil , tapioca starch, salt, turmeric, garam masala [ground coriander seeds, cumin, ginger, cinnamon, black pepper , chilli powder, mace, star anise, turmeric, basil], chilli powder], onions, water, single cream (12%) , tomato purée (4.2%), tomatoes (2.7%), vegetable oil, sugar, yogurt (1.0%), modified maize starch , unsalted butter, spices, salt, tandoori paste [water, garlic	Onion, cooked marinated chicken breast (26%) [chicken breast (95%), palm oil, tapioca starch, salt, turmeric, garam masala (coriander seed, cumin, ginger, cinnamon, black pepper, chilli powder, mace, star anise, turmeric, basil), water, single cream (10%) (milk), tomato puree, tomatoes (3%), sugar, yogurt (1%) (milk), butter (milk), vegetable oil, modified maize starch, coriander, spices, tandoori paste (water, garlic, cumin, salt; coriander, ginger,	Cooked rice (41%), marinated chicken (22%), single cream (11%), onion, tomato puree (4%), yogurt, vegetable oil, garlic puree, ginger puree, ground cashew nut, honey, butter, cashew nut paste, spices, salt, coriander leaf (0.3%), sugar, tandoori masala: salt, coriander powder, turmeric powder, chilli powder, cumin powder, cinnamon, clove powder, flavouring, black pepper, bay leaf, colour (paprika extract)	Chicken tikka masala (64%) [cooked marinated chicken breast (28%) [chicken breast (95%), palm oil , tapioca starch, salt, turmeric, garam masala [ground coriander seeds, cumin, ginger, cinnamon, black pepper , chilli powder, mace, star anise, turmeric, basil], chilli powder], onions, water, single cream (12%), tomato purée (4.2%), tomatoes (2.7%), vegetable oil, sugar, yogurt (1.0%), modified maize starch , unsalted butter, spices, salt, tandoori paste [water, garlic	Chicken tikka masala (50%), cooked rice (50%); chicken tikka masala water, marinated chicken breast (13%) (chicken 84%, water, tandoori paste (rice bran oil, vinegar, garlic, chilli, mango, salt, coriander, paprika, cumin, black pepper, mustard, cloves, cinnamon, lime juice powder), tikka paste (water, rice bran oil, mungbean, vinegar, paprika, fennel, fenugreek, cumin, ginger, garlic, sugar), salt, paprika, lime juice powder, parsley), onion(10%), natural yoghurt,	Chicken tikka masala [single cream (14%), chicken breast (14%), onion, yogurt, vegetable oil, tomatoes, tomato puree, sugar, water, ginger puree, garlic puree, tandoori masala (paprika salt, coriander, turmeric, chilli powder, cumin, cinnamon, clove, acidity regulator (citric acid), natural flavouring, black pepper, bay leaf, colour (paprika salt)], paprika, coriander, salt, garam masala (coriander, cumin, cinnamon, ginger, chilli powder, black pepper, cloves,

	fenugreek	purée, cumin, salt, ground coriander seeds , ginger, chilli powder, citric acid, acidity regulator (sodium, acetates), turmeric, rice flour, tamarind] , coriander leaf, garlic purée [garlic, salt, acidity regulator (citric acid)], ginger purée, desiccated coconut, lemon juice , cumin seeds, fenugreek, colour (paprika extract), mint, mustard oil, distilled malt vinegar (barley), chilli powder , bay leaf powder, concentrated lemon juice] , pilau rice (36%) [cooked rice [water, rice], vegetable oil, salt, cardamom pods, colour (curcumin) , bay leaves, whole cloves]	chilli, antioxidant (citric acid) , acidity regulator (sodium diacetate), turmeric, rice flour, tamarind), salt, garlic puree (garlic, salt, citric acid), ginger puree, desiccated coconut, fenugreek, cumin seeds, mint, colour (paprika extract), chilli powder, mustard seed oil, malt vinegar (from barley), bay leaf, concentrated lemon juice [lemon juice, preservative (sodium metabisulphite)]		purée, cumin, salt, ground coriander seeds, ginger, chilli powder, citric acid, acidity regulator (sodium, acetates), turmeric, rice flour, tamarind] , coriander leaf, garlic purée [garlic, salt, acidity regulator (citric acid)], ginger purée, desiccated coconut, lemon juice , cumin seeds, fenugreek, colour (paprika extract), mint, mustard oil, distilled malt vinegar (barley), chilli powder , bay leaf powder, concentrated lemon juice] , pilau rice (36%) [cooked rice [water, rice], vegetable oil, salt, cardamom pods, colour (curcumin) , bay leaves, whole cloves]	tomato purée, tomatoes(4%), skimmed milk powder, sugar, sunflower oil, garlic purée, coriander, cream, cornflour, concentrated lemon juice, salt, ground cumin, chopped red chillies, ginger purée, whole cumin seeds, chilli powder, ground turmeric, fenugreek, ground coriander, bayleaf, cinnamon, black cardamom seeds. cooked rice water, rice, (natural colour turmeric)	nutmeg, cardamom, bay leaf), chilli powder, coriander powder, cumin powder, turmeric, green chilli puree, cumin seed, cornflour, fenugreek), pilau rice (cooked basmati rice (water, rice(37%)), onions, vegetable oil, salt, turmeric, cardamom pods, cloves.
Container/Packaging type	Plastic bowl,	Plastic bowl,	Plastic bowl	Paper box	Paper box	Paper box	Plastic bowl,

	paper sleeve	paper sleeve					paper sleeve
State of food as purchased (e.g. chilled, frozen, warm)	Chilled	Chilled	Frozen	Frozen	Frozen	Frozen	Chilled
Presence of noticeable blemishes	None	None	None	None	None	None	None
FOOD SAMPLING							
Location & outlet	Sainsbury's.co.uk	ASDA.co.uk	ASDA.co.uk	Tesco.co.uk	ASDA.co.uk	Morrison's, Leeds	Morrison's, Leeds
Date of purchase or collection	26-04-2010	26-04-2010	26-04-2010	26-04-2010	26-04-2010	26-04-2010	
Food us by/ expiry date	01-05-2010	30-04-2010	29-04-2010	30-04-2010	30-04-2010	09-2011	02-05-2010
Gross weight/volume	400g	450g	300g	550g	450g	400g	450g
Place of origin if known	UK	UK	UK	UK	UK	UK	UK
Time period of purchase to storage	5 minutes	5 minutes		5 minutes	5 minutes	15 minutes	
Storage conditions prior to handling/preparation	-20°C	-20°C	-20°C	-20°C	-20°C	-20°C	-20°C
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Tikka Masala Meals CP052B

FOOD ITEM	Tikka masala dish	Tikka masala dish	Tikka masala dish	Tikka masala dish	Tikka masala dish	Tikka masala dish	Tikka masala dish
Food Code	CP052B	CP052B	CP052B	CP052B	CP052B	CP052B	CP052B
COOKING PROCEDURE							
Type of cooking e.g. microwave	Microwave	Microwave	Microwave	Microwave	Microwave	Microwave	Microwave
Cooking temperature/power	800W	800W	800W	800W	800W	800W	800W
Cooking time	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending	Blending	Blending
Date of procedure	30-04-2010	30-04-2010	30-04-2010	30-04-2010	30-04-2010	30-04-2010	30-04-2010
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800
Quantity of each multiple sample	28.6g	28.6g	28.6g	28.6g	28.6g	28.6g	28.6g
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
Notes:							

Morocan Spice – CP053B

FOOD ITEM	Moroccan Spice	Moroccan Spice	Moroccan Spice	Moroccan Spice	Moroccan Spice	Moroccan Spice	Moroccan Spice
Food Code	CP053B	CP053B	CP053B	CP053B	CP053B	CP053B	CP053B
Food name (as on packaging)	Schwartz Cook Art Richly roasted spice blend Moroccan	Schwartz Cook Art Richly roasted spice blend Moroccan	Schwartz Cook Art Richly roasted spice blend Moroccan	Schwartz Cook Art Richly roasted spice blend Moroccan	Schwartz Cook Art Richly roasted spice blend Moroccan	Schwartz Cook Art Richly roasted spice blend Moroccan	Schwartz Cook Art Richly roasted spice blend Moroccan
Ingredients list	Roasted spices (cumin (18%), coriander seed), dried onion, paprika, dried garlic, black pepper, mint (3%), prasley, salt, cinnamon (2%), coriander leaf (2%), yellow mustard seed, coriander seed, spices, anti-caking agent (calcium silicate), herbs, cayenne pepper	Roasted spices (cumin (18%), coriander seed), dried onion, paprika, dried garlic, black pepper, mint (3%), prasley, salt, cinnamon (2%), coriander leaf (2%), yellow mustard seed, coriander seed, spices, anti-caking agent (calcium silicate), herbs, cayenne pepper	Roasted spices (cumin (18%), coriander seed), dried onion, paprika, dried garlic, black pepper, mint (3%), prasley, salt, cinnamon (2%), coriander leaf (2%), yellow mustard seed, coriander seed, spices, anti-caking agent (calcium silicate), herbs, cayenne pepper	Roasted spices (cumin (18%), coriander seed), dried onion, paprika, dried garlic, black pepper, mint (3%), prasley, salt, cinnamon (2%), coriander leaf (2%), yellow mustard seed, coriander seed, spices, anti-caking agent (calcium silicate), herbs, cayenne pepper	Roasted spices (cumin (18%), coriander seed), dried onion, paprika, dried garlic, black pepper, mint (3%), prasley, salt, cinnamon (2%), coriander leaf (2%), yellow mustard seed, coriander seed, spices, anti-caking agent (calcium silicate), herbs, cayenne pepper	Roasted spices (cumin (18%), coriander seed), dried onion, paprika, dried garlic, black pepper, mint (3%), prasley, salt, cinnamon (2%), coriander leaf (2%), yellow mustard seed, coriander seed, spices, anti-caking agent (calcium silicate), herbs, cayenne pepper	Roasted spices (cumin (18%), coriander seed), dried onion, paprika, dried garlic, black pepper, mint (3%), prasley, salt, cinnamon (2%), coriander leaf (2%), yellow mustard seed, coriander seed, spices, anti-caking agent (calcium silicate), herbs, cayenne pepper
Container/Packaging type	Tin	Tin	Tin	Tin	Tin	Tin	Tin
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient
Presence of noticeable blemishes	None	None	None	None	None	None	None
FOOD SAMPLING							
Location & outlet	Morrison's, Leeds	Morrison's, Leeds	Tesco.co.uk	Tesco.co.uk	Sainsbury's.co.uk	Sainsbury's.co.uk	ASDA.co.uk
Date of purchase or collection	26-04-2010	26-04-2010	23-04-2010	23-04-2010	26-04-2010	26-04-2010	26-04-2010
Food us by/ expiry date	09-2011	09-2011	08-2011	08-2011	09-2011	09-2011	05-2011
Gross weight/volume	70g	70g	70g	70g	70g	70g	70g
Place of origin if known	UK	UK	UK	UK	UK	UK	UK
Time period of purchase to storage	15 minutes	15 minutes	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes
Storage conditions prior to handling/preparation	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient
Home Made Foods							

Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Moroccan Spice – CP053B

FOOD ITEM	Moroccan Spice	Moroccan Spice	Moroccan Spice	Moroccan Spice	Moroccan Spice	Moroccan Spice	Moroccan Spice
Food Code	CP053B	CP053B	CP053B	CP053B	CP053B	CP053B	CP053B
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending	Blending	Blending
Date of procedure	30-04-2010	30-04-2010	30-04-2010	30-04-2010	30-04-2010	30-04-2010	30-04-2010
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800
Quantity of each multiple sample	50g	50g	50g	50g	50g	50g	50g
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
Notes:							

Moroccan Spice – CP053B

FOOD ITEM	Moroccan Spice						
Food Code	CP053B						
Food name (as on packaging)	Schwartz Cook Art Richly roasted spice blend Moroccan						
Ingredients list	Roasted spices (cumin (18%), coriander seed), dried onion, paprika, dried garlic, black pepper, mint (3%), prasley, salt, cinnamon (2%), coriander leaf (2%), yellow mustard seed, coriander seed, spices, anti-caking agent (calcium silicate), herbs, cayenne pepper						
Container/Packaging type	Tin						
State of food as purchased (e.g. chilled, frozen, warm)	Ambient						
Presence of noticeable blemishes	None						
FOOD SAMPLING							
Location & outlet	ASDA.co.uk						
Date of purchase or collection	26-04-2010						
Food us by/ expiry date	05-2011						
Gross weight/volume	50g						
Place of origin if known	UK						
Time period of purchase to storage	5 minutes						
Storage conditions prior to handling/preparation	Ambient						
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Moroccan Spice – CP053B

FOOD ITEM	Moroccan Spice						
Food Code	CP053B						
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending						
Date of procedure	30-04-2010						
Equipment used	Kenwood Blender FP800						
Quantity of each multiple sample	50g						
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container						
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010						
Method of transport/storage (e.g. chilled)	Refrigerated Van						
Notes:							

Bhuna Meals – CP054B

FOOD ITEM	Chicken/Lamb Bhuna Meals	Chicken/Lamb Bhuna Meals	Chicken/Lamb Bhuna Meals	Chicken/Lamb Bhuna Meals				
Food Code	CP054B	CP054B	CP054B	CP054B				
Food name (as on packaging)	Sainsbury's Indian Lamb bhuna and rice	Tesco Chicken bhuna	ASDA Chicken bhuna and pilau	Morrisons Chicken bhuna and pilau rice				
Ingredients list	Pilau rice (42%); bhuna sauce; marinated lamb (16%).pilau rice contains: cooked basmati rice (92%) (water, rice), onion, rapeseed oil, salt, cumin seed, turmeric, cardamom pod, cardamom powder, bay leaf, clove.bhuna sauce contains: onion, tomato (22%), green pepper (12%), water, rapeseed oil, yogurt (from cows' milk), tomato purée, garlic purée, ginger purée, salt, cumin powder, green chilli purée, coriander, garam masala, chilli powder, paprika, coriander powder, cardamom powder,	Marinated chicken (42%), tomato (23%), onion (19%), green pepper (6%), tomato purée, vegetable oil, garlic purée, ginger purée, sugar, mixed spices, yogurt, salt, green chilli, coriander leaf, cornflour, cumin seed, caraway seed	Chicken bhuna (64%) [water, cooked marinated chicken breast (28%) [chicken breast (95%), palm oil , tapioca starch, salt, turmeric, garam masala [ground coriander seeds, cumin, ginger, cinnamon, black pepper , chilli powder, mace, star anise, turmeric, basil], chilli powder], onions (12%), tomatoes (10%), tomato purée, vegetable oil, garlic purée [garlic, salt, acidity regulator (citric acid)] , ginger purée, cornflour, spices, sugar, salt, coriander leaf, cumin seeds, fenugreek] , pilau rice (36%)	Chicken bhuna [onions (18%), chicken breast (17%)m tomatoes (9.1%), green peppers (5.2%), vegetable oil, water, yogurt, tomato puree, ginger puree, garlic puree, green chilli puree, salt, cumin powder, chilli powder, coriander, garam masala (coriander, cumin, cinnamon, ginger, chilli powder, black pepper, clove, nutmeg, cardamom, bay leaf, paprika, coriander powder, cardamom], pilau rice [basmati rice, water, onions, vegetable oil, salt, turmeric,				

	marinated lamb contains: lamb (97%), rapeseed oil, garlic purée, ginger purée, green chilli purée, cardamom powder		[cooked rice [water, rice], vegetable oil, salt, cardamom pods, colour (curcumin) , bay leaves, whole cloves]	cardamom pods, cloves			
Container/Packaging type	Plastic bowl, paper sleeve	Plastic bowl	Paper box	Plastic bowl, paper sleeve			
State of food as purchased (e.g. chilled, frozen, warm)	Chilled	Chilled	Frozen	Chilled			
Presence of noticeable blemishes	None	None	None	None			
FOOD SAMPLING							
Location & outlet	Sainsbury's.co.uk	Sainsbury's.co.uk	Sainsbury's.co.uk	Sainsbury's.co.uk			
Date of purchase or collection	26-04-2010	26-04-2010	26-04-2010	26-04-2010			
Food us by/ expiry date	30-04-2010	05-05-2010	04-05-2010	450g			
Gross weight/volume	500g	500g	500g	500g			
Place of origin if known	UK	UK	UK	UK			
Time period of purchase to storage	5 minutes	5 minutes	5 minutes	15 minutes			
Storage conditions prior to handling/preparation	-20°C	-20°C	-20°C	-20°C			
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Bhuna Meals – CP054B

FOOD ITEM	Chicken/Lamb Bhuna Meals	Chicken/Lamb Bhuna Meals	Chicken/Lamb Bhuna Meals	Chicken/Lamb Bhuna Meals			
Food Code	CP054B	CP054B	CP054B	CP054B			
COOKING PROCEDURE							
Type of cooking e.g. microwave	Microwave	Microwave	Microwave	Microwave			
Cooking temperature/power	800W	800W	800W	800W			
Cooking time	5 minutes	5 minutes	5 minutes	5 minutes			
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending			
Date of procedure	30-04-2010	30-04-2010	30-04-2010	30-04-2010			
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800			
Quantity of each multiple sample	100g	100g	100g	100g			
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container			
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010			
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
Notes:							

Vegetable Curry –CP055B

FOOD ITEM	Vegetable Curry	Vegetable Curry	Vegetable Curry	Vegetable Curry	Vegetable Curry	Vegetable Curry	
Food Code	CP055B	CP055B	CP055B	CP055B	CP055B	CP055B	
Food name (as on packaging)	Sharwoods vegetable curry	Tesco veggie pot spicy Indian curry	Sainsbury's Be Good To Yourself vegetable curry	Sainsbury's Indian vegetable curry	Sainsbury's Free From vegetable curry	Tesco Indian vegetable curry	
Ingredients list	Diced potato (22%), chopped tomatoes, water, diced onion, tomato purée, diced carrot (4%), diced red pepper (4%), green beans (3%), peas, vegetable oil, mixed spices, coriander leaf, garlic purée, ginger purée, sugar, salt, cumin seeds	Onion, tomato (19%), tomato purée, carrot (17%), cauliflower (14%), green bean (8%), single cream (5%), peas (5%), vegetable oil, garlic purée, ginger purée, salt, coriander, sugar, paprika, cornflour, cumin powder, coriander powder, turmeric, black mustard seed, garam masala, curry leaves, cumin seed, chilli powder	Pilau rice (43%); curry sauce; cooked vegetables (23%).pilau rice contains: cooked basmati rice (96%) (water, rice), onion, cumin seed, cardamom pod, cardamom powder, clove, turmeric.curry sauce contains: water, onion, tomato (19%), single cream (from cows' milk) (4%), tomato purée (3%), garlic purée, ginger purée, cornflour, coriander, sugar, rapeseed oil, garam masala (coriander, cumin, cinnamon, ginger, chilli powder, black pepper, clove,	Curry sauce; cooked vegetables (31%).curry sauce contains: onion (36%), tomato (20%), water, single cream (from cows' milk) (7%), rapeseed oil, tomato purée, garlic purée, ginger purée, coriander, salt, sugar, cumin powder, paprika, mustard seed, coriander powder, garam masala, turmeric, curry leaf, chilli powder, fenugreek powder, cumin seed.cooked vegetables contain: cauliflower, carrot, green beans, petits pois	Tomato, button mushroom (19%), carrot (13%), onion, butternut squash (8%), green pepper, peas, green bean, camargue rice (4.5%), coconut cream, curry paste [vegetable oil, coriander powder, cumin powder, turmeric powder, ginger, sea salt, garlic, fenugreek, chilli powder, cardamom, cinnamon powder, ginger powder, pepper, clove powder], garlic, cornflour, sea salt, olive oil, coriander leaf, coriander powder, black pepper, cumin powder, ginger powder, cinnamon	Vegetables (43%)(in variable proportions potato, carrot, onion, green bean, garden pea), water, chopped tomatoes, wheat flour, reconstituted dried skimmed milk, red lentils, mild curry paste, vegetable oil, sugar, modified maize starch, lemon juice from concentrate, salt, tomato purée, coriander, garam masala, cumin, paprika extract, paprika, cardamom, fennel seed, chilli powder, black pepper, oregano	

			nutmeg, cardamom, bay leaf), paprika, mustard seed, salt, cumin powder, coriander powder, turmeric, curry leaf, chilli powder, fenugreek, cumin seed.cooked vegetables contain: cauliflower, carrot, green beans, red pepper, peas		powder, clove powder		
Container/Packaging type	Plastic pouch	Plastic bowl, paper sleeve	Plastic bowl, paper sleeve	Plastic bowl, paper sleeve	Paper/plastic pouch	Plastic bowl, paper sleeve	
State of food as purchased (e.g. chilled, frozen, warm)	Paper box	Chilled	Chilled	Chilled	Ambient	Chilled	
Presence of noticeable blemishes	None	None	None	None	None	None	
FOOD SAMPLING							
Location & outlet	ASDA.co.uk	Tesco.co.uk	Sainsbury's.co.uk	Sainsbury's.co.uk	Sainsbury's.co.uk	Tesco.co.uk	
Date of purchase or collection	26-04-2010	23-04-2010	26-04-2010	26-04-2010	26-04-2010	23-04-2010	
Food us by/ expiry date	10-2010	30-04-2010	01-05-2010	01-05-2010	01-05-2010	07-2010	
Gross weight/volume	300g	400g	400g	400g	300g	300g	
Place of origin if known	UK	UK	UK	UK	UK	UK	
Time period of purchase to storage	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes	
Storage conditions prior to handling/preparation	-20°C	-20°C	-20°C	-20°C	5°C	-20°C	
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Vegetable Curry – CP055B

FOOD ITEM	Vegetable Curry	Vegetable Curry	Vegetable Curry	Vegetable Curry	Vegetable Curry	Vegetable Curry	
Food Code	CP055B	CP055B	CP055B	CP055B	CP055B	CP055B	
COOKING PROCEDURE							
Type of cooking e.g. microwave	Microwave	Microwave	Microwave	Microwave	Microwave	Microwave	
Cooking temperature/power	800W	800W	800W	800W	800W	800W	
Cooking time	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes	
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending	Blending	
Date of procedure	30-04-2010	30-04-2010	30-04-2010	30-04-2010	30-04-2010	30-04-2010	
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	
Quantity of each multiple sample	66.7g	66.7g	66.7g	66.7g	66.7g	66.7g	
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	
Notes:							

Dhal – CP056B

FOOD ITEM	Dhal	Dhal	Dhal	Dhal	Dhal		
Food Code	CP056B	CP056B	CP056B	CP056B	CP056B		
Food name (as on packaging)	Sainsbury's Indian chana	Innocent Indian Daal Curry Vegetable Pots	Sharwoods Tarka dahl	Ainsley Harriot's Amazing Grains Lentil Dahl	Shana Ready meal chana masala vegetarian		
Ingredients list	Cooked lentil (76%) (water, toor daal, channa daal); tomato (14%); onion; rapeseed oil; butter (from cows' milk); garlic purée; coriander; ginger purée; salt; lemon juice; cumin seed; green chilli purée; garam masala; turmeric; chilli powder; asafoetida	Water, carrot, lentils (12%), onion, potato, chickpeas (8%), peas, cauliflower (5%), tomatoes, cooked rice (water, rice), fresh spinach (2%), vegetable oil, leek, butternut squash, cornflour, lemon juice, garlic, coconut sugar, coriander, ginger, cumin seed, mustard seed, sea salt, red chilli, mixed spices, curry leaves	Water, chopped tomatoes (19%), toor dahl (10%), fried onion (onion, vegetable oil), vegetable oil, channa dahl (2%), lentil flour, mixed spices, salt, coriander leaf, ginger purée, ground turmeric, sugar, garlic purée, cumin seeds	Dried red split lentils (40%), dried lentils (20%), dried basmati rice, chick pea flour, tomato powder, sugar, natural flavourings (contain wheat), dried garlic, vegetable bouillon [salt, yeast extract, rice flour, palm oil, onion, celeriac, carrot, parsley, turmeric], garam masala [coriander, all spice, cumin, pepper, cardamon, nutmeg, turmeric, ginger, bay, cloves, cassia, chilli powder], salt, mustard seeds, chilli Powder	Chick pea (25%), tomato (14%), onion (9%), clarified butter fat (1%), sunflower oil, coriander leaves, salt, green chilli, garlic, ginger & mixed spices		
Container/Packaging type	Plastic bowl	Plastic tub, paper sleeve	Plastic pouch	Paper pouch	Paper box		
State of food as purchased (e.g. chilled, frozen, warm)	Frozen	Chilled	Chilled	Ambient	Ambient		

Presence of noticeable blemishes	None	None	None	None	None		
FOOD SAMPLING							
Location & outlet	Sainsbury's.co.uk	Morrison's, Leeds	Tesco.co.uk	Tesco.co.uk	ASDA.co.uk		
Date of purchase or collection	26-04-2010	26-04-2010	23-04-2010	23-04-2010	26-04-2010		
Food us by/ expiry date	04-05-2010	30-04-2010	12-2011	12-2010	10-2010		
Gross weight/volume	300g	400g	300g	150g	300g		
Place of origin if known	UK	UK	UK	UK	India		
Time period of purchase to storage	5 minutes	15 minutes	5 minutes	5 minutes	5 minutes		
Storage conditions prior to handling/preparation	-20°C	-20°C	-20°C	5°C	5°C		
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Dhal – CP055B

FOOD ITEM	Dhal	Dhal	Dhal	Dhal	Dhal		
Food Code	CP056B	CP056B	CP056B	CP056B	CP056B		
COOKING PROCEDURE							
Type of cooking e.g. microwave	Microwave	Microwave	Microwave	Microwave	Microwave		
Cooking temperature/power	800W	800W	800W	800W	800W		
Cooking time	5 minutes	2 minutes	5 minutes	15 minutes	5 minutes		
Quantity before cooking				150g			
Quantity after cooking				640g			
Utensils used				Plastic bowl			
Amount of water used				500g			
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending		
Date of procedure	30-04-2010	30-04-2010	30-04-2010	30-04-2010	30-04-2010		
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800		
Quantity of each multiple sample	80g	80g	80g	80g	80g		
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container		
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010		
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van		
Notes:							

Rogan Josh Meals – CP057B

FOOD ITEM	Rogan Josh Meals	Rogan Josh Meals	Rogan Josh Meals	Rogan Josh Meals	Rogan Josh Meals	Rogan Josh Meals	
Food Code	CP057B	CP057B	CP057B	CP057B	CP057B	CP057B	
Food name (as on packaging)	Tesco Indian lamb Rogan Josh	Sainsbury's Indian lamb Rogan Josh and rice	Sainsbury's Indian chicken Rogan Josh and rice	Mumtaz Lamb Rogan Josh	Morrison's chicken Rogan Josh and pilau rice	Tesco Finest Indian Lamb Rogan Josh	
Ingredients list	Marinated lamb (50%), onion (32%), tomato (23%), yogurt, vegetable oil, tomato purée, garlic purée, ginger purée, spices, salt, green chilli, cardamom, fennel, garam masala	Pilau rice (42%); rogan josh sauce; marinated lamb (16%).pilau rice contains: cooked basmati rice (92%) (water, rice), onion, rapeseed oil, salt, cumin seed, turmeric, cardamom pod, cardamom powder, bay leaf, clove.rogan josh sauce contains: onion (45%), tomato (18%), low fat yogurt (from cows' milk), water, rapeseed oil, sunflower oil, tomato purée, garlic purée, ginger purée, paprika, coriander, salt, green chilli purée, chilli powder, cumin powder, fennel powder,	Cooked basmati rice (40%) (water, rice), marinated chicken breast (18%) (chicken breast (96%)vegetable oil, garlic puree, green chilli puree.), fried onion (11%) (onion, sunflower oil), onion puree (onion, rapeseed oil), yogurt (from cows' milk), water, rapeseed oil, onion, tomato puree, garlic puree, ginger puree, paprika, chilli puree, chilli powder, ginger powder, fennel powder, cumin powder, cumin seed, cardamon powder, whole cardamon pod, turmeric, whole clove, mace	Lamb (33%), onion (22%), tomato (18%), capsicum (9.9%), vegetable oil, yogurt, mumtaz herbs, mumtaz mixed spice (1.5%), garlic, ginger, green chillies, salt, fresh coriander (0.3%)	Onion(20%), chicken breast (14%), tomato puree, paprika, ginger puree, sugar, chilli powder, garam masala [coriander, cumin, cinnamon, ginger, chilli powder, black pepper, clove, nutmed, cardamom, bay leaf), cumin powder, cardamom, fennel powder, cornflour, cardamom pods, cloves, mace, cinnamon powder, pilau rice, cooked basmati rice, onions, vegetable oil, salt, tumeric, cardamom pods, cloves	Marinated lamb (35%), tomato (26%), tomato puree, onion, roasted onions (10%), vegetable oil, ginger, garlic, yogurt, mixed spices, cornflour, salt, coriander, cumin seed, chilli powder, turmeric, clove, bay leaf, dill	

		ginger powder, garam masala, cardamom powder, cardamom pod, clove, mace, cinnamon powder, saffron. marinated lamb contains: lamb (97%), rapeseed oil, ginger purée, garlic purée, green chilli purée, cardamom powder	powder, bay leaf, cinnamon powder, saffron				
Container/Packaging type	Paper box	Plastic bowl, paper sleeve	Plastic bowl, paper sleeve	Paper box	Plastic bowl, paper sleeve	Paper box	
State of food as purchased (e.g. chilled, frozen, warm)	Frozen	Chilled	Chilled	Frozen	Chilled	Frozen	
Presence of noticeable blemishes	None	None	None	None	None	None	
FOOD SAMPLING							
Location & outlet	Teso.co.uk	Sainsburys.co.uk	Sainsbury's.co.uk	ASDA.c.uk	Morrison's, Leeds	Tesco.co.uk	
Date of purchase or collection	23-04-2010	26-04-2010	26-04-2010	26-04-2010	26-04-2010	23-04-2010	
Food us by/ expiry date	30-04-2010	30-04-2010	02-05-2010	30-04-2010	03-05-2010	30-04-2010	
Gross weight/volume	350g	500g	500g	340g	450g	350g	
Place of origin if known	UK	UK	UK	UK	UK	UK	
Time period of purchase to storage	5 minutes	5 minutes	5 minutes	5 minutes	15 minutes	5 minutes	
Storage conditions prior to handling/preparation	-20°C	5°C	5°C	-20°C	5°C	-20°C	
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Rogan Josh Meals – CP057B

FOOD ITEM	Rogan Josh Meals	Rogan Josh Meals	Rogan Josh Meals	Rogan Josh Meals	Rogan Josh Meals	Rogan Josh Meals	
Food Code	CP057B	CP057B	CP057B	CP057B	CP057B	CP057B	
COOKING PROCEDURE							
Type of cooking e.g. microwave	Microwave	Microwave	Microwave	Microwave	Microwave	Microwave	
Cooking temperature/power	800W	800W	800W	800W	800W	800W	
Cooking time	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes	
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending	Blending	
Date of procedure	30-04-2010	30-04-2010	30-04-2010	30-04-2010	30-04-2010	30-04-2010	
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	
Quantity of each multiple sample	66.7g	66.7g	66.7g	66.7g	66.7g	66.7g	
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	
Notes:							

Sausage -CP058B

FOOD ITEM	Sausages	Sausages	Sausages	Sausages	Sausages	Sausages	
Food Code	CP058B	CP058B	CP058B	CP058B	CP058B	CP058B	
Food name (as on packaging)	Sainsbury's Taste the Difference British pork and fresh bramley apple sausage	ASDA Extra Special Pork and apple sausage	Tesco Finest British Pork and caramelized red onion sausages	Tesco Finest British Pork and bramley apple sausages	Oak Crown oak and apple sausages	River Foods Pork and apple sausages	
Ingredients list	Pork (81%), water, dried apple (5%), breadcrumbs (wheat flour, yeast, salt, wheat gluten, vegetable oil, flour treatment agent: ascorbic acid), salt, sage, sugar, maltodextrin, wheat protein, stabiliser (sodium tripolyphosphate), nutmeg, ginger, cinnamon, preservative (sodium metabisulphite), antioxidant (sodium ascorbate), filled into natural pork casings	Pork (80%), water, diced apple (6.0%), bramley apple sauce (2.0%) [bramley apples, water, sugar, maize starch, acidity regulator (citric acid)], breadcrumbs [wheat flour, yeast, salt], salt, stabiliser (diphosphates), spices [cinnamon, cloves], preservative (sodium metabisulphite), antioxidant (ascorbic acid), spice extracts [pepper, cinnamon, nutmeg, cloves, coriander], sausage casing (pork protein)	Pork (74%), caramelised onion (15%) (red onion, sugar, cider vinegar, cinnamon, clove), water, white bread (wheat flour, water, yeast, salt), sea salt, egg, egg white, white pepper, marjoram, nutmeg, parsley, preservative (sodium metabisulphite), emulsifier (sodium triphosphate)	British pork (72%), bramley apple (13%), rusk, dried apple (3%), honey (25), damerara dugar, salt, white pepper spices (ginger, nutmeg, cinnamon), preservative (sodium metabisulphite), antioxidant (ascorbic acid)	British pork (68%), water, rusks (wheat flour, salt, raising agent (ammonium bicarbonate)), dried apple (5%), sugar, wheat starch, salt, stabilisers (tetrasodium diphosphate, disodium diphosphate), spices (ginger, nutmeg, cinnamon), preservative (sodium metabisulphite), antioxidant (ascorbic acid)	British pork (68%), water, rusk, apple pieces, salt, wheatflour, caster sugar, spices (cinnamon, white pepper), dextrose, sodium triphosphate, preservative (sodium metabisulphite), spices extracts (nutmeg, clove, ginger, cinnamon), antioxidant (ascorbic acid), rusk contains: wheat flour, salt, raising agent (ammonium bicarbonate), filled into natural pork casings	
Container/Packaging type	Plastic tray, paper sleeve	Plastic tray, paper sleeve	Plastic tray, paper sleeve	Plastic tray, paper sleeve	Plastic tray, paper sleeve	Plastic tray, paper sleeve	

State of food as purchased (e.g. chilled, frozen, warm)	Chilled	Chilled	Chilled	Chilled	Chilled	Chilled	
Presence of noticeable blemishes	None	None	None	None	None	None	
FOOD SAMPLING							
Location & outlet	Sainsbury's.co.uk	ASDA.co.uk	Tesco.co.uk	Tesco.co.uk	Tesco.c.uk	Tesco.co.uk	
Date of purchase or collection	26-04-2010	26-04-2010	23-04-2010	23-04-2010	23-04-2010	23-04-2010	
Food us by/ expiry date	05-05-2010	06-05-2010	02-05-2010	01-05-2010	01-05-2010	30-04-2010	
Gross weight/volume	400g	400g	400g	450g	450g	680g	
Place of origin if known	UK	UK	UK	UK	UK	UK	
Time period of purchase to storage	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes	
Storage conditions prior to handling/preparation	-20°C	-20°C	-20°C	-20°C	-20°C	-20°C	
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Sausage -CP058B

FOOD ITEM	Sausages	Sausages	Sausages	Sausages	Sausages	Sausages	
Food Code	CP058B	CP058B	CP058B	CP058B	CP058B	CP058B	
COOKING PROCEDURE							
Type of cooking e.g. microwave	Oven Grill (preheated)	Oven Grill (preheated)	Oven Grill (preheated)	Oven Grill (preheated)	Oven Grill (preheated)	Oven Grill (preheated)	
Cooking temperature/power	180°C	180°C	180°C	180°C	180°C	180°C	
Cooking time	15 minutes	15 minutes	15 minutes	15 minutes	15 minutes	15 minutes	
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending	Blending	
Date of procedure	30-04-2010	30-04-2010	30-04-2010	30-04-2010	30-04-2010	30-04-2010	
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	
Quantity of each multiple sample	66.7g	66.7g	66.7g	66.7g	66.7g	66.7g	
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	
Notes:							

Jalfrezi Meals – CP059B

FOOD ITEM	Jalfrezi Meals	Jalfrezi Meals	Jalfrezi Meals	Jalfrezi Meals	Jalfrezi Meals	Jalfrezi Meals	Jalfrezi Meals
Food Code	CP059B	CP059B	CP059B	CP059B	CP059B	CP059B	CP059B
Food name (as on packaging)	Sainsbury's Taste the Difference Chicken jalfrezi and coriander rice	ASDA Indian jalfrezi and pilau rice	Tesco Finest Indian chicken jalfrezi	Tesco Indian chicken jalfrezi	ASDA Indian chicken jalfrezi	Tesco The Curry Leaf chicken jalfrezi with rice	Birds Eye chicken jalfrezi with rice
Ingredients list	Coriander rice (41%); jalfrezi sauce; flame grilled marinated chicken breast (18%); flame grilled red chilli (1%).coriander rice contains: cooked basmati rice (86%) (water, rice), onion, rapeseed oil, coriander (2%), salt, green chilli purée, mustard seed.jalfrezi sauce contains: onion, water, tomato purée (15%), red pepper (7%), yellow pepper (7%), green pepper (6%), rapeseed oil, ginger purée, garlic purée, coriander, green chilli purée, malt vinegar (from	Cooked marinated chicken (26%), tapioca starch, salt, turmeric, garam masala, (coriander seed, cumin, ginger, cinnamon, black pepper, chilli powder, mace, star anise, turmeric, basil), chilli powder), (chicken breast (96%), rice bran oil, spices, sugar, salt, colour (paprika extract), yogurt (milk), coriander, garlic, lime juice), tomatoes (22%), water, onion (15%), red peppers (3.3%), vegetable oil, green peppers (3.3%), tomato puree, modified maize starch, butter ghee	Basmati rice (22%), chicken breast (22%), onion (15%), tomato puree, tomato, water, vegetable oil, green pepper (2.5%), red pepper (2.5%), yogurt, spices (coriander powder, cumin seed, cumin powder, paprika, chilli powder, onion seed, turmeric powder, fenugreek seed, cardamom, fennel seed, mustard seed, fenugreek, clove powder, cinnamon, black pepper, ginger), honey, garlic puree, sugar, salt, ginger puree, coriander, cornflour, lemon juice, green chilli	Marinated chicken (42%), onion (22%), tomato (9%), red pepper (6%), tomato purée, vegetable oil, mixed spices, garlic purée, lemon juice, sugar, ginger purée, coriander leaf, cornflour, salt, green chilli, cumin seed, sauce browning, colour (paprika extract).	Marinated chicken breast (26%) [chicken breast (95%), palm oil, tapioca starch, salt, turmeric, garam masala [coriander seed, cumin, ginger, cinnamon, black pepper, chilli powder, mace, star anise, turmeric, basil), chilli powder], tomatoes (19%), water, onion (15%), vegetable oil, tomato puree, green peppers (3%), red peppers (3%), modified maize starch, butter ghee (milk), tandori paste [water, garlic, cumin, salt, coriander, ginger, chilli, citric acid, acidity regulator	Cooked rice (42%), cooked chicken (18%), onion (15%), water, tomato puree, vegetable oil, red pepper (2%), green pepper (2%), garlic puree, ginger puree, spices, sugar, green chilli, coriander leaf (0.2%), salt, cumin seed, colour (paprika extract), tandoori masala tandoori masala contains: paprika, salt, coriander powder, turmeric powder, chilli powder, cumin powder, cinnamon powder, clove powder, citric acid, natural flavouring, black pepper, ground	Chicken jalfrezi sauce (56%), cooked rice (44%), chicken jalfrezi sauce, water, tomato (19%), cooked marinated chicken breast (18%)(chicken (99%), salt, dextrose), red & green peppers (13%), onion (11%), vegetable oil, tomato purée (3%), brown sugar, garlic purée, coriander leaves, spices, red chillies, salt, cornflour, herbs, mixed spice extract, cooked rice, water, rice, turmeric

	<p>barley), salt, paprika, coriander powder, cumin powder, chilli powder, cumin seed, turmeric.flame grilled marinated chicken breast contains: chicken breast (81%), low fat yogurt (from cows' milk), water, single cream (from cows' milk), rapeseed oil, coriander, cornflour, tandoori masala (paprika, salt, coriander, turmeric, chilli powder, cumin, cinnamon, clove, natural flavouring: lemon oil; black pepper, bay leaf, natural colour: paprika extract), garlic purée, malt vinegar (from barley), ginger purée, paprika, lemon juice, green chilli purée, fenugreek.flame</p>	<p>(milk), tandoori paste, (water, garlic, cumin, salt, coriander, ginger, chilli, citric acid, acidity regulator (sodium acetates), turmeric, rice flour, tamarind), garlic puree, (garlic, salt, acidity regulator (citric acid)), spices, ginger puree, sugar, coriander, garlic, red chilli, colour (paprika extract), cumin seeds, fenugreek, salt. pilau rice (30%): [cooked basmati rice (97%) [water, basmati rice (38%)], vegetable oil, salt, whole cardamom, colour (curcumin), bay leaf, whole cloves]</p>	<p>puree, dill, lemon oil, bay leaf, colour (paprika extract).</p>		<p>(sodium diacetate), turmeric, rice flour, tamarind], garlic puree (garlic, salt, citric acid), spices, ginger puree, sugar, coriander, salt, garlic, red chilli, cumin seeds, colour (paprika extract), fenugreek]</p>	<p>bay leaf, colour (paprika extract)</p>	
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	grilled red chilli contains: red chilli (95%), rapeseed oil						
Container/Packaging type	Plastic bowl, paper sleeve	Plastic bowl, paper sleeve	Plastic bowl, paper sleeve	Plastic bowl, paper sleeve	Plastic bowl	Paper box	Paper box
State of food as purchased (e.g. chilled, frozen, warm)	Chilled	Chilled	Chilled	Chilled	Frozen	Frozen	Frozen
Presence of noticeable blemishes	None	None	None	None	None	None	None
FOOD SAMPLING							
Location & outlet	Sainsbury's.co.uk	ASDA.co.uk	Tesco.co.uk	Tesco.c.uk	ASDA.co.uk	Tesco.co.uk	Morrison's, Leeds
Date of purchase or collection	26-04-2010	26-04-2010	23-04-2010	23-04-2010	26-04-2010	23-04-2010	26-04-2010
Food us by/ expiry date	30-04-2010	30-04-2010	30-04-2010	30-04-2010	01-05-2010	30-04-2010	09-2011
Gross weight/volume	500g	350g	500g	350g	350g	400g	350g
Place of origin if known	UK	UK	UK	UK	UK	UK	UK
Time period of purchase to storage	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes	15 minutes
Storage conditions prior to handling/preparation	-20°C	-20°C	-20°C	-20°C	-20°C	-20°C	-20°C
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Jalfrezi Meals – CP059B

FOOD ITEM	Jalfrezi Meals	Jalfrezi Meals	Jalfrezi Meals	Jalfrezi Meals	Jalfrezi Meals	Jalfrezi Meals	Jalfrezi Meals
Food Code	CP059B	CP059B	CP059B	CP059B	CP059B	CP059B	CP059B
COOKING PROCEDURE							
Type of cooking e.g. microwave	Microwave	Microwave	Microwave	Microwave	Microwave	Microwave	Microwave
Cooking temperature/power	800W	800W	800W	800W	800W	800W	800W
Cooking time	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending	Blending	Blending
Date of procedure	30-04-2010	30-04-2010	30-04-2010	30-04-2010	30-04-2010	30-04-2010	30-04-2010
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800
Quantity of each multiple sample	50g	50g	50g	50g	50g	50g	50g
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
		Microwave	Microwave	Microwave	Microwave	Microwave	Microwave
Notes:							

Sample Collection & Preparation Record

FOOD ITEM	Jalfrezi Meals						
Food Code	CP059B						
Food name (as on packaging)	Sainsbury's Indian chicken jalfrezi and rice						
Ingredients list	Pilau rice (43%); jalfrezi sauce; chargrilled marinated chicken breast (18%).pilau rice contains: cooked basmati rice (92%) (water, rice), onion, rapeseed oil, salt, cumin seed, turmeric, cardamom pod, cardamom powder, bay leaf, clove.jalfrezi sauce contains: onion, water, red and green peppers (19%), tomato puree (13%), rapeseed oil, ginger purée, garlic purée, coriander, chilli powder, fresh red chilli, malt vinegar (from barley), salt, green chilli purée, paprika, coriander powder, cumin powder, cumin seed, turmeric.chargrilled marinated chicken breast contains: chicken breast (80%), low fat yogurt (from cows'						

	milk), rapeseed oil, water, cornflour, paprika, ginger purée, garlic purée, green chilli purée, garam masala, chilli powder, fenugreek.						
Container/Packaging type	Plastic bowl, paper sleeve						
State of food as purchased (e.g. chilled, frozen, warm)	Chilled						
Presence of noticeable blemishes	None						
FOOD SAMPLING							
Location & outlet	Sainsbury's.co.uk						
Date of purchase or collection	26-04-2010						
Food us by/ expiry date	01-05-2010						
Gross weight/volume	500g						
Place of origin if known	UK						
Time period of purchase to storage	5 minutes						
Storage conditions prior to handling/preparation	-20°C						
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Jalfrezi Meals – CP059B

FOOD ITEM	Jalfrezi Meals						
Food Code	CP059B						
COOKING PROCEDURE							
Type of cooking e.g. microwave	Microwave						
Cooking temperature/power	800W						
Cooking time	5 minutes						
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending						
Date of procedure	30-04-2010						
Equipment used	Kenwood Blender FP800						
Quantity of each multiple sample	50g						
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container						
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010						
Method of transport/storage (e.g. chilled)	Refrigerated Van						
Notes:							

Madras Meals – CP060B

FOOD ITEM	Madras meals	Madras meals	Madras meals	Madras meals	Madras meals	Madras meals	Madras meals
Food Code	CP060B	CP060B	CP060B	CP060B	CP060B	CP060B	CP060B
Food name (as on packaging)	Morrison's, Beef madras	ASDA Chicken madras and pilau rice	Sainsbury's Indian chicken madras and rice	Morrison's Chicken madras and pilau rice	ASDA Indian beef madras	Tesco Indian chicken madras	Tesco Chicken madras
Ingredients list	Beef (28%), onion (17%), water, coconut milk (7.1%) [coconut extract, water], creamed coconut (4.7%), vegetable oil, green chilli puree, ginger puree, garlic puree, coriander, desiccated coconut, tomato puree, chilli powder, cumin powder, salt, garam masala [coriander, cumin, cinnamon, ginger, chilli powder, black pepper, clove, nutmeg, cardamom, bay leaf], paprika, curry leaves, mustard seed, madras curry powder [coriander, turmeric, mustard powder, chickpea	Spiced pilau rice (45%) [water, rice, turmeric, cardamom seeds, cumin seeds], cooked chicken breast (15%) [chicken (98%), salt], water, onions (8.5%), tomatoes (6.0%), vegetable oil, flaked coconut (3.0%), green chilli purée (1.4%), tomato purée, chilli powder, salt, garlic purée, coriander stem, ginger purée, garam masala [coriander, cinnamon, black pepper, spices, ginger, clove, nutmeg, bay leaf], ground coriander, caramelised sugar, cumin, ground turmeric, curry leaves, fenugreek leaf	Pilau rice (43%); madras sauce; marinated chicken breast (18%).pilau rice contains: cooked basmati rice (92%) (water, rice), onion, rapeseed oil, salt, cumin seed, turmeric, water, cardamom pod, cardamom powder, bay leaf, clove.madras sauce contains: onion, tomato (26%), rapeseed oil, coconut milk (4%) (coconut extract, water), tomato purée (3%), desiccated coconut (2%), green chilli purée, ginger purée, garlic purée, coriander, salt, chilli powder, paprika, tamarind, curry leaf, cumin powder, garam	Chicken madras (chicken breast (17%), onion (12%), tomatoes (11%), water, creamed coconut (3.2%), vegetable oil, green chilli puree, ginger puree, coriander, garlic puree tomato puree,chilli powder, cumin powder, salt, garam masala (coriander, cumin, cinnamon, ginger, chilli powder, black pepper, clove, nutmeg, cardamom, bay leaf), paprika, coriander powder, curry leaves, turmeric, madras curry powder [coriander, turmeric, mustard powder, chickpea flour, cumin,	Puree, mixed spices, coconut milk (1.8%) (cocnut milk extract, water, stabiliser (carboxy methyl cellulose)), garlic puree (garlic, salt, acidity regulator (citric acid)), vegetable oil, ginger puree, modified maize starch, desiccated coconut (0.7%), sugar, red chilli, green chilli, curry leaf, salt, coriander, colour (plain caramel), tamarind concentrate, mustard seed, fenugreek, turmeric	Marinated chicken (42%), onion, tomato (11%), water, vegetable oil, coconut cream (3%), yogurt, tomato purée, garlic purée, mixed spices, ginger purée, sugar, lemon juice, green chilli, madras masala, tamarind concentrate, sauce browning, coriander leaf, salt, curry leaf, cornflour	Marinated chicken (42%): chicken breast, water, tomato paste, yogurt, ginger purée, garlic purée, soya bean oil, mixed spices, cornflour, green chilli purée, salt, colour (paprika extract), vegetable oil

	flour, cumin, chilli, fenugreek, pepper, garlic, salt, fennel, poppy seed], coriander powder, turmeric, cardamom		masala, coriander powder, madras curry powder (coriander, turmeric, mustard powder, chickpea flour, cumin, chilli, fenugreek, pepper, garlic, salt, fennel, ginger poppy seed), turmeric, white pepper.marinated chicken breast contains: chicken breast (95%), rapeseed oil, cornflour, purée, garlic purée, green chilli purée	chilli, fenugreek, pepper, garlic, salt, fennel, poppy seed), white pepper], pilau rice [basmati rice, water, onions, vegetable oil, salt, turmeric, cardamom pods, cloves]			
Container/Packaging type	Plastic bowl, paper sleeve	Paper box	Plastic bowl, paper sleeve	Plastic bowl, paper sleeve	Plastic bowl	Paper box	Plastic bowl, paper sleeve
State of food as purchased (e.g. chilled, frozen, warm)	Chilled	Frozen	Chilled	Chilled	Frozen	Frozen	Chilled
Presence of noticeable blemishes	None	None	None	None	None	None	None
FOOD SAMPLING							
Location & outlet	Morrison's, Leeds	ASDA.co.uk	Sainsbury's.co.uk	Morrison's, Leeds	ASDA.co.uk	Tesco.co.uk	Tesco.co.uk
Date of purchase or collection	26-04-2010	26-04-2010	26-04-2010	26-04-2010	26-04-2010	23-04-2010	23-04-2010
Food us by/ expiry date	30-04-2010	10-05-2010	02-05-2010	05-05-2010	30-04-2010	30-04-2010	30-04-2010
Gross weight/volume	400g	400g	500g	450g	500g	350g	400g
Place of origin if known	UK	UK	UK	UK	UK	UK	UK
Time period of purchase to storage	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes
Storage conditions prior to handling/preparation	20°C	20°C	20°C	20°C	20°C	20°C	20°C
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Madras Meals – CP060B

FOOD ITEM	Madras meals	Madras meals	Madras meals	Madras meals	Madras meals	Madras meals	Madras meals
Food Code	CP060B	CP060B	CP060B	CP060B	CP060B	CP060B	CP060B
COOKING PROCEDURE							
Type of cooking e.g. microwave	Microwave	Microwave	Microwave	Microwave	Microwave	Microwave	Microwave
Cooking temperature/power	800W	800W	800W	800W	800W	800W	800W
Cooking time	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending	Blending	Blending
Date of procedure	30-04-2010	30-04-2010	30-04-2010	30-04-2010	30-04-2010	30-04-2010	30-04-2010
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800
Quantity of each multiple sample	36.4g	36.4g	36.4g	36.4g	36.4g	36.4g	36.4g
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
Notes:							

Madras Meals – CP060B

FOOD ITEM	Madras meals	Madras meals	Madras meals	Madras meals				
Food Code	CP060B	CP060B	CP060B	CP060B				
Food name (as on packaging)	Sainsbury's Chicken madras	Sainsbury's Chicken madras	ASDA Good for You! Chicken madras	Sharwoods Chicken madras				
Ingredients list	Madras sauce; marinated chicken breast (35%).madras sauce contains: onion, tomato (26%), water, rapeseed oil, coconut milk (4%) (coconut extract, water), tomato purée (3%), desiccated coconut (2%), green chilli purée, ginger purée, garlic purée, coriander, salt, chilli powder, paprika, tamarind, curry leaf, cumin powder, garam masala, coriander powder, madras curry powder (coriander, turmeric, mustard powder, chickpea flour, cumin, chilli, fenugreek, pepper, garlic, salt, fennel, poppy seed),	Madras sauce (80%); cooked chicken breast (20%).madras sauce contains: water, onion (22%), tomato (16%), coconut, sunflower oil, green chilli purée, tomato purée, chilli powder, coriander, garlic purée, ginger purée, salt, coriander powder, caramelised sugar, cumin powder, cinnamon, black pepper, ginger, turmeric, curry leaf, clove, nutmeg, bay leaf, fenugreek leaf.cooked chicken breast contains: chicken breast, water, salt.	Cooked rice (38%) [water, rice, turmeric], water, cooked chicken breast (15%) [chicken (98%), salt], onions (8.9%), tomatoes (4.2%), sugar, tomato purée, garlic purée, chicken stock [water, chicken, yeast extract, salt, vegetable concentrates [carrot, onion, red bell pepper], concentrated lemon juice, white wine vinegar, herbs, spices], coconut milk, maize starch, ginger purée , green chilli purée, caramelised sugar, coriander, salt, cumin, coriander stem, concentrated lemon juice,	Chicken breast (12%) contains: chicken, water, salt, madras sauce contains: water, onion (7%), coconut, tomato puree, coconut milk, vegetable oil, brown sugar, garlic, ginger, cornflour, lemon juice, salt, green chillies, ground coriander, caramalised sugar, coriander, curry leaf, garam masala, chilli powder, ground turmeric, cooked rice (46%) contains: water, rice, tumeric, garam masala contains: coriander, cinnamon, black pepper, ginger, clove, nutmeg				

	turmeric, white pepper.marinated chicken breast contains: chicken breast (95%), rapeseed oil, cornflour, ginger purée, garlic purée, green chilli purée.		garam masala [coriander, cinnamon, black pepper, spices, ginger, cloves, nutmeg, bay leaf				
Container/Packaging type	Plastic bowl, paper sleeve	Paper box	Paper box	Paper box			
State of food as purchased (e.g. chilled, frozen, warm)	Chilled	Frozen	Frozen	Frozen			
Presence of noticeable blemishes	None	None	None	None			
FOOD SAMPLING							
Location & outlet	Sainsbury's.co.uk	Sainsbury's.co.uk	ASDA.co.uk	ASDA.co.uk			
Date of purchase or collection	26-04-2010	26-04-2010	26-04-2010	26-04-2010			
Food us by/ expiry date	02-05-2010	02-05-2010	30-04-2010	30-04-2010			
Gross weight/volume	400g	400g	400g	375g			
Place of origin if known	UK	UK	UK	UK			
Time period of purchase to storage	5 minutes	5 minutes	5 minutes	5 minutes			
Storage conditions prior to handling/preparation	-20°C	-20°C	-20°C	-20°C			
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Madras Meals – CP060B

FOOD ITEM	Madras meals	Madras meals	Madras meals	Madras meals			
Food Code	CP060B	CP060B	CP060B	CP060B			
COOKING PROCEDURE							
Type of cooking e.g. microwave	Microwave	Microwave	Microwave	Microwave			
Cooking temperature/power	800W	800W	800W	800W			
Cooking time	5 minutes	5 minutes	5 minutes	5 minutes			
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending			
Date of procedure	30-04-2010	30-04-2010	30-04-2010	30-04-2010			
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800			
Quantity of each multiple sample	36.4g	36.4g	36.4g	36.4g			
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container			
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010			
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
Notes:							

Korma Meals – CP061B

FOOD ITEM	Chicken Korma Meals	Chicken Korma Meals	Chicken Korma Meals	Chicken Korma Meals	Chicken Korma Meals	Chicken Korma Meals	Chicken Korma Meals
Food Code	CP061B	CP061B	CP061B	CP061B	CP061B	CP061B	CP061B
Food name (as on packaging)	Sainsbury's Indian chicken korma	Tesco Indian Chicken korma	Tesco Chicken korma and pilau rice	Morrison's Chicken korma and pilau rice	Tesco the Curry Leaf chicken korma with rice	Sainsbury's Be Good To Yourself chicken korma	ASDA Good for You" chicken korma
Ingredients list	Korma sauce; marinated chicken breast (35%).korma sauce contains: onion, water, coconut milk (13%) (coconut extract, water), yogurt (from cows' milk), single cream (from cows' milk) (9%), tomato, cashew nut purée (5%), rapeseed oil, desiccated coconut (3%), almond, sugar, ginger purée, garlic purée, salt, cumin powder, coriander powder, coriander, paprika, chilli powder, green cardamom powder, turmeric, garam masala, mace, black cardamom powder.marinated	Chicken (15%), water, onion, cream, coconut milk, cream coconut, vegetable oil, yogurt, tomato puree, coconut milk powder, sugar, cornflour, coriander, whole milk powder, salt, garlic puree, ginger puree, green chilli puree, cumin powder, coriander powder, cardamom, garam masala, turmeric powder, chilli powder.	Cooked rice (41%), marinated chicken (21%), onion, coconut milk (5%), yogurt, single cream (3.5%), tomato, cashew nut paste, vegetable oil, garlic purée, ginger purée, ground almonds, coconut cream (1%), sugar, mixed spices (0.5%), salt, cornflour.	Chicken korma (chicken breast 17%, onion, single cream 6.2%, coconut milk (4.2%), coconut extract, water), tomatoes, water, vegetable oil, creamed coconut (2.1%), cashew nut puree, suagr, ginger puree, garlic puree, green chilli puree, salt, turmeric, cumin powder, cardamom, garam masala (coriander, cumin, cinnamon, ginger, chilli powder, black pepper, clove, nutmeg, cardamom, bay leaf), paprika, mace, pilau rice (water, basmati	Cooked rice (41%) (rice, water, lemon juice from concentrate, salt), marinated chicken (24%) (chicken breast, water, cornflour), onion puree, single cream (6%), water, tomato, coconut milk (2%), coconut cream (2%), vegetable oil, sugar, cornflour, tomato puree, coconut (0.6%), ginger puree, garlic puree, salt, mixed spices, green chilli, cumin seed	Pilau rice (43%); korma sauce; chargrilled marinated chicken breast (19%).pilau rice contains: cooked basmati rice (96%) (water, rice), onion, cumin seed, cardamom pod, cardamom powder, clove, turmeric.korma sauce contains: water, onion, low fat yogurt (from cows' milk) (13%), coconut milk (6%) (coconut extract, water), tomato, cornflour, single cream (from cows' milk) (2%), sugar, ginger purée, cashew nut purée, almond, tomato purée, garlic purée, desiccated	Chicken (98%), water, salt), onion (11%), coconut powder (1.7%), (coconut, maltodextrin, milk protein), modified maize starch, cream (0.8%) (milk), tomato (0.8%), yogurt (0.6%) (milk), coriander, sugar, garlic puree (contains acidity regulator (citric acid)), ginger puree (contains acidity regulator (citric acid)), salt, ground coriander, ground cumin, green chilli puree, paprika, garam masala (coriander, cinnamon, black pepper, spices, ginger, cloves, spice extract (cinnamon,

	chicken breast contains: chicken breast (95%), rapeseed oil, cornflour, ginger purée, garlic purée, green chilli purée			rice, onions, vegetable oil, salt, turmeric, cardamom pods, cloves)		coconut, coriander powder, cumin powder, salt, coriander, paprika, chilli powder, garam masala (coriander, cumin, cinnamon, ginger, chilli powder, black pepper, clove, nutmeg, cardamom, bay leaf), turmeric, green cardamom powder, black cardamom powder, mace.chargrilled marinated chicken breast contains: chicken breast (95%), rapeseed oil, cornflour, water, garlic purée, green chilli purée	nutmeg, clove), bay leaf), turmeric, chilli powder
Container/Packaging type	Plastic bowl, paper sleeve	Plastic bowl, paper sleeve	Plastic bowl, paper sleeve	Plastic bowl, paper sleeve	Plastic bowl, paper sleeve	Plastic bowl, paper sleeve	Plastic bowl, paper sleeve
State of food as purchased (e.g. chilled, frozen, warm)	Chilled	Chilled	Chilled	Chilled	Chilled	Chilled	Chilled
Presence of noticeable blemishes	None	None	None	None	None	None	None
FOOD SAMPLING							
Location & outlet	Sainsbury's.co.uk	Tesco.co.uk	Tesco.co.uk	Morrison's, Leeds	Tesco.co.uk	Sainsbury's.co.uk	ASDA.co.uk
Date of purchase or collection	26-0-2010	23-04-2010	23-04-2010	26-0-2010	23-04-2010	26-0-2010	26-0-2010
Food us by/ expiry date	30-04-2010	30-04-2010	30-04-2010	04-05-2010	30-04-2010	01-05-2010	01-05-2010

Gross weight/volume	400g	350g	550g	450g	400g	400g	400g
Place of origin if known	UK	UK	UK	UK	UK	UK	UK
Time period of purchase to storage	5 minutes	5 minutes	5 minutes	15 minutes	5 minutes	5 minutes	5 minutes
Storage conditions prior to handling/preparation	-20°C	-20°C	-20°C	-20°C	-20°C	-20°C	-20°C
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Korma Meals – CP061B

FOOD ITEM	Chicken Korma Meals	Chicken Korma Meals	Chicken Korma Meals	Chicken Korma Meals	Chicken Korma Meals	Chicken Korma Meals	Chicken Korma Meals
Food Code	CP061B	CP061B	CP061B	CP061B	CP061B	CP061B	CP061B
COOKING PROCEDURE							
Type of cooking e.g. microwave	Microwave	Microwave	Microwave	Microwave	Microwave	Microwave	Microwave
Cooking temperature/power	800W	800W	800W	800W	800W	800W	800W
Cooking time	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending	Blending	Blending
Date of procedure	30-04-2010	30-04-2010	30-04-2010	30-04-2010	30-04-2010	30-04-2010	30-04-2010
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800
Quantity of each multiple sample	33.4g	33.4g	33.4g	33.4g	33.4g	33.4g	33.4g
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
Notes:							

Korma Meals – CP061B

FOOD ITEM	Chicken Korma Meals	Chicken Korma Meals	Chicken Korma Meals	Chicken Korma Meals	Chicken Korma Meals		
Food Code	CP061B	CP061B	CP061B	CP061B	CP061B		
Food name (as on packaging)	Birds Eye Chicken korma with rice	Sharwoods Chicken korma with rice	Tesco Light choices chicken korma with rice	ASDA Chicken Korma with rice	Sainsbury's Indian chicken korma with rice		
Ingredients list	Chicken korma sauce (56%), cooked rice (44%), chicken korma sauce, water, cooked marinated chicken breast (18%)(chicken (99%), salt, dextrose), onion, yogurt (5%), cream (3%), creamed coconut (3%), coconut milk powder (2%)(contains milk protein), sugar, cornflour, tomato purée, chicken stock (yeast extract, chicken stock, water, sugar, seal salt, caramelised sugar, garlic extract, leek extract , carrot extract, natural flavourings, vegetable oil, aniseed, pepper extract, sage	Chicken breast (12%) contains: chicken, water, salt, korma sauce contains: water, onion (10%), desiccated coconut, coconut milk, vegetable oil, brown sugar, coconut, cornflour, whipping cream (1%), tomato puree, tomato, coriander leaf, salt, garlic, ginger, turmeric, ground coriander, ground cumin, red chilli, garam masala, chilli powder , cooked rice (46%) contains: water, rice, tumeric , garam masala contains: coriander, cinnamon, black pepper, ginger, clove, nutmeg .	Pilau rice (43%), chicken breast (19%), onion, water, tomato puree, single cream, fromage frais, low fat yogurt, cornflour, desiccated coconut, coconut cream, ginger puee, garlic puree, mixed spices, cumin seed, vegetable oil, salt, coriander, turmeric powder, mustard seed, green chilli puree, chilli powder, bay leaf.	Pilau rice (45%) [water, rice, cumin seeds, cardamom seeds, turmeric] , cooked chicken breast (15%) [chicken (98%), salt, dextrose], water, onion (10%), cream (3.5%), vegetable oil, coconut cream (3.2%), coconut milk (3.2%), tomato purée, desiccated coconut, sugar, yogurt, coriander stem, salt, maize starch, green chilli purée, garlic, ground turmeric, ginger, ground cumin, ground coriander, garam masala [coriander, cinnamon, pepper, spices, ginger, clove, nutmeg, bay leaf], chilli	chicken koma (62%) marinated chicked breast (40%) (chicken breast (96%), vegetable oil, gingerpuree, garlic puree, green chili puree), onion puree (onion, rapeseed oil), water, coconut milk (5%), yogurt (from cows' milk), single cream (3%) (from cows' milk), creamed coconut (2%), tomato, rapeseed oil, cashew nut puree, almond powder, sugar, salt, ginger puree, garlic puree, cumin powder, coriander powder, tumeric, coriander, cardamom powder, paprika, cumin seed,		

	extract, thyme extract), coriander leaves , desiccated coconut, salt, mixed spices, garlic purée, ginger purée, green chillies, herbs, spice extract, cooked rice, water, rice, turmeric			powder .	garam masala, chili powder, mace, whole green cardamom pod, whole clove, bay leaf		
Container/Packaging type	Paper box	Paper box	Paper box	Paper box	Plastic bag, paper sleeve		
State of food as purchased (e.g. chilled, frozen, warm)	Frozen	Frozen	Frozen	Frozen	Chilled		
Presence of noticeable blemishes	None	None	None	None	None		
FOOD SAMPLING							
Location & outlet	Tesco.co.uk	Tesco.co.uk	Tesco.co.uk	ASDA.co.uk	Sainsbury's.co.uk		
Date of purchase or collection	23-0-2010	23-0-2010	23-0-2010	26-04-2010	26-04-2010		
Food us by/ expiry date	09-2011	10-09-2011	20-03-201--	23-09-2010	02-05-2010		
Gross weight/volume	350g	375g	400g	400g	500g		
Place of origin if known	UK	UK	UK	UK	UK		
Time period of purchase to storage							
Storage conditions prior to handling/preparation							
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Korma Meals – CP061B

FOOD ITEM	Chicken Korma Meals	Chicken Korma Meals	Chicken Korma Meals	Chicken Korma Meals	Chicken Korma Meals		
Food Code	CP061B	CP061B	CP061B	CP061B	CP061B		
COOKING PROCEDURE							
Type of cooking e.g. microwave	Microwave	Microwave	Microwave	Microwave	Microwave		
Cooking temperature/power	800W	800W	800W	800W	800W		
Cooking time	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes		
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending		
Date of procedure	30-04-2010	30-04-2010	30-04-2010	30-04-2010	30-04-2010		
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800		
Quantity of each multiple sample	33.4g	33.4g	33.4g	33.4g	33.4g		
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container		
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010		
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van		
Notes:							

Tandoori Chicken – CP062B

FOOD ITEM	Tandoori Meals	Tandoori Meals	Tandoori Meals	Tandoori Meals			
Food Code	CP062B	CP062B	CP062B	CP062B			
Food name (as on packaging)	Tesco Finest Tandoori Chicken Sizzler	Morrison's Tandoori chicken sizzler	Sainsbury's Taste the Difference tandoori chicken	ASDA Tandoori Chicken Masala & Pilau Rice			
Ingredients list	Marinated chicken (31%) [chicken breast, yogurt, vegetable oil, ginger puree, garlic puree, cornflour, salt, lemon juice, distilled malt vinegar, spices (chilli powder, paprika, turmeric, coriander powder, cumin, cinnamon, clove, black pepper), green chilli puree, paprika extract, lemon oil, bay leaf], roti bread (18%) [wheat flour, water, vinegar, vegetable oil, humectant (glycerol)], onion, mint raita (12%) (yogurt, lemon juice, vegetable oil, cornflour, mint, salt), red pepper (8%), green pepper, sweet	Tomato (20%), chicken breast (15%), chicken thigh (15%), onion (14%), red peppers, green peppers, vegetable oil, water, yogurt, single cream, tandoori masala (paprika, cinnamon, salt, coriander, tumeric, chilli powder, cumin clove, citric acid, balck pepper, bay leaf), paprika extract, cshew nut puree, garlic puree, coriander, tomato puree, ginger puree, potato starch, salt, paprika, cumin powder	Tandoori masala souce, onions (45%), double cream 913%), yogurt, water, rapseed oil, tomato, malt, vegegar, tandoori, masala (1%) [paprika, salt, cinnamon, coriander, clove, chilli powder, bay leaf, natural colour], garlic puree, ginger puree, coriander powder, cumin powder, paprika, garam masala [coriander, cumin, cinnamon, ginger, chilli powder, black pepper, clove nutmeg, cardamom, bay leaf, mint, salt, chilli powder, fennel seed, lemon juice, cumin seed, marinated	Chicken tandoori masala (64%) [onions (35%), cooked marinated chicken breast (28%) [chicken breast (95%) , palm oil, tapioca starch, salt, turmeric, garam masala [ground coriander seeds, cumin, ginger , cinnamon, black pepper, chilli powder, mace, star anise, turmeric, basil], chilli powder], water , tomato purée, vegetable oil, yogurt, single cream, sugar, colours (beetroot red, paprika extract) , tandoori paste [water, garlic, cumin, salt, coriander, ginger, chilli powder, citric acid , acidity regulator (sodium acetates),			

	potato, tomato, vegetable oil, tomato puree, spices (coriander powder, turmeric, asafetida, cumin, paprika, chilli powder, mustard seed, ginger, fenugreek, black pepper, clove, cinnamon), butter, salt, ginger puree, cornflour, garlic puree, kalonji seeds, coriander, sugar, garlic, paprika extract, lemon juice, cumin seed, lemon oil, bay leaf.		chicken breast fillet (40%) [chicken breast fillets (81%), low fat yogurt, water, single cream (2%), rapseed oil, coriander, cornflour, tandoori masala (cinnamon, garlic puree, malt vinegar, ginger ouree, malt vinegar, ginger puree, lemon juice, fenugreek, green chilli puree)	turmeric, rice flour, tamarind], spices, modified maize starch , coriander leaf, garlic purée [garlic, salt, acidity regulator (citric acid)], ginger purée, salt, fenugreek, mint , mustard oil, cumin seeds, distilled malt vinegar (barley), chilli powder, concentrated lemon juice] , pilau rice (36%) [cooked rice [water, rice], vegetable oil, salt, cardamom pods, colour (curcumin) , bay leaves, whole cloves]			
Container/Packaging type	Plastic bowl, paper sleeve	Plastic bowl, paper sleeve	Plastic bowl, paper sleeve	Plastic bowl, paper sleeve			
State of food as purchased (e.g. chilled, frozen, warm)	Chilled	Chilled	Chilled	Chilled			
Presence of noticeable blemishes	None	None	None	None			
FOOD SAMPLING							
Location & outlet	Tesco.co.uk	Morrison's, Leeds	Sainsbury's.co.uk	ASDA.co.uk			
Date of purchase or collection	23-04-2010	26-04-2010	26-04-2010	26-04-2010			
Food us by/ expiry date	30-04-2010	02-05-2010	30-04-2010	30-04-2010			
Gross weight/volume	475g	400g	400g	450g			
Place of origin if known	UK	UK	UK	UK			
Time period of purchase to storage	5 minutes	15 minutes	5 minutes	5 minutes			

Storage conditions prior to handling/preparation	-20°C	-20°C	-20°C	-20°C			
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Tandoori Chicken – CP062B

FOOD ITEM	Tandoori Meals	Tandoori Meals	Tandoori Meals	Tandoori Meals			
Food Code	CP062B	CP062B	CP062B	CP062B			
COOKING PROCEDURE							
Type of cooking e.g. microwave	Microwave	Microwave	Microwave	Microwave			
Cooking temperature/power	800W	800W	800W	800W			
Cooking time	5 minutes	5 minutes	5 minutes	5 minutes			
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending			
Date of procedure	30-04-2010	30-04-2010	30-04-2010	30-04-2010			
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800			
Quantity of each multiple sample	100g	100g	100g	100g			
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container			
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010			
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
Notes:							

Curry Meals- CP063B

FOOD ITEM	Curry Meals	Curry Meals	Curry Meals	Curry Meals	Curry Meals	Curry Meals	Curry Meals
Food Code	CP063B	CP063B	CP063B	CP063B	CP063B	CP063B	CP063B
Food name (as on packaging)	Fray Bentos chicken curry - hot	Heinz Weight Watchers chicken curry	Tesco beef curry	ASDA Great Stuff mild chicken curry and brown rice	Sainsbury's Indian king prawn puri	Birds Eye Chicken curry with rice	ASDA beef curry with rice
Ingredients list	Chicken (46%) (chicken (94%), water, modified maize starch, salt), water, wheat flour, rapeseed oil, dried onion, apple puree, sugar, chicken stock (chicken, water, salt), modified maize starch, cayenne pepper, salt, cumin, coriander, garlic powder, curry powder (coriander, turmeric, cumin, garlic, fennel, chilli, pepper), garam masala (coriander, black pepper, ginger, cinnamon, clove, nutmeg, garlic, chilli, fennel), hot curry powder (turmeric, salt, cumin, coriander, chilli, caraway, garlic, fenugreek,	Cooked white rice (44%, water, white rice), water, cooked chicken (14%, chicken breast, water, salt, stabilisers - di, tri- and polyphosphates), onions, diced tomatoes (tomatoes, tomato juice, salt, firming agent - calcium chloride), turkey and chicken stock (contains egg), modified maize starch, bramley apple puree (1%), curry powder (coriander, fenugreek, turmeric, cumin, salt, mustard, onion, garlic, cinnamon, cloves, celery, ginger, bay, pepper, fennel, flavouring),	British beef (41%), onion (21%), tomato purée, vegetable oil, mild curry paste, beef fat, water, garlic powder, modified maize starch, wheat flour, salt, sugar, garam masala, coriander, cumin, turmeric, lemon juice from concentrate, cardamom, white pepper, chilli flakes, paprika extract	Water, cooked chicken breast (20%) [chicken breast (94%), water, salt], brown rice (16%), apple purée (5.5%), chicken fat, wheat flour, dried onion, sugar, maltodextrin, chicken stock [contains salt], salt, mixed spices, skimmed milk powder, desiccated coconut, herbs, colour (paprika extract), garlic powder, natural flavouring (contains celery)	Puri sauce, indian flat breads (29%), marinated king prawns (14%). puri sauce contains: onion (54%), tomato (13%), water, rapeseed oil, single cream (from cows' milk), garlic puree, ginger puree, coriander powder, coriander, paprika, lemon juice, fresh red chilli, sugar, garam masala, chilli powder, salt, fenugreek. indian flat breads contain: wheat flour, water, plain flour, rapeseed oil, raising agent: baking powder (calcium phosphate, sodium carbonate),	Chicken curry water, chicken (13%) (contains salt, dextrose), onion (8%), tomatoes (5%), sunflower oil, tomato purée, mango chutney (mango slices, sugar, vinegar, salt, chilli, garlic, ginger), single cream, cornflour, coriander, garlic purée, ginger purée, jaggery, garam masala (coriander, cinnamon, black pepper, spices, ginger, clove, spice extract, bay leaf), desiccated coconut, coconut milk powder, potassium chloride, chicken stock (yeast extract, chicken fat, sugar, white wine vinegar,	Rice, water, glucose syrup, modified maize starch, milk proteins, stabilisers, lactose, gelling agents, salt, tomatoes (7%), citric acid) onion, coconut (2%), curry powder (spices, wheat flour, salt, rusk (wheat flour, salt, raising agent (ammonium carbonate)), sugar, garlic powder, acidity regulator (sodium diacetate), potato starch, spice extract, celery), mango chutney (1%) (mango slices, sugar, vinegar, salt, chilli, garlic, ginger), apple, rapeseed oil, beef bouillon (salt, yeast extract,

	pimento, ginger, cinnamon , pepper extract) , turmeric , colour (mixed carotenes) , paprika extract	concentrated tomato puree, mango chutney (1%, sugar, mangoes, salt, ginger), vegetable oil, chicken fat, wheat flour, salt, chicken bouillon (salt, yeast extract, maltodextrin, chicken fat, flavourings), coconut cream powder (coconut, maltodextrin, milk proteins), yogurt powder (from milk), apricot puree, pepper extract, turmeric			coriander, caraway seed, cumin seed, paprika, turmeric. marinated king prawns contain: king prawns (93%), low fat yogurt (from cows' milk), rapeseed oil, cornflour, ginger puree, paprika, garlic puree, garam masala, green chilli puree, chilli powder, fenugreek	lemon juice, rosemary extract), ground turmeric, ground cumin, red chillies, ground chilli, fenugreek, black pepper	lactose (from milk), dextrose, natural flavouring (maize, roasted barley, malt extract, soya, sunflower oil, wheat), mushroom powder, onion powder, spice), sultanas, garam masala, tomato puree, flavouring (yeast extract, lactose (from milk), maltodextrin, salt, vegetable fat (contains milk protein), flavouring, spices, mushroom powder, rusk (wheatflour, water, salt), garlic extract (contains acidity regulator (citric acid), roasted barley malt extract, salt.
Container/Packaging type	Tin	Paper box	Tin	Tin	Plastic bowl, paper sleeve	Paper box	Paper box
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Frozen	Ambient	Ambient	Chilled	Frozen	Frozen
Presence of noticeable blemishes	None	None	None	None	None	None	None
FOOD SAMPLING							

Location & outlet	ASDA.co.uk	Sainsbury's.co.uk	Tesco.co.uk	ASDA.co.uk	Sainsbury's.co.uk	ASDA.co.uk	ASDA.co.uk
Date of purchase or collection	26-04-2010	26-04-2010	23-04-2010	26-04-2010	26-04-2010	26-04-2010	26-04-2010
Food us by/ expiry date	10-2012	06-2011	20-03-2013	03-2012	30-04-2010	08-2011	09-05-2010
Gross weight/volume	390g	320g	400g	200g	350g	400g	400g
Place of origin if known	UK	UK	UK	UK	UK	UK	UK
Time period of purchase to storage	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes
Storage conditions prior to handling/preparation	-20°C	-20°C	-20°C	-20°C	-20°C	-20°C	-20°C
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Curry Meals CP063B

FOOD ITEM	Curry Meals	Curry Meals	Curry Meals	Curry Meals	Curry Meals	Curry Meals	Curry Meals
Food Code	CP063B	CP063B	CP063B	CP063B	CP063B	CP063B	CP063B
COOKING PROCEDURE							
Type of cooking e.g. microwave	Microwave	Microwave	Microwave	Microwave	Microwave	Microwave	Microwave
Cooking temperature/power	800W	800W	800W	800W	800W	800W	800W
Cooking time	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending	Blending	Blending
Date of procedure	30-04-2010	30-04-2010	30-04-2010	30-04-2010	30-04-2010	30-04-2010	30-04-2010
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800
Quantity of each multiple sample	33.4g	33.4g	33.4g	33.4g	33.4g	33.4g	33.4g
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
Notes:							

Curry Meals CP063B

FOOD ITEM	Curry Meals	Curry Meals	Curry Meals	Curry Meals	Curry Meals		
Food Code	CP063B	CP063B	CP063B	CP063B	CP063B		
Food name (as on packaging)	Morrison's beef curry and rice	Morrison's chicken curry and rice	Tesco value chicken curry with rice	Sainsbury's Basic chicken curry and rice	Golden Wonder Noodles curry flavour		
Ingredients list	Curry sauce (44%) [water, tomato puree, onion, apple, creamed coconut, sulphur dioxide, vegetable oil, cornflour, curry powder (turmeric, coriander, mustard powder, fenugreek, paprika, cumin seed, ginger, salt, rice flour, black pepper, onion powder, fennel seed, chillies, cassia, garlic powder, cardamom), sultanas (contains vegetable oil), brown sugar, beef stock (beef, water, salt) mango chutney (sugar, mangoes, salt, acetic acid, water, spices(paprika,	Curry sauce (44%) [water, onion, tomato puree, sultanas (sultanas, vegetable oil), crushed tomatoes (contain acidity regulator (citric acid)], creamed coconut, sulphur dioxide, whipping cream, vegetable oil, cornflour, curry powder (0.6%) [turmeric, coriander, mustard powder, fenugreek, paprika, cumin seed, ginger, salt, rice flour, black pepper, onion powder, fennel seed, chillies, cassia, garlic powder, cardomon], sugar, mango chutney (sugar,	Cooked rice (52%), reconstituted skimmed milk, chicken breast (8%), onion, tomato puree, water, cornflour, tomato, coconut cream, sultanas, sugar, curry powder, chicken stock, salt, ginger powder, turmeric powder, barley malt extract. cooked rice contains: water, long grain rice. curry powder contains: turmeric powder, coriander powder, mustard powder, fenugreek, paprika, cumin powder, ginger powder, rice flour, salt, black pepper, onion powder, fennel,	Curry sauce; cooked long grain rice (45%); chicken (7%).curry sauce contains: water, onion, tomato, mango chutney (mango, sugar, glucose syrup, salt, acetic acid, spices (cayenne pepper, paprika)), cornflour, sultana, coconut, curry powder (coriander, turmeric, mustard powder, cumin, rice flour, fenugreek, ginger powder, pepper, salt, onion powder, chilli powder, garlic powder, paprika powder, cardamon extract, cassia, fennel), tomato purée, sugar, ginger powder, turmeric powder, salt, chicken stock	Dried noodles (65%) [wheatflour, vegetable oil, tapioca starch, salt, thickener (guar gum), stabiliser (sodium carboxymethylcellulose), acidity regulators (sodium carbonate, potassium carbonate)], dried fruit (6%) (apple, raisins), potato starch, dried glucose syrup, sugar, vegetable oil, curry powder [coriander, turmeric, fenugreek, mustard, cumin, pepper, salt, ginger, rusk, cardamon, wheatflour, garlic powder, spice extracts], onion powder, colour [curcumin (contains milk)], salt, tomato powder, natural flavourings, ground cumin, milk protein, emulsifiers (dipotassium phosphate, trisodium citrate), chinese five spice [salt, sugar, onion powder, aniseed, black pepper, cinnamon, clove, ginger, garlic], malic acid.		

	chilli powder), cumin, wheat flour, salt, garlic puree, ginger puree (contains citric acid, preservative (potassium sorbate) ground coriander, cardamom, chilli powder black pepper, cooked white rice (43%) [water, rice], beef (12%)	mango, salt, acetic acid, water, spices (paprika, chilli powder) garlic puree, cumin, chicken stock (chicken extract, salt, water), wheat flour, salt ginger puree (contains citric acid, preservative (potassium sorbate)], coriander chilli powder, black pepper, cooked white rice (43%) [water, rice], chicken (12%) [chicken, salt]	chilli powder, cassia, garlic powder, cardamom	(chicken, water, salt).cooked long grain rice contains: water, rice.chicken contains: chicken (80%), water, salt			
Container/Packaging type	Paper box	Plastic bowl, paper sleeve	Paper box	Paper box	Plastic bowl, paper sleeve		
State of food as purchased (e.g. chilled, frozen, warm)	Frozen	Chilled	Frozen	Frozen	Chilled		
Presence of noticeable blemishes	None	None	None	None	None		
FOOD SAMPLING							
Location & outlet	Morrison's, Leeds	Morrison's, Leeds	Tesco.co.uk	Sainsbury's.co.uk	Tesco.co.uk		
Date of purchase or collection	26-04-2010	26-04-2010	23-04-2010	26-04-2010	23-04-2010		
Food us by/ expiry date	04-2011	04-2011	01-05-2010	30-04-2010	02-2011		
Gross weight/volume	400g	400g	300g	300g	80g		
Place of origin if known	UK	UK	UK	UK	UK		
Time period of purchase to storage	5 minutes	15 minutes	5 minutes	5 minutes	5 minutes		
Storage conditions prior to	-20°C	-20°C	-20°C	-20°C	-20°C		

handling/preparation							
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Curry Meals CP063B

FOOD ITEM	Curry Meals	Curry Meals	Curry Meals	Curry Meals	Curry Meals	Curry Meals	
Food Code	CP063B	CP063B	CP063B	CP063B	CP063B	CP063B	
COOKING PROCEDURE							
Type of cooking e.g. microwave	Microwave	Microwave	Microwave	Microwave	Microwave	Microwave	
Cooking temperature/power	800W	800W	800W	800W	800W	800W	
Cooking time	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes	
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending	Blending	
Date of procedure	30-04-2010	30-04-2010	30-04-2010	30-04-2010	30-04-2010	30-04-2010	
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	
Quantity of each multiple sample	33.4g	33.4g	33.4g	33.4g	33.4g	33.4g	
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	
Notes:							

Jerk Spice – CP064B

FOOD ITEM	Jerk Spice	Jerk Spice	Jerk Spice	Jerk Spice			
Food Code	CP064B	CP064B	CP064B	CP064B			
Food name (as on packaging)	Dunn's River Jamaican jerk seasoning	Rajah Jerk seasoning	Texs Jamaican Jerk Seasoning	ASDA Jerk seasoning			
Ingredients list	Salt, coriander, sugar, chilli, pepper, pimento, cinnamon, marjoram, bay, nutmeg, citric acid, ground green bell peppers	Salt, sugar, chilli, black pepper, bay leaves, pimento, cinnamon, oregano, nutmeg, citric acid, flavouring, spice extract, anti-caking agent (E551)	Salt, flavour enhancer e621, garlic powder, cayenne pepper, onion powder, black pepper, celery, coriander, paprika, sage, pimento, cinnamon, thyme	Brown sugar, ground allspice, kibbled onion, salt, sugar, thyme, ground black pepper, orange peel granules, cinnamon, celery seed, chilli powder, onion powder, crushed chillies, ground nutmeg, parsley, ground cloves			
Container/Packaging type	Plastic tub	Plastic bag	Plastic tub	Plastic tub			
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient			
Presence of noticeable blemishes	None	None	None	None			
FOOD SAMPLING							
Location & outlet	Morrison's, Leeds	ASDA.co.uk	Abubakar, Leeds	ASDA.co.uk			
Date of purchase or collection	26-04-2010	26-04-2010	26-04-2010	26-04-2010			
Food us by/ expiry date	02-2012	01-2012	02-2012	09-2011			
Gross weight/volume	100g	100g	350g				
Place of origin if known	UK	UK	UK	UK			
Time period of purchase to storage	15 minutes	5 minutes	5 minutes	5 minutes			
Storage conditions prior to handling/preparation	5°C	5°C	5°C	5°C			
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Jerk Spice – CP064B

FOOD ITEM	Jerk Spice	Jerk Spice	Jerk Spice	Jerk Spice			
Food Code	CP064B	CP064B	CP064B	CP064B			
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending			
Date of procedure	30-04-2010	30-04-2010	30-04-2010	30-04-2010			
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800			
Quantity of each multiple sample	100g	100g	100g	100g			
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container			
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010			
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
Notes:							

Mince Pie – CP065B

FOOD ITEM	Mince Pie	Mince Pie	Mince Pie				
Food Code	CP065B	CP065B	CP065B				
Food name (as on packaging)	Morrison's Deep filled mince pies	ASDA mince pies	Sainsburys Deep Mince pies				
Ingredients list	Mincemeat filling (45%) [sugar, apple, bramley apple pulp, sulphur dioxide, potassium sorbate, glucose syrup, currants, sultanas, raising, apricot filling (glucose-fructose syrup, sugar syrup, apricot pulp, gelling agent (pectin), citric acid, acidity regulator (sodium citrates), preservatives, candied mixed peel (orange peel, glucose-fructose syrup, invert sugar syrup, lemon peel, citric acid, preservative (sulphur dioxide), vegetable oil, acetic acid, modified potato starch, barley malt extract, mixed spice (cinnamon,	Mincemeat filling (46%) [sugar, apple, sultanas, glucose syrup, raisins, currants, candied mixed peel (orange peel, glucose-fructose syrup, lemon peel, invert sugar syrup, citric acid, preservative (sulphur dioxide)], glucose-fructose syrup, vegetable oil, mixed spice [cinnamon, coriander, caraway, fennel, nutmeg, cloves, ginger, turmeric], acetic acid, apricot, sucrose syrup, barley malt extract, citric acid, gelling agent (pectin), preservatives (sulphur dioxide, potassium sorbate), acidity regulator (sodium	Pastry 53%, Mincemeat filling 46%:, sugar, apple, sultanas, raisins, candied mixed peel, vegetable suet, currants, treacle, mixed spices, acetic acid, citric acid, candied mixed peel contains, glucose-fructose syrup, orange peel, sugar,lemon peel, citric acid, vegetable suet contains, palm oil, vegetable oil, rice flour, wheat flour, vegetable oil, salt, raisings, preservative, raising agents				

	coriander, caraway, fennel, nutmeg, cloves, ginger, turmeric), citric acid, flavouring], wheat flour, vegetable oil, glucose syrup, vegetable margarine (vegetable oil, salt), sugar dextrose, salt, milk powder, raising agents (disodium diphosphate, sodium bicarbonate), preservative (potassium sorbate) flavouring.	citrates), flavouring] , wheat flour , vegetable oil , sugar, glucose syrup, salt, dextrose, raising agents (diphosphates, sodium bicarbonate) , preservative (potassium sorbate)					
Container/Packaging type	Paper box	Paper box	Paper box				
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient				
Presence of noticeable blemishes	None	None	None				
FOOD SAMPLING							
Location & outlet	Morrison's, Leeds	ASDA.co.uk	Tesco.co.uk				
Date of purchase or collection	26-04-2010	26-04-2010	23-04-2010				
Food use by/ expiry date	10-05-2010	16-06-2010	20-05-2010				
Gross weight/volume	400g	350g	400g				
Place of origin if known	UK	UK	UK				
Time period of purchase to storage	15 minutes	5 minutes	5 minutes				
Storage conditions prior to handling/preparation	5°C	5°C	5°C				
Home Made Foods							
Food description							

Quantity of recipe ingredients							
Quantity of cooked recipe							

Mince Pie – CP065B

FOOD ITEM	Mince Pie	Mince Pie	Mince Pie				
Food Code	CP065B	CP065B	CP065B				
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending				
Date of procedure	30-04-2010	30-04-2010	30-04-2010				
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800				
Quantity of each multiple sample	133.4g	133.4g	133.4g				
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container				
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010				
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van				
Notes:							

Vegetable Biryani – CP066B

FOOD ITEM	Vegetable Biryani	Vegetable Biryani	Vegetable Biryani	Vegetable Biryani			
Food Code	CP066B	CP066B	CP066B	CP066B			
Food name (as on packaging)	Sainsbury's 2 minutes meals vegetable biryani	Tilda Vegetable Biryani	Shana vegetable biryani	ASDA Vegetable Biryani			
Ingredients list	Cooked basmati rice (78%), chopped tomatoes (10%), onion (5%), sunflower oil, coriander leaves, chili puree, salt, ginger puree, lemon juice, garam masala, fenugreek, cumin powder, turmeric	Cooked basmati rice (74%), vegetables (22%) (onions, potatoes, carrots, flageolet beans, sweetcorn), sunflower oil, salt, sugar, vegetable stock powder, garam masala, ginger, garlic, allspice, cinnamon, black pepper	Basmati rice (31%), onion, carrot, beans, knol khol (kholrabi), coconut, sunflower oil, cauliflower (brassica olearacea), cashew nut, garlic, salt, lemon juice, mixed spices	Cooked rice (47%), onions, water, single cream, peas, carrots, sugar cauliflower florets, fried onion, tomato purée, salt, mushrooms, red peppers, mint, tomatoes, vegetable oil, yogurt, garlic purée, ginger purée, coriander leaf, unsalted butter, cornflour, mixed spices, tandoori paste, desiccated coconut, fenugreek, crushed dried chillies, cumin seeds, paprika extract, chilli powder, mustard oil, distilled malt vinegar, bay leaf powder, concentrated lemon juice			
Container/Packaging type	Plastic pouch	Plastic pouch	Plastic pouch	Paper box			
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Frozen			

Presence of noticeable blemishes	None	None	None	None			
FOOD SAMPLING							
Location & outlet	Sainsbury's.co.uk	Tesco.co.uk	Tesco.co.uk	ASDA.co.uk			
Date of purchase or collection	26-04-2010	23-04-2010	23-04-2010	26-04-2010			
Food us by/ expiry date	16-09-2011	08-2011	09-2011	02-2011			
Gross weight/volume	250g	250g	250g	400g			
Place of origin if known	UK	UK	UK	UK			
Time period of purchase to storage	5 minutes	5 minutes	5 minutes	5 minutes			
Storage conditions prior to handling/preparation	5°C	5°C	5°C	5°C			
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Vegetable Biryani – CP066B

FOOD ITEM	Vegetable Biryani	Vegetable Biryani	Vegetable Biryani	Vegetable Biryani			
Food Code	CP066B	CP066B	CP066B	CP066B			
COOKING PROCEDURE							
Type of cooking e.g. microwave	Microwave	Microwave	Microwave	Microwave			
Cooking temperature/power	800W	800W	800W	800W			
Cooking time	5 minutes	5 minutes	5 minutes	5 minutes			
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending			
Date of procedure	30-04-2010	30-04-2010	30-04-2010	30-04-2010			
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800			
Quantity of each multiple sample	100g	100g	100g	100g			
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container			
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010			
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
Notes:							

Uncle Ben's Oriental Rice- CP067B

FOOD ITEM	Uncle Ben's Oriental Rice	Uncle Ben's Oriental Rice	Uncle Ben's Oriental Rice	Uncle Ben's Oriental Rice			
Food Code	CP067B	CP067B	CP067B	CP067B			
Food name (as on packaging)	Uncle Ben's Wok Rice Oriental	Uncle Ben's Wok Rice Oriental	Uncle Ben's Wok Rice Oriental	Uncle Ben's Wok Rice Oriental			
Ingredients list	Steamed long grain rice (87%), spring onions (6%), garlic, ginger, toasted sesame oil, salt, sunflower oil, emulsifier: monoglycerides of edible fatty acids, spices {5 spice powder (contains cinnamon), white pepper}, lemon grass, soy sauce (water, soy beans, wheat, salt)	Steamed long grain rice (87%), spring onions (6%), garlic, ginger, toasted sesame oil, salt, sunflower oil, emulsifier: monoglycerides of edible fatty acids, spices {5 spice powder (contains cinnamon), white pepper}, lemon grass, soy sauce (water, soy beans, wheat, salt)	Steamed long grain rice (87%), spring onions (6%), garlic, ginger, toasted sesame oil, salt, sunflower oil, emulsifier: monoglycerides of edible fatty acids, spices {5 spice powder (contains cinnamon), white pepper}, lemon grass, soy sauce (water, soy beans, wheat, salt)	Steamed long grain rice (87%), spring onions (6%), garlic, ginger, toasted sesame oil, salt, sunflower oil, emulsifier: monoglycerides of edible fatty acids, spices {5 spice powder (contains cinnamon), white pepper}, lemon grass, soy sauce (water, soy beans, wheat, salt)			
Container/Packaging type	Plastic pouch						
State of food as purchased (e.g. chilled, frozen, warm)	Ambient						
Presence of noticeable blemishes	None						
FOOD SAMPLING							
Location & outlet	Morrison's, Leeds	Tesco.co.uk	ASDA.co.uk	Sainsbury's.co.uk			
Date of purchase or collection	26-04-2010	23-04-2011	26-04-2010	26-04-2010			
Food us by/ expiry date	03-03-2011	05-03-2011	06-06-2011	03-03-2011			
Gross weight/volume	250g	250g	250g	250g			
Place of origin if known	UK	UK	UK	UK			
Time period of purchase to storage	15 minutes	5 minutes	5 minutes	5 minutes			
Storage conditions prior to handling/preparation	Ambient	Ambient	Ambient	Ambient			
Home Made Foods							

Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Uncle Ben's Oriental Rice- CP067B

FOOD ITEM	Uncle Ben's Oriental Rice	Uncle Ben's Oriental Rice	Uncle Ben's Oriental Rice	Uncle Ben's Oriental Rice			
Food Code	CP067B	CP067B	CP067B	CP067B			
COOKING PROCEDURE							
Type of cooking e.g. microwave	Microwave	Microwave	Microwave	Microwave			
Cooking temperature/power	800W	800W	800W	800W			
Cooking time	3 minutes	3 minutes	3 minutes	3 minutes			
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending			
Date of procedure	30-04-2010	30-04-2010	30-04-2010	30-04-2010			
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800			
Quantity of each multiple sample	100g	100g	100g	100g			
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container			
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010			
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
Notes:							

Uncle Ben's Tandoori Rice – CP068B

FOOD ITEM	Uncle Ben's Express Tandoori Rice	Uncle Ben's Express Tandoori Rice	Uncle Ben's Express Tandoori Rice	Uncle Ben's Express Tandoori Rice			
Food Code	CP068B	CP068B	CP068B	CP068B			
Food name (as on packaging)	Uncle Ben's Express Tandori Rice	Uncle Ben's Express Tandori Rice	Uncle Ben's Express Tandori Rice	Uncle Ben's Express Tandori Rice			
Ingredients list	Steamed long grain rice (68%), tomatoes (18%), onions, red peppers, coconut, sunflower oil, bouillon (contains celery), coriander, salt, ginger, garlic, mixed spice, curry powder, mint, colour: paprika extract	Steamed long grain rice (68%), tomatoes (18%), onions, red peppers, coconut, sunflower oil, bouillon (contains celery), coriander, salt, ginger, garlic, mixed spice, curry powder, mint, colour: paprika extract	Steamed long grain rice (68%), tomatoes (18%), onions, red peppers, coconut, sunflower oil, bouillon (contains celery), coriander, salt, ginger, garlic, mixed spice, curry powder, mint, colour: paprika extract	Steamed long grain rice (68%), tomatoes (18%), onions, red peppers, coconut, sunflower oil, bouillon (contains celery), coriander, salt, ginger, garlic, mixed spice, curry powder, mint, colour: paprika extract			
Container/Packaging type	Plastic pouch	Plastic pouch	Plastic pouch	Plastic pouch			
State of food as purchased (e.g. chilled, frozen, warm)	Ambient	Ambient	Ambient	Ambient			
Presence of noticeable blemishes	None	None	None	None			
FOOD SAMPLING							
Location & outlet	Tesco.co.uk	Morrison's, Leeds	Sainsbury's.co.uk	ASDA.co.uk			
Date of purchase or collection	23-04-2010	26-04-2010	26-04-2010	26-04-2010			
Food us by/ expiry date	25-02-2011	08-04-2011	08-04-2011	25-02-2011			
Gross weight/volume	250g	250g	250g	250g			
Place of origin if known	UK	UK	UK	UK			
Time period of purchase to storage	Ambient	Ambient	Ambient	Ambient			
Storage conditions prior to handling/preparation							
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Uncle Ben's Tandoori Rice – CP069B

FOOD ITEM	Uncle Ben's Express Tandoori Rice	Uncle Ben's Express Tandoori Rice	Uncle Ben's Express Tandoori Rice	Uncle Ben's Express Tandoori Rice			
Food Code	CP068B	CP068B	CP068B	CP068B			
COOKING PROCEDURE							
Type of cooking e.g. microwave	Microwave	Microwave	Microwave	Microwave			
Cooking temperature/power	800W	800W	800W	800W			
Cooking time	3 minutes	3 minutes	3 minutes	3 minutes			
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending			
Date of procedure	30-04-2010	30-04-2010	30-04-2010	30-04-2010			
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800			
Quantity of each multiple sample	100g	100g	100g	100g			
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container			
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010			
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
Notes:							

Biryani Meals- CP069B

FOOD ITEM	Chicken/Lamb /Prawn Biryani	Chicken/Lamb /Prawn Biryani	Chicken/Lamb /Prawn Biryani	Chicken/Lamb /Prawn Biryani	Chicken/Lamb /Prawn Biryani		
Food Code	CP069B	CP069B	CP069B	CP069B	CP069B		
Food name (as on packaging)	Tesco Indian chicken biryani	Sharwoods lamb biryani	Sainsbury's Indian chicken tikka biryani	Tesco Healthy Living Lamb Biryani	ASDA Chicken biryani		
Ingredients list	Cooked basmati rice (46%) [water, basmati rice, vegetable oil, salt, spices (cumin seed, mace, cardamom pods, cardamom), spearmint, coriander, bay leaf, saffron], marinated chicken (25%) [chicken breast, yogurt, vegetable oil, cornflour, salt, lemon juice, spices (paprika, coriander powder, turmeric, chilli powder, cumin, fenugreek, cinnamon, clove, black pepper), garlic puree, ginger puree, paprika extract, lemon oil, bay leaf, colour (paprika extract), onion (16%), tomato, vegetable oil, tomato puree,	Indian style rice (49%): cooked rice, potatoes (12%) peas, salt, cumin seeds, cardamom seeds, ground turmeric., biryani style sauce (51%): water, lamb (12%), onion, tomato puree, vegetable oil, garlic, coriander leaf, ginger, salt, cornflour, ground coriander, garam masala, ground cumin, green chilli, ground turmeric, ground chilli, potatoes contains: potatoes, vegetable oil, garam masala contains: coriander, cinnamon, pepper, ginger, fennel, chilli, paprika, cardamom, clove, cumin, bay, spice extract, turmeric	Biryani rice (44%); biryani curry sauce (27%); chargrilled marinated chicken breast (23%); caramelised onion (6%).biryani rice contains: cooked basmati rice (88%) (water, rice), onion, rapeseed oil, butter, single cream, mint, salt, cardamom pod, cardamom powder, bay leaf, clove, mace, saffron.biryani curry sauce contains: onion, tomato, water, rapeseed oil, yogurt, single cream, tomato purée, mint, garlic purée, green chilli purée, salt, ginger purée, coriander, cumin powder, coriander powder, garam masala, paprika, chilli powder, turmeric, saffron.chargrilled marinated chicken breast contains: chicken breast	Lamb sauce (36%) (lamb, onion, date, apricot dried, tomato, tomato puree, garlic puree, ginger puree, coriander, salt, cornflour, water, chilli powder, ground coriander, cumin, green chilli, turmeric, cinnamon, black pepper, ginger, clove, nutmeg, bay leaf), mixed rice (33%) (water, chickpeas, basmati rice, turmeric, cumin seed, cardamom seeds, salt), sliced aubergine (10%), spinach leaf (7%), cherry tomato (7%), mint sauce (5%) (milk, cream, water, cornflour, lemon juice from concentrate, mint)	Seasoned rice (57%) [water, rice, vegetable oil, salt, cardamom pods, colour (curcumin), bay leaves, whole cloves], cooked marinated chicken breast (18%) [chicken breast (85%), palm oil, tapioca starch, salt, turmeric, garam masala [ground coriander seeds, cumin, ginger, cinnamon, black pepper, chilli powder, mace, star anise, turmeric, basil, chilli powder], water, tomato (3.2%), onions (2.4%), vegetable oil, yogurt, cornflour, garlic puree [garlic, salt, acidity regulator (citric acid)], spices, salt, sugar, ginger puree.		

	yogurt, spices (coriander powder, cumin seed, cardamom, chilli powder, cumin powder, coriander, mace, turmeric, black pepper, clove, fennel, cassia, star anise, ginger, nutmeg, saffron		(80%), low fat yogurt, rapeseed oil, water, cornflour, paprika, ginger purée, garlic purée, green chilli purée, garam masala, chilli powder, fenugreek, caramelised onion contains: onion, rapeseed oil.from Cows' Milk				
Container/Packaging type	Plastic bowl, paper sleeve	Paper box	Plastic bowl, paper sleeve	Paper box	Plastic bowl, paper sleeve		
State of food as purchased (e.g. chilled, frozen, warm)	Chilled	Frozen	Chilled	Chilled	Chilled		
Presence of noticeable blemishes	None	None	None	None	None		
FOOD SAMPLING							
Location & outlet	Tesco.co.uk	Tesco.co.uk	Sainsbury's.co.uk	Tesco.couk	ASDA.co.uk		
Date of purchase or collection	23-04-2010	23-04-2010	26-04-2010	23-04-2010	26-04-2010		
Food us by/ expiry date	30-04-2010	02-09-2011	02-05-2010	30-04-2010	01-05-2010		
Gross weight/volume	500g	360g	500g	400g	450g		
Place of origin if known	UK	UK	UK	UK	UK		
Time period of purchase to storage	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes		
Storage conditions prior to handling/preparation	-20°C	-20°C	-20°C	-20°C	-20°C		
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Biryani – CP069B

FOOD ITEM	Chicken/Lamb/Prawn Biryani	Chicken/Lamb/Prawn Biryani	Chicken/Lamb/Prawn Biryani	Chicken/Lamb/Prawn Biryani	Chicken/Lamb/Prawn Biryani		
Food Code	CP069B	CP069B	CP069B	CP069B	CP069B		
COOKING PROCEDURE							
Type of cooking e.g. microwave	Microwave	Microwave	Microwave	Microwave	Microwave		
Cooking temperature/power	800W	800W	800W	800W	800W		
Cooking time	3 minutes	3 minutes	3 minutes	3 minutes	3 minutes		
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending		
Date of procedure	30-04-2010	30-04-2010	30-04-2010	30-04-2010	30-04-2010		
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800		
Quantity of each multiple sample	80g	80g	80g	80g	80g		
Sample final weight	400g Composite Sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container		
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010		
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van		
Notes:							

Coronation Chicken Sandwich Filler- CP070B

FOOD ITEM	Coronation Chicken Sandwich Filler	Coronation Chicken Sandwich Filler	Coronation Chicken Sandwich Filler	Coronation Chicken Sandwich Filler			
Food Code	CP070B	CP070B	CP070B	CP070B			
Food name (as on packaging)	Sainsbury's Be Good To Yourself reduced fat coronation chicken deli filler	Morrison's Coronation chicken sandwich filler	Tesco Coronation chicken sandwich filler	ASDA Deli filler coronation chicken			
Ingredients list	Cooked chicken breast (35%); reduced fat mayonnaise (28%); yogurt(12%); crème fraîche; dried apricot (5%); mango chutney; sultanas (4%); mango purée; curry paste (2%), from cow's milk.cooked chicken breast contains: chicken breast, salt.reduced fat mayonnaise contains: water, rapeseed oil, cornflour, pasteurised egg yolk, spirit vinegar, sugar, white wine vinegar, dijon mustard (water, mustard seed, spirit vinegar,	Cooked chicken (45%), mayonnaise (28%), single cream (8.1%), aoricots (5%), sultanas (5%), mango chutney (5%), mild curry past [water, rapeseed oil, spirit, vinegar, tomato puree, sugar, cumin, coriander, cinnamon, garlic, powder, dried onion, chilli powder, ginger, cloves, black pepper, dried onion, chilli powder, ginger powder, cloves, black pepper, nutmeg tumeric, cardamom, bay leaf], tumeric, cayenne pepper	Cooked chicken breast (38%), mayonnaise (38%), apricot (4.5%), sultana (4%), single cream, peach (4%), mango chutney, medium curry paste (2%), water. medium curry paste contains: vegetable oil, spice blend, water, salt, tomato paste, sugar, gram flour, citric acid. spice blend contains: cumin, coriander, paprika, fenugreek, cayenne pepper, turmeric, mustard seed, cinnamon, cardamom, clove. dijon mustard contains: water,	Mayonnaise (46%) [water, rapeseed oil, pasteurised egg yolk, cornflour, spirit vinegar, sugar, dijon mustard [water , mustard seed, spirit vinegar, salt], white wine vinegar, salt] , cooked chicken breast (38%) [chicken breast (98%), salt] , apricots (5.0%) [apricots (97%), rice flour, preservative (sulphur dioxide)] , sultanas (5.0%) [contains cottonseed oil] , mango chutney [sugar, mango, water, spirit vinegar, cornflour, salt,			

	<p>salt), stabiliser: pectin; salt, concentrated lemon juice.dried apricot contains: apricot, rice flour, preservative: sulphur dioxide.mango chutney contains: sugar, mango, water, spirit vinegar, cornflour, salt, chilli paste (chilli, salt, rapeseed oil, cayenne pepper, sugar, acetic acid, water), ginger purée, garlic purée.sultanas contains: sultana, cottonseed oil.mango purée contains: mango, sugar.curry paste contains: clove rapeseed oil, water, salt, coriander, cumin, tomato purée, sugar, paprika, fenugreek, cayenne pepper, turmeric, mustard seed, gram flour, cinnamon, citric acid, cardamom</p>		<p>mustard seed, spirit vinegar, salt</p>	<p>minced chilli paste [chilli, salt, rapeseed oil, water , cayenne pepper, sugar, spirit vinegar], ginger purée, garlic purée) , mild curry paste (2.0%) [rapeseed oil, spices [coriander, cumin, garlic, ginger, onion powder, turmeric, paprika, cardamom , cinnamon chilli, nutmeg, fennel, fenugreek], water, malt vinegar (barley), salt, red lentils, tomato purée]</p>			
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Container/Packaging type	Plastic tub	Plastic tub	Plastic tub	Plastic tub			
State of food as purchased	Chilled	Chilled	Chilled	Chilled			
Presence of noticeable blemishes	None	None	None	None			
FOOD SAMPLING							
Location & outlet	Sainsbury's.co.uk	Morrion's, Leeds	Tesco.co.uk	ASDA.co.uk			
Date of purchase or collection	04-05-2010	04-05-2010	04-05-2010	26-04-2010			
Food us by/ expiry date	05-050-2010	10-05-2010	08-05-2010	04-05-2010			
Net weight/volume	250g	250g	250g	250g			
Place of origin if known	UK	UK	UK	UK			
Time period of purchase to storage	15 minutes	q5 minutes	15 minutes	5 minutes			
Storage conditions prior to handling/preparation	-20°C	-20°C	-20°C	-20°C			
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Coronation Chicken Sandwich Filler- CP070B

FOOD ITEM	Coronation Chicken Sandwich Filler	Coronation Chicken Sandwich Filler	Coronation Chicken Sandwich Filler	Coronation Chicken Sandwich Filler			
Food Code	CP070B	CP070B	CP070B	CP070B			
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending			
Date of procedure	02-05-2010	02-05-2010	02-05-2010	02-05-2010			
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800			
Quantity of each multiple sample	100g	100g	100g	100g			
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container			
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010			
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
Notes:							

Heinz Oat & Apple Cereal Bar for Babies- CP071B

FOOD ITEM	Heinz Breakfast Oat & Apple cearal for babies	Heinz Breakfast Oat & Apple cearal for babies	Heinz Breakfast Oat & Apple cearal for babies	Heinz Breakfast Oat & Apple cearal for babies			
Food Code	CP071B	CP071B	CP071B	CP071B			
Food name (as on packaging)	Heinz Breakfast Oat & apple cereal from 4 months	Heinz Breakfast Oat & apple cereal from 4 months	Heinz Breakfast Oat & apple cereal from 4 months	Heinz Breakfast Oat & apple cereal from 4 months			
Ingredients list	Flours (oat (23%), wheat), maltodextrin, fruit (apple (18%), blackcurrant), sugar, skimmed milk powder, vegetable oil, whole milk powder, milk protein, barley malt extract, natural flavourings, lemon juice from concentrate, calcium carbonate, cinnamon, vitamin C, vitamin E, niacin, zinc sulphate, Iron, Riboflavin, vitamin B6, thiamin, vitamin A, folic acid, vitamin D, vitamin B12, prepared with 23g of oat flour,	Flours (oat (23%), wheat), maltodextrin, fruit (apple (18%), blackcurrant), sugar, skimmed milk powder, vegetable oil, whole milk powder, milk protein, barley malt extract, natural flavourings, lemon juice from concentrate, calcium carbonate, cinnamon, vitamin C, vitamin E, niacin, zinc sulphate, Iron, Riboflavin, vitamin B6, thiamin, vitamin A, folic acid, vitamin D, vitamin B12, prepared with 23g of oat flour,	Flours (oat (23%), wheat), maltodextrin, fruit (apple (18%), blackcurrant), sugar, skimmed milk powder, vegetable oil, whole milk powder, milk protein, barley malt extract, natural flavourings, lemon juice from concentrate, calcium carbonate, cinnamon, vitamin C, vitamin E, niacin, zinc sulphate, Iron, Riboflavin, vitamin B6, thiamin, vitamin A, folic acid, vitamin D, vitamin B12, prepared with 23g of oat flour,	Flours (oat (23%), wheat), maltodextrin, fruit (apple (18%), blackcurrant), sugar, skimmed milk powder, vegetable oil, whole milk powder, milk protein, barley malt extract, natural flavourings, lemon juice from concentrate, calcium carbonate, cinnamon, vitamin C, vitamin E, niacin, zinc sulphate, Iron, Riboflavin, vitamin B6, thiamin, vitamin A, folic acid, vitamin D, vitamin B12, prepared with 23g of oat flour,			

	18g of apple, 1g of blackcurrant per 100g of dry product	18g of apple, 1g of blackcurrant per 100g of dry product	18g of apple, 1g of blackcurrant per 100g of dry product	18g of apple, 1g of blackcurrant per 100g of dry product			
Container/Packaging type	Paper box	Paper box	Paper box	Paper box			
State of food as purchased	Ambient	Ambient	Ambient	Ambient			
Presence of noticeable blemishes	None	None	None	None			
FOOD SAMPLING							
Location & outlet	Sainsbury's.co.uk	Tesco.co.uk	Morrison's, Leeds	ASDA.co.uk			
Date of purchase or collection	04-05-2010	04-05-2010	04-05-2010	26-05-2010			
Food us by/ expiry date	01-10-2011	01-10-2011	01-10-2011	01-10-2011			
Net weight/volume	125g	125g	125g	125g			
Place of origin if known	UK	UK	UK	UK			
Time period of purchase to storage	15 minutes	15 minutes	15 minutes	15 minutes			
Storage conditions prior to handling/preparation	Ambient	Ambient	Ambient	Ambient			
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Heinz Oat & Apple Cereal Bar for Babies- CP071B

FOOD ITEM	Heinz Breakfast Oat & Apple cereal for babies	Heinz Breakfast Oat & Apple cereal for babies	Heinz Breakfast Oat & Apple cereal for babies	Heinz Breakfast Oat & Apple cereal for babies			
Food Code	CP071B	CP071B	CP071B	CP071B			
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending			
Date of procedure	04-05-2010	04-05-2010	04-05-2010	04-05-2010			
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800			
Quantity of each multiple sample	100g	100g	100g	100g			
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container			
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010			
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
Notes:							

Quaker Oats – CP072B

FOOD ITEM	Quaker Oats	Quaker Oats	Quaker Oats	Quaker Oats			
Food Code	CP072B	CP072B	CP072B	CP072B			
Food name (as on packaging)	Quaker Oat so simple sweet cinnamon	Quaker Oat so simple sweet cinnamon	Quaker Oat so simple sweet cinnamon	Quaker Oat so simple sweet cinnamon			
Ingredients list	Quaker wholegrain rolled oats (81%), sugar, natural cinnamon flavouring, stabiliser: lecithin (soya lecithin)	Quaker wholegrain rolled oats (81%), sugar, natural cinnamon flavouring, stabiliser: lecithin (soya lecithin)	Quaker wholegrain rolled oats (81%), sugar, natural cinnamon flavouring, stabiliser: lecithin (soya lecithin)	Quaker wholegrain rolled oats (81%), sugar, natural cinnamon flavouring, stabiliser: lecithin (soya lecithin)			
Container/Packaging type	Paper box	Paper box	Paper box	Paper box			
State of food as purchased	Ambient	Ambient	Ambient	Ambient			
Presence of noticeable blemishes	None	None	None	None			
FOOD SAMPLING							
Location & outlet	Sainsbury's, Leeds	Morrions, Leeds	Tesco, Leeds	ASDA, Leeds			
Date of purchase or collection	04-05-2010	04-05-2010	04-05-2010	04-05-2010			
Food us by/ expiry date	03-2011	04-2011	07-2011	01-2011			
Net weight/volume	330g	330g	330g	330g			
Place of origin if known	UK	UK	UK	UK			
Time period of purchase to storage	15 minutes	15 minutes	15 minutes	15 minutes			
Storage conditions prior to handling/preparation	Ambient	Ambient	Ambient	Ambient			
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Quaker Oats – CP072B

FOOD ITEM	Quaker Oats	Quaker Oats	Quaker Oats	Quaker Oats			
Food Code	CP072B	CP072B	CP072B	CP072B			
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending			
Date of procedure	30-04-2010	30-04-2010	30-04-2010	30-04-2010			
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800			
Quantity of each multiple sample	100g	100g	100g	100g			
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container			
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010			
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
Notes:							

Organix Infant Carrot Cake – CP073B

FOOD ITEM	Infant Carrot Cake	Infant Carrot Cake	Infant Carrot Cake	Infant Carrot Cake			
Food Code	CP073B	CP073B	CP073B	CP073B			
Food name (as on packaging)	Organix Goodies Carrot Cake Bar	Organix Goodies Carrot Cake Bar	Organix Goodies Carrot Cake Bar	Organix Goodies Carrot Cake Bar			
Ingredients list	Our honest ingredients, organic wholegrain oats 40%, organic raisins 33%, organic sunflower oil 10%, organic carrot juice concentrate 9%, organic apple juice concentrate 3%, organic coconut 2%, organic cinnamon less than 1%, organic lemon juice concentrate less than 1%, organic orange oil less than 1%, junk 0%	Our honest ingredients, organic wholegrain oats 40%, organic raisins 33%, organic sunflower oil 10%, organic carrot juice concentrate 9%, organic apple juice concentrate 3%, organic coconut 2%, organic cinnamon less than 1%, organic lemon juice concentrate less than 1%, organic orange oil less than 1%, junk 0%	Our honest ingredients, organic wholegrain oats 40%, organic raisins 33%, organic sunflower oil 10%, organic carrot juice concentrate 9%, organic apple juice concentrate 3%, organic coconut 2%, organic cinnamon less than 1%, organic lemon juice concentrate less than 1%, organic orange oil less than 1%, junk 0%	Our honest ingredients, organic wholegrain oats 40%, organic raisins 33%, organic sunflower oil 10%, organic carrot juice concentrate 9%, organic apple juice concentrate 3%, organic coconut 2%, organic cinnamon less than 1%, organic lemon juice concentrate less than 1%, organic orange oil less than 1%, junk 0%			
Container/Packaging type	Paper box	Paper box	Paper box	Paper box			
State of food as purchased	Ambient	Ambient	Ambient	Ambient			
Presence of noticeable blemishes	None	None	None	None			
FOOD SAMPLING							
Location & outlet	Boots, Leeds	Boots, Leeds	Boots, Leeds	Boots, Leeds			
Date of purchase or collection	04-05-2010	04-05-2010	04-05-2010	04-05-2010			
Food us by/ expiry date	12-2010	12-2010	12-2010	12-2010			
Net weight/volume	180g	180g	180g	180g			
Place of origin if known	UK	UK	UK	UK			
Time period of purchase to storage							
Storage conditions prior to							

handling/preparation							
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Organix Infant Carrot Cake – CP073B

FOOD ITEM	Infant Carrot Cake	Infant Carrot Cake	Infant Carrot Cake	Infant Carrot Cake			
Food Code	CP073B	CP073B	CP073B	CP073B			
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending			
Date of procedure	30-04-2010	30-04-2010	30-04-2010	30-04-2010			
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800			
Quantity of each multiple sample	100g	100g	100g	100g			
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container			
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010			
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
Notes:							

Soups – CP074B

FOOD ITEM	Soups	Soups	Soups	Soups			
Food Code	CP074B	CP074B	CP074B	CP074B			
Food name (as on packaging)	New Covent Garden Food Co. Coronation Chicken Soup	New Covent Garden Food Co. Spicy Butternut Squash & Sweet Potato Soup	New Covent Garden Food Co. Spicy parsnip	Sainsbury's Taste The Difference Moroccan spiced chicken and chickpea soup			
Ingredients list	Water, potatoes, onions, chicken (4%), mango chutney, double cream, sultanas (glazing agent: vegetable oil) (3.6%), long grain rice, vegetable oil, wheat flour, chicken stock, salt, mild curry powder (0.1%), lemon juice, garam maslala, ground coriander	Water, butternut squash (18%), potatoes, onions, parsnips, cream, sweet potato (2%), wheat flour, butte, vegetable oil, mascarpone cheese, salt, garlic, ginger, garam masala, cumin, paprika, ground coriander, white pepper, red chilli flakes, tumeric	Water, parsnips (30%), onions, carrots, celery, cream, potatoes, salt, garlic, cumin, white pepper, cinnamon, red chilli flakes	Water; tomato; onion; cooked chickpeas (8%); carrot; dried apricot (5%); cooked chicken (5%); chicken stock; green lentils (3%); tomato puree; olive oil; honey; ras-el-hanout; coriander; salt; turmeric; black pepper.chicken stock contains: chicken, water, onion, carrot, bay leaf.ras-el-hanout contains: galangal, rosebud, black pepper, ginger, cardamom, nigella, cayenne pepper, allspice, lavender, cinnamon, cassia, coriander, mace, nutmeg, clove			
Container/Packaging type	Carton	Carton	Carton	Plastic tub			
State of food as purchased	Chilled	Chilled	Chilled	Chilled			

Presence of noticeable blemishes	None	None	None	None			
FOOD SAMPLING							
Location & outlet	Sainsbury's, Leeds	Tesco, Leeds	Morrisons, Leeds	Sainsbury's, Leeds			
Date of purchase or collection	04-05-2010	04-05-2010	04-05-2010	04-05-2010			
Food us by/ expiry date	15-05-2010	07-05-2010	17-05-2010	10-05-2010			
Net weight/volume	600g	600g	600g	600g			
Place of origin if known	UK	UK	UK	UK			
Time period of purchase to storage	15 minutes	15 minutes	15 minutes	15 minutes			
Storage conditions prior to handling/preparation	Sample prepared right after collection	Sample prepared right after collection	Sample prepared right after collection	Sample prepared right after collection			
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Soup- CP074B

FOOD ITEM	Soups	Soups	Soups	Soups			
Food Code	CP074B	CP074B	CP074B	CP074B			
COOKING PROCEDURE							
Type of cooking e.g. microwave	Microwave	Microwave	Microwave	Microwave			
Cooking temperature/power	800W	800W	800W	800W			
Cooking time	3 minutes	3 minutes	3 minutes	3 minutes			
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending			
Date of procedure	04-05-2010	04-05-2010	04-05-2010	04-05-2010			
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800			
Quantity of each multiple sample	100g	100g	100g	100g			
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container			
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010			
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
Notes:							

Childrens Curry Sauce- CP075B

FOOD ITEM	Curry Sauce - Children	Curry Sauce – Children	Curry Sauce – Children	Curry Sauce - Children			
Food Code	CP075B	CP075B	CP075B	CP075B			
Food name (as on packaging)	Heinz All ages cook at home sauce - mild and fruity chicken curry	Heinz All ages cook at home sauce - mild and fruity chicken curry	Heinz All ages cook at home sauce - mild and fruity chicken curry	Heinz All ages cook at home sauce - mild and fruity chicken curry			
Ingredients list	Vegetables (42%) (tomato, carrot, potato, onion), water, apple juice from concentrate (12%), chicken (8%), low fat yogurt , apricot from concentrate (6%), cornflour, rice flour, natural flavouring , curry spices, yeast extract, vegetable oil	Vegetables (42%) (tomato, carrot, potato, onion), water, apple juice from concentrate (12%), chicken (8%), low fat yogurt , apricot from concentrate (6%), cornflour, rice flour, natural flavouring , curry spices, yeast extract, vegetable oil	Vegetables (42%) (tomato, carrot, potato, onion), water, apple juice from concentrate (12%), chicken (8%), low fat yogurt , apricot from concentrate (6%), cornflour, rice flour, natural flavouring , curry spices, yeast extract, vegetable oil	Vegetables (42%) (tomato, carrot, potato, onion), water, apple juice from concentrate (12%), chicken (8%), low fat yogurt , apricot from concentrate (6%), cornflour, rice flour, natural flavouring , curry spices, yeast extract, vegetable oil			
Container/Packaging type	Plastic pouch	Plastic pouch	Plastic pouch	Plastic pouch			
State of food as purchased	Ambient	Ambient	Ambient	Ambient			
Presence of noticeable blemishes	None	None	None	None			
FOOD SAMPLING							
Location & outlet	Sainsbury's, Leeds	Tesco, Leeds	ASDA.co.uk	Morrion's, Leeds			
Date of purchase or collection	04-05-2010	04-05-2010	04-05-2010	04-05-2010			
Food us by/ expiry date	02-2011	04-2011	04-2011	05-2011			
Net weight/volume	85g (X2)	85g (X2)	85g (X2)	85g (X2)			
Place of origin if known	UK	UK	UK	UK			
Time period of purchase to storage	15 inutes	15 inutes	15 inutes	15 inutes			
Storage conditions prior to handling/preparation	Ambient	Ambient	Ambient	Ambient			
Home Made Foods							
Food description							

Quantity of recipe ingredients							
Quantity of cooked recipe							

Curry Sauce-CP075B

FOOD ITEM	Curry Sauce - Children	Curry Sauce - Children	Curry Sauce - Children	Curry Sauce - Children			
Food Code	CP075B	CP075B	CP075B	CP075B			
COOKING PROCEDURE							
Type of cooking e.g. microwave	Microwave	Microwave	Microwave	Microwave			
Cooking temperature/power	800W	800W	800W	800W			
Cooking time	20 seconds	20 seconds	20 seconds	20 seconds			
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending			
Date of procedure	04-05-2010	04-05-2010	04-05-2010	04-05-2010			
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800			
Quantity of each multiple sample	100g	100g	100g	100g			
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container			
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010			
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
Notes:							

Baked Beans – CP076B

FOOD ITEM	Baked Beans	Baked Beans	Baked Beans	Baked Beans	Baked Beans	Baked Beans	Baked Beans
Food Code	CP076B	CP076B	CP076B	CP076B	CP076B	CP076B	CP076B
Food name (as on packaging)	Morrison's Microwave beans & sausage in tomato sauce	Tesco Baked beans and pork sausages in tomato sauce	Morrison's Baked beans and jumbo sausages in tomato sauce	Sainsbury's Reduced sugar and salt baked beans in tomato sauce	Hungry Breaks The Full Monty	Hungry Breaks All Day Breakfast	Hunger Breaks The Big Barbecue
Ingredients list	Pea beans (31%), water, tomato puree, cocktail sausage (16%), water chicken (4%), pork (3.1%), bacon (2.3%), sodium nitrite, potassium nitrite, sodium ascorbate, pea starch, salt, potato, starch, soya protein concentrate, black pepper, mace, ginger, coriander, sugar, stabiliser (trisodium diphosphate), sugar, maize starch, modified maize starch, salt, paprika extract, onion powder, paprika, basil, bay, capsicum, cassia, cinnamon, clove, coriander, garlic, nutmeg,	Haricot beans (39%), tomato purée (23%), water, pork sausages (14%), sugar, modified maize starch, salt, onion powder, paprika, vegetable oil, clove extract, paprika extract, capsicum extract, flavouring, garlic oil, cinnamon extract.	Haricot beans (36%), prok (20%) water, sugar, preservative, paprika powder, cinnamon, ginger, coriander, nutmeg, clove, salt, onion, stabiliser (modified starch), capsicum	Haricot beans (52%), tomatoes (32%), water, sugar, modified maize starch, salt, seasoning (onion, salt, maltodextrin, paprika powder, rapeseed oil, clove extract, paprika extract, capsicum extract, cinnamon extract, natural flavouring: chilli; garlic oil), citric acid, antioxidant: ascorbic acid	Haricot beans (22%), water, tomatoes (15%), pork sausage (13%) [pork (49%), water, pork fat, rusk [wheat flour, salt], pork rind, cardamom, ginger, mustard powder, pepper, flavourings], potato (9%), button mushrooms (6%), bacon slice (5%) [pork (80%), water, antioxidant (potassium lactate), salt, potassium chloride, glucose syrup, stabiliser (sodium diphosphate), preservative (sodium nitrite), antioxidant (sodium ascorbate)], beef	Water, haricot beans (22%), tomatoes (20%), pork sausage (13%) [pork (49%), water, pork fat, rusk [wheat flour, salt], pork rind, cardamom, ginger, mustard powder, pepper, flavourings), mushrooms (6%), bacon & egg bites (5%) [pork (28%), egg (23%), rusk [wheat flour, salt], pork fat, smoked pork, preservatives (sodium nitrite, potassium nitrite), water, rapeseed oil, salt, potato starch, dextrose, spices, modified maize starch, stabiliser (disodium diphosphate),	Haricot beans (25%), water, tomatoes (18%), bbq flavour pork steaklet (9%) [pork (70%), water, rusk (wheat flour, salt), salt, stabiliser (triphosphates), dextrose, preservative (sodium sulphite), yeast extract, flavourings], ginger, cayenne pepper], preservative (sodium metabisulphate)], bbq sausages (9%) [pork (52%), pork fat, water, rusk [wheat flour, salt, yeast], potato starch, salt, dextrose, lactose (from milk), flavouring, stabiliser (diphosphates), yeast extract, spice and herb extracts

	<p>onion, parsley, pepper, pimento</p>				<p>chop (3%) [beef (71%), beef fat, water, rusk [wheat flour, salt], soya protein isolate, onion powder, lactose (from milk), salt, spices, stabiliser (sodium diphosphate), yeast extract, flavour enhancer (monosodium glutamate)], sugar, salt, modified maize starch, onion, paprika, rapeseed oil, clove extract, cinnamon extract, paprika extract, flavouring, capsicum extract, garlic Oil</p>	<p>potato, dried skimmed milk, vegetable fibre, tapioca starch, hydrogenated palm oil, wheat flour, pepper extract, herb extract, lactose (from milk), milk protein, onion, colour (conchineal), flavouring, spice extract, pepper], bacon slice (3%) [pork (80%), water, antioxidant (potassium lactate), salt, potassium chloride, glucose syrup, stabiliser (sodium diphosphate), preservative (sodium nitrite), antioxidant (sodium ascorbate)], sugar, salt, modified maize starch, onion, paprika, rapeseed oil, clove extract, cinnamon extract, paprika extract, flavouring, capsicum extract,</p>	<p>[pepper, sage, nutmeg, mace, ginger, cayenne pepper], preservative (sodium metabisulphate)], beef burgers (9%) [beef (80%), water, onion, rusk [wheat flour, salt], beef protein, potato starch, salt, wheat flour, onion powder, stabiliser (sodium triphosphate), preservative (sodium metabisulphate), yeast extract, flavouring], sugar, salt, modified maize starch, onion, paprika, rapeseed oil, clove extract, cinnamon extract, paprika extract, flavouring, capsicum extract, garlic oil.</p>
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						garlic oil.	
Container/Packaging type	Plastic pouch	Can	Can	Can	Can	Can	Can
State of food as purchased	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient
Presence of noticeable blemishes	None	None	None	None	None	None	None
FOOD SAMPLING							
Location & outlet	Morrison's, Leeds	Morrison's, Leeds	Morrison's, Leeds	Sainsbury's.co.uk	Morrison's, Leeds	Morrison's, Leeds	Tesco, Leeds
Date of purchase or collection	04-05-2010	04-05-2010	04-05-2010	04-05-2010	04-05-2010	04-05-2010	04-05-2010
Food us by/ expiry date	04-2011	03-2012	03-2012	02-2012	02-2012	03-2012	05-2012
Net weight/volume	200g	220g	420g	410g	410g	410g	410g
Place of origin if known	UK	UK	UK	UK	UK	UK	UK
Time period of purchase to storage	15 minutes	15 minutes	15 minutes	15 minutes	15 minutes	15 minutes	15 minutes
Storage conditions prior to handling/preparation	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Baked Beans- CP076B

FOOD ITEM	Baked Beans	Baked Beans	Baked Beans	Baked Beans	Baked Beans	Baked Beans	Baked Beans
Food Code	CP076B	CP076B	CP076B	CP076B	CP076B	CP076B	CP076B
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending	Blending	Blending
Date of procedure	04-05-2010	04-05-2010	04-05-2010	04-05-2010	04-05-2010	04-05-2010	04-05-2010
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800
Quantity of each multiple sample	57.2g	57.2g	57.2g	57.2g	57.2g	57.2g	57.2g
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
Notes:							

Home-made Garam Masala – CP077B

FOOD ITEM	Home-made Garam Masala	Home-made Garam Masala	Home-made Garam Masala	Home-made Garam Masala	Home-made Garam Masala		
Food Code	CP077B	CP077B	CP077B	CP077B	CP077B		
Food name (as on packaging)	Volunteer 1	Volunteer 2	Volunteer3	Volunteer3	Volunteer 5		
Ingredients list	Cloves, cardamom, cinnamon stick, mace, nutmeg, peppercorn	Cloves, cardamom, cinnamon stick, mace, nutmeg, black pepper, cumin seeds	Cloves, cardamom, cinnamon stick, mace, nutmeg, peppercorn, tumeric, caraway	Cloves, cardamom, star anise, cinnamon stick, mace, nutmeg, peppercorn	Cloves, cardamom, coriander seeds, cinnamon stick, mace, nutmeg, peppercorn		
Container/Packaging type	Plastic bag	Plastic bag	Plastic bag	Plastic bag	Plastic bag		
State of food as purchased	Ambient	Ambient	Ambient	Ambient	Ambient		
Presence of noticeable blemishes	None	None	None	None	None		
FOOD SAMPLING							
Location & outlet	Leeds	Leeds	Leeds	Leeds	Leeds		
Date of purchase or collection							
Food us by/ expiry date							
Net weight/volume	95g	92g	87g	89g	91g		
Place of origin if known							
Time period of purchase to storage	1 hour	1 hour	1 hour	1 hour	1 hour		
Storage conditions prior to handling/preparation	5°C	5°C	5°C	5°C	5°C		
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Home-made Garam Masala – CP077B

FOOD ITEM	Home-made Garam Masala	Home-made Garam Masala	Home-made Garam Masala	Home-made Garam Masala	Home-made Garam Masala		
Food Code	CP077B	CP077B	CP077B	CP077B	CP077B		
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending	Blending		
Date of procedure	04-05-2010	04-05-2010	04-05-2010	04-05-2010	04-05-2010		
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800		
Quantity of each multiple sample	80g	80g	80g	80g	80g		
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container		
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010		
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van		
Notes:							

Pickles – CP078B

FOOD ITEM	Pickles	Pickles	Pickles	Pickles			
Food Code	CP078B	CP078B	CP078B	CP078B			
Food name (as on packaging)	Haywards Piccalilli	Morrison's Pickles	Sainsbury's Basic Sweet pickle	Tesco Cheese & Pickle Sandwich Filler			
Ingredients list	Vegetables (39%) (in variable proportions: cauliflower, onions, gherkins), water, sugar solution, spirit vinegar, salt, modified maize starch, rice flour, mustard flour, acetic acid, mixed spice, preservative: sodium metabisulphite	Cinnamon extract, cauliflower, gherkins, sugar, water, spirit, vinegar, modified maize, starch, acetic acid, mustard flour, turmeric, antioxidant, ginger, preservatives, garlic, cayenne and colour	Water, vegetables in variable proportions (32%): carrot, onion, cauliflower, gherkin; sugar, maize starch, tomato purée (water, tomato paste), acetic acid, salt, apple, date, colour: ammonia caramel; mustard powder, onion powder, garlic powder, ginger, mixed spice (coriander, cassia, ginger, nutmeg, caraway seed, clove), black pepper, cayenne pepper, preservative: sulphur dioxide; sweetener: sucralose.	Medium fat mayonnaise (43%), red leicester cheese (19%), mild cheddar cheese (15%), sweet pickle (11%), full fat american style soft cheese (10%), water, medium fat mayonnaise contains, water, rapeseed oil, pasteurised egg yolk, cornflour, spirit vinegar, sugar, dijon mustard, white wine vinegar, salt, red leicester cheese contains, sweet pickle contains, sugar, barley malt vinegar, carrot, courgette, onion, swede, water, molasses, cornflour, spirit vinegar, salt, barley malt extract powder,			

				spices, concentrated lemon juice, black pepper, dijon mustard contains, water, mustard seed, spirit vinegar, salt, spices contains, ginger, coriander, clove, cinnamon ,black pepper ,cayenne pepper			
Container/Packaging type	Glass jar	Glass jar	Glass jar	Glass jar			
State of food as purchased	Ambient	Ambient	Ambient	Ambient			
Presence of noticeable blemishes	None	None	None	None			
FOOD SAMPLING							
Location & outlet	Tesco, Leeds	Morrison's, Leeds	Sainsbury's, Leeds	Tesco, Leeds			
Date of purchase or collection	04-05-2010	04-05-2010	04-05-2010	04-05-2010			
Food us by/ expiry date	03-2012	04-2012	03-2012	05-2012			
Net weight/volume	460g	460g	285g	250g			
Place of origin if known	UK	UK	UK	UK			
Time period of purchase to storage	15 minutes	15 minutes	15 minutes	15 minutes			
Storage conditions prior to handling/preparation	Ambient	Ambient	Ambient	Ambient			
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Pickles – CP078B

FOOD ITEM	Pickles	Pickles	Pickles	Pickles			
Food Code	CP078B	CP078B	CP078B	CP078B			
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending			
Date of procedure	04-05-2010	04-05-2010	04-05-2010	04-05-2010			
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800			
Quantity of each multiple sample	100g	100g	100g	100g			
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container			
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010			
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
Notes:							

Roasted Peanuts – CP079B

FOOD ITEM	Roasted Peanuts	Roasted Peanuts	Roasted Peanuts				
Food Code	CP079B	CP079B	CP079B				
Food name (as on packaging)	Sainsbury's Dry roasted peanuts	ASDA Dry roasted peanuts	Centennial Dry roasted peanuts				
Ingredients list	Peanuts (92%), salt, maize starch, yeast extract, potato starch, onion powder, celery seed, cinnamon, paprika, natural colour (paprika extract), chilli powder, natural flavouring, garlic powder, oregano, thyme	Peanuts (94%), dry roast flavouring (wheat flour, salt, wheat starch, yeast extract, maltodextrin, onion powder, yeast powder, herbs, anticaking agent (silicon dioxide), spices, cinnamon, sunflower oil, colours (paprika extract, curcumin)), sweetener (sorbitol), stabiliser (gum arabic).	Peanuts (94%), salt, wheat flour, stabiliser (sorbitol), gelling agent (acacia), yeast powder, yeast extract, paprika, cinnamon, onion powder, citric acid				
Container/Packaging type	Sealed pasltic bag	Sealed pasltic bag	Sealed pasltic bag				
State of food as purchased	Ambient	Ambient	Ambient				
Presence of noticeable blemishes	None	None	None				
FOOD SAMPLING							
Location & outlet	Sainsbury's Leeds	ASDA, Leeds	Tesco, Leeds				
Date of purchase or collection	04-05-2010	04-05-2010	04-05-2010				
Food us by/ expiry date	14-06-2010	28-10-2010	31-07-2010				
Net weight/volume	600g	400g	400g				
Place of origin if known	UK	UK	UK				
Time period of purchase to storage	15 minutes	30 minutes	15 minutes				
Storage conditions prior to handling/preparation	5°C	5°C	5°C				

Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Roasted Peanuts – CP079B

FOOD ITEM	Roasted Peanuts	Roasted Peanuts	Roasted Peanuts				
Food Code	CP079B	CP079B	CP079B				
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending				
Date of procedure	05-045-2010	05-045-2010	05-045-2010				
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800				
Quantity of each multiple sample	133.4g	133.4g	133.4g				
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container				
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010				
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van				
Notes:							

Stir-fry Sauce – CP080B

FOOD ITEM	Stir-fry Sauce	Stir-fry Sauce	Stir-fry Sauce	Stir-fry Sauce			
Food Code	CP080B	CP080B	CP080B	CP080B			
Food name (as on packaging)	ASDA Fresh Tastes Soy and Garlic Stir Fry Sauce	Blue Dragon Hoi Sin & Garlic Stir Fry Sauce	Tesco Chinese Stir fry sauce	Sainsbury's Chinese Sauce			
Ingredients list	Water, dark soy sauce (25%) [water, soya beans, wheat, salt] , sugar , sesame oil , rice wine vinegar , cornflour , garlic purée (3.0%) , ginger purée (1.5%) , colour (plain caramel) , five spice [star anise, cinnamon, fennel, black pepper, clove]	Water, sugar, glucose-fructose syrup, light soy sauce (5%) (water, salt, soya beans, roasted wheat, sugar), soya bean paste (3%) (water, soybean, rice, salt), spirit vinegar, toasted sesame oil, dried soya beans (2%), tomato paste, maize starch, garlic, onion powder, colour: caramel, ginger, salt, coriander, chinese five spice (contains star anise, cinnamon, fennel, black pepper, clove), chilli powder	Water, soy sauce (23%), brown sugar, vegetable oil, rice wine vinegar, cornflour, ginger purée (3%), garlic purée (1.5%), five spice contains star anise, cinnamon, fennel, black pepper, clove,, colour (plain caramel). soy sauce contains: water, soya bean, wheat, salt	Water; dark soy sauce (22%); sugar; rice wine vinegar; peanut oil; cornflour; ginger purée (3%); garlic purée (3%); garlic; malt (from barley); five spice.dark soy sauce contains: water, soya bean, wheat, salt.five spice contains: star anise, cinnamon, fennel, black pepper, clove			
Container/Packaging type	Plastic Pouch	Plastic Pouch	Plastic Pouch	Plastic Pouch			
State of food as purchased	Ambient	Ambient	Ambient	Ambient			
Presence of noticeable blemishes	None	None	None	None			
FOOD SAMPLING							
Location & outlet	ASDA, Leeds	Morrion's, Leeds	Tesco.co.uk	Sainsbury's.co.uk			
Date of purchase or collection	04-05-2010	04-05-2010	23-04-2010	04-05-2010			
Food us by/ expiry date	15-07-2010	01-08-2010	30-06-2010	05-08-201			

Net weight/volume	180g	120g	175g	175g			
Place of origin if known	UK	UK	UK	UK			
Time period of purchase to storage	30 minutes	15 minutes	15 minutes	15 minutes			
Storage conditions prior to handling/preparation	5°C	5°C	5°C	5°C			
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Stir-fry Sauce – CP080B

FOOD ITEM	Stir-fry Sauce	Stir-fry Sauce	Stir-fry Sauce	Stir-fry Sauce			
Food Code	CP080B	CP080B	CP080B	CP080B			
COOKING PROCEDURE							
Type of cooking e.g. microwave							
Cooking temperature/power							
Cooking time							
Quantity before cooking							
Quantity after cooking							
Utensils used							
Amount of water used							
Quantity of sample as purchased or collected							
Quantity excluding inedible parts							
Quantity of sample after preparation							
Quantity of sample used for composite sample							
SAMPLE HANDLING							
Type of handling (e.g. blending)	Blending	Blending	Blending	Blending			
Date of procedure	05-045-2010	05-045-2010	05-045-2010	05-045-2010			
Equipment used	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800	Kenwood Blender FP800			
Quantity of each multiple sample	100g	100g	100g	100g			
Sample final weight	400g Composite sample						
Losses during procedure							
Sample storage/transport container type	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container	Plastic screw cap container			
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010			
Method of transport/storage (e.g. chilled)	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
Notes:							