FOOD ITEM	Fruit Loaf	Fruit Loaf	Fruit Loaf				
Food Code	CP01A	CP01A	CP01A	CP01A	CP01A	CP01A	CP01A
Food name (as on packaging)	Warburtons	Warburtons	Warburtons	Warburtons	Soreen luxury	Soreen luxury	Soreen luxury
	Raisin loaf with	Raisin loaf with	Raisin loaf with	Raisin loaf with	rich fruit loaf	rich fruit loaf	rich fruit loaf
	cinnamon	cinnamon	cinnamon	cinnamon			
Ingredients list	Wheat flour,	Wheat flour,	Wheat flour,				
	raisins (23%),	raisins (23%),	raisins (23%),	raisins (23%),	currants (15.5%),	currants (15.5%),	currants (15.5%),
	water, cinnamon	water, cinnamon	water, cinnamon	water, cinnamon	raisins (11.5%),	raisins (11.5%),	raisins (11.5%),
	pieces (5%)	pieces (5%)	pieces (5%)	pieces (5%)	water, sugar,	water, sugar,	water, sugar,
	(sugar, cinnamon	(sugar, cinnamon	(sugar, cinnamon	(sugar, cinnamon	orange & lemon	orange & lemon	orange & lemon
	(0.5%), wheat	(0.5%), wheat	(0.5%), wheat	(0.5%), wheat	peel (3.0%),	peel (3.0%),	peel (3.0%),
	flour, sunflower	flour, sunflower	flour, sunflower	flour, sunflower	vegetable fat,	vegetable fat,	vegetable fat,
	oil, dextrose),	oil, dextrose),	oil, dextrose),	oil, dextrose),	malted barley	malted barley	malted barley
	yeast, vegetable	yeast, vegetable	yeast, vegetable	yeast, vegetable	flour, yeast, salt,	flour, yeast, salt,	flour, yeast, salt,
	oil, sugar, salt,	oil, sugar, salt,	oil, sugar, salt,	oil, sugar, salt,	dried whey (from	dried whey (from	dried whey (from
	glazing agent	glazing agent	glazing agent	glazing agent	cows' milk),	cows' milk),	cows' milk),
	(water, potato	(water, potato	(water, potato	(water, potato	dried ground	dried ground	dried ground
	dextrin,	dextrin,	dextrin,	dextrin,	ginger, mixed	ginger, mixed	ginger, mixed
	preservative	preservative	preservative	preservative	spices,	spices,	spices,
	E202, stabiliser	E202, stabiliser	E202, stabiliser	E202, stabiliser	preservative	preservative	preservative
	guar gum),	guar gum),	guar gum),	guar gum),	(calcium	(calcium	(calcium
	emulsifiers E471,	emulsifiers E471,	emulsifiers E471,	emulsifiers E471,	propionate),	propionate),	propionate),
	E481, wheat	E481, wheat	E481, wheat	E481, wheat	flavouring	flavouring	flavouring
	gluten, gelling	gluten, gelling	gluten, gelling	gluten, gelling			
	agent E466, soya	agent E466, soya	agent E466, soya	agent E466, soya			
	flour, dextrose,	flour, dextrose,	flour, dextrose,	flour, dextrose,			
	preservative	preservative	preservative	preservative			
	calcium	calcium	calcium	calcium			
	propionate	propionate	propionate	propionate			
	(added to inhibit	(added to inhibit	(added to inhibit	(added to inhibit			
	mould growth),	mould growth),	mould growth),	mould growth),			
	flour treatment	flour treatment	flour treatment	flour treatment			
	agent ascorbic	agent ascorbic	agent ascorbic	agent ascorbic			
	(vitamin C)	(vitamin C)	(vitamin C)	(vitamin C)			
Container/Packaging type	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,	Tesco, Leeds	ASDA.co.uk	Morrisons, Leeds	Tesco, Leeds	Morrisons, Leeds	Sainsburys,
	Leeds						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	5°C	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							

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	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood
	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800
Quantity of each multiple sample	20g	20g	20g	20g	20g	20g	20g
Sample final weight			40	00g Composite samp	ele	T	
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap
type	container	container	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
chilled)							
NT /							
Notes:							

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	Soreen	Soreen	Soreen	Soreen	Soreen Fruity	Soreen Fruity
	rich fruit loaf	Lincolnshire	Lincolnshire	Lincolnshire	Lincolnshire	five malt loaf	five malt loaf
		plum fruit loaf	plum fruit loaf	plum fruit loaf	plum fruit loaf		
Ingredients list	Wheat flour,	Wheat flour,	Wheat flour,	Wheat flour,	Wheat flour,	Wheat flour,	Wheat flour,
	currants (15.5%),	raisins (18.5%),	raisins (18.5%),	raisins (18.5%),	raisins (18.5%),	water, sultanas	water, sultanas
	raisins (11.5%),	water, sugar, malt	water, sugar, malt	water, sugar, malt	water, sugar, malt	(12%), glace	(12%), glace
	water, sugar,	flour, malt	flour, malt	flour, malt	flour, malt	cherries (6%)	cherries (6%)
	orange & lemon	extract, vegetable	extract, vegetable	extract, vegetable	extract, vegetable	(contains:	(contains:
	peel (3.0%),	fat, dextrose,	fat, dextrose,	fat, dextrose,	fat, dextrose,	glucose syrup,	glucose syrup,
	vegetable fat,	cinnamon, dried	cinnamon, dried	cinnamon, dried	cinnamon, dried	colour:	colour:
	malted barley	whey (from cows	whey (from cows	whey (from cows	whey (from cows	erythrosine),	erythrosine),
	flour, yeast, salt,	milk), salt, yeast,	milk), salt, yeast,	milk), salt, yeast,	milk), salt, yeast,	currants (3.5%),	currants (3.5%),
	dried whey (from cows' milk),	preservative E282, emulsifier	preservative E282, emulsifier	preservative E282, emulsifier	preservative E282, emulsifier	golden syrup, sugar, vegetable	golden syrup, sugar, vegetable
	dried ground	E471	E471	E471	E471	fat, orange and	fat, orange and
	ginger, mixed	E4/1	E4/1	E4/1	E4/1	lemon peel	lemon peel
	spices,					(1.5%), malt	(1.5%), malt
	preservative					flour, wheat	flour, wheat
	(calcium					gluten, whey	gluten, whey
	propionate),					powder (from	powder (from
	flavouring					cows' milk), salt,	cows' milk), salt,
	navounng					mixed spice,	mixed spice,
						yeast, flavouring	yeast, flavouring
						preservative	preservative
						(E282)	(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.	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	ASDA.co.uk	Morrisons, Leeds	Sainbsury's,	Tesco, Leeds	Morrisons, Leeds	Sainbsury's,
				Leeds			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	5°C						
handling/preparation							
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

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	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood
	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800
Quantity of each multiple sample	20g	20g	20g	20g	20g	20g	20g
Sample final weight			40	00g Composite samp	ele	T	_
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap
type	container	container	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
chilled)							
NT /							
Notes:							

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	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							

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	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood
	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800
Quantity of each multiple sample	20g	20g	20g	20g	20g	20g
Sample final weight			40	00g Composite samp	le	
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap
type	container	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
chilled)						
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 di- acetyltartaric 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	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	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood
	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800
Quantity of each multiple sample	66.7g	66.7g	66.7g	66.7g	66.7g	66.7g
Sample final weight		_	4	00g composite samp	le	
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap
type	container	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
chilled)						
N T (
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, citiric 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 esers 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	5°C	5°C	5°C		
handling/preparation					
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	Kenwood	Kenwood			
	Blender FP800	Blender FP800	Blender FP800			
Quantity of each multiple sample	133.4g	133.4g	133.4g			
Sample final weight			4	00g composite samp	le	
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap			
type	container	container	container			
SAMPLE ANALYSES						
Date sent for analysis	11-02-2010	11-02-2010	11-02-2010			
Method of transport/storage (e.g.	Refrigerated Van	Refrigerated Van	Refrigerated Van			
chilled)						
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	Morrisons Cinnamon	Tesco Cinnamon swirl	ASDA Cinnamon swirl		
	whirl	swirl				
Ingredients list	Pastry; cinnamon	Wheat flour,	Wheat flour, sultanas	Wheat flour, cinnamon,		
	filling (20%);	cinnamon, sugar,	(20%), cream cheese	sugar, salt, ascorbic		
	glazing.pastry	salt, ascorbic acid,	icing (14%), water,	acid, glucose syrup,		
	contains: wheat flour,	egg, glucose syrup,	vegetable oil, sugar,	emulsifier, vegetable		
	water, palm fat,	emulsifier, vegetable	pasteurised egg, yeast,	oil, water, egg, starch		
	rapeseed oil, dried	oil, starch, water	dextrose, invert sugar,			
	glucose syrup, yeast,		salt, soya flour,			
	sugar, salt,		cinnamon powder,			
	emulsifier: mono-		emulsifiers (mono- and			
	and diacetyl tartaric		di-glycerides of fatty			
	acid esters of mono-		acids, mono- and di-			
	and diglycerides of		acetyltartaric esters of			
	fatty acids, mono-		mono- and di-			
	and diglycerides of		glycerides of fatty			
	fatty acids; whey		acids, sodium stearoyl-			
	powder, flour		2-lactylate), dried egg			
	treatment agent:		white, colour			
	ascorbic acid, 1-		(carotenes), raising			
	cysteine; natural		agents (disodium			
	flavouring.cinnamon		diphosphate, sodium			
	filling contains:		carbonate), dried egg			
	water, light brown		,dried skimmed milk,			
	sugar, palm fat, dried		malted barley flour,			
	glucose syrup, sugar,		flour treatment agent			
	cornflour, cinnamon,		(ascorbic acid),			
	rapeseed oil, salt,		flavouring, cream			
	stabiliser: methyl		cheese icing contains,			
	cellulose; emulsifier:		sugar, full fat soft			
	mono- and		cheese, water,			
	diglycerides of fatty		thickeners (agar,			
	acids; vanilla, natural		xanthan gum, guar			
	flavouring.glazing		gum, carob gum),			
	contains: lactitol		glucose syrup,			
			emulsifiers (mono- and			
			di-glycerides of fatty			

			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	1 Hours	30 mins	1 Hour	5 minutes		
storage						
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						

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	Kenwood	Kenwood	Kenwood		
	Blender FP800	Blender FP800	Blender FP800	Blender FP800		
Quantity of each multiple sample	100g	100g	100g	100g		
Sample final weight			40	00g Composite samp	le	
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap		
type	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van		
chilled)						
Notes:						

Hot Cross Buns – CP05A

FOOD ITEM	Buns	Buns	Buns	Buns		
Food Code	CP05A	CP05A	CP05A	CP05A		
Food name (as on packaging)	Sainsburys White	Morrisons Hot	ASDA Hot cross	Tesco Hot cross		
	hot cross buns	cross buns	buns	buns		
Ingredients list	Wheat flour, water,	Wheat flour,	Wheat flour,	Wheat flour,		
	sultana, raisin,	water, sultana,	water, sultanas &	mixed fruit,		
	fresh mixed peel,	currant, raisin,	raisins soaked in	water, mixed peel,		
	vegetable fat,	fresh mixed fruit,	orange juice from	yeast, invert sugar		
	vostizza currants,	vegetable fat,	concentrate,	syrup, wheat		
	invert sugar syrup,	sugar syrup,	vegetable fats,	protein, sugar,		
	wheat protein,	butter, wheat	yeast, mixed	vegetable oil,		
	butter, honey, free	protein, honey,	citrus peel, sugar,	maize starch, soya		
	range egg, yeast,	free range egg,	wheat protein,	flour, salt,		
	demerara sugar,	yeast, salt, maize	maize starch,	cinnamon,		
	salt, maize starch,	starch, cinnamon,	dextrose, salt,	coriander, clove,		
	cinnamon,	coriander, clove,	cinnamon,	nutmeg, natural		
	coriander seed,	nutmeg, soya	coriander, clove,	flavouring,		
	clove, nutmeg,	flour, potato	nutmeg, soya	ascorbic acid		
	soya flour, potato	starch, ascorbic	flour, flavouring,			
	starch, ascorbic	acid	emulsifiers,			
	acid		potato starch,			
			ascorbic acid			
Container/Packaging type	Plastic bag	Plastic bag	Plastic bag	Plastic bag		
State of food as purchased (e.g.	Ambient	Ambient	Ambient	Ambient		
chilled, frozen, warm)						
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	5°C	5°C	5°C	5°C		
handling/preparation						
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	Kenwood	Kenwood	Kenwood		
	Blender FP800	Blender FP800	Blender FP800	Blender FP800		
Quantity of each multiple sample	100g	100g	100g	100g		
Sample final weight			4	00g Composite samp	le	
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap		
type	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van		
chilled)						
Notes:						

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

spice, emulsifier	concentrated fruit
[polyglycerol	juices (apple,
esters of fatty	grape, pear), rice
acids], nutmeg,	starch, orange
colour [caramel],	zest, dried egg
flavouring, icing	white, cornflour,
contains: sugar,	emulsifier: mono
vegetable oil	and di-glycerides
[rapeseed, palm],	of fatty acids ;,
lactose, water,	cinnamon (0.2%),
salt, thickeners	preservative:
[xanthan gum,	potassium
guar gum],	sorbate; citric
gelling agent	acid, cream
[locust bean	cheese
gum], dextrose,	buttercream
emulsifiers [citric	filling (25%
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],	
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	

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

FOOD ITEM	Carrot Cake	Carrot Cake	Carrot Cake - Cro	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	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood
	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800
Quantity of each multiple sample	40g	40g	40g	40g	40g	40g	40g
Sample final weight			4	00g Composite samp	ole		
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap
type	container	container	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
chilled)							
Notes:							

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

	preservative					
	(potassium sorbate)	~				
Container/Packaging type	Card board box	Card board box	Card board box			
State of food as purchased (e.g.	Ambient	Ambient	Ambient			
chilled, frozen, warm)						
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	5°C	5°C	5°C			
handling/preparation						
Home Made Foods						
Food description		_		·	_	_
Quantity of recipe ingredients		_		·	_	_
Quantity of cooked recipe						

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	Kenwood	Kenwood			
	Blender FP800	Blender FP800	Blender FP800			
Quantity of each multiple sample	40g	40g	40g			
Sample final weight			40	00g Composite samp	le	
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap			
type	container	container	container			
SAMPLE ANALYSES						
Date sent for analysis	11-02-2010	11-02-2010	11-02-2010			
Method of transport/storage (e.g.	Refrigerated Van	Refrigerated Van	Refrigerated Van			
chilled)						
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	Sainsburys Onion	Tesco Onion	Morrisons Onion	Onion bhaji	
	Bhajis	bhajia	bhajis	bhajis	-	
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 Home Made Foods	5°C	5°C	5°C	5°C	5°C	
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	Kenwood	Kenwood	Kenwood	Kenwood	
	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	
Quantity of each multiple sample	80g	80g	80g	80g	80g	
Sample final weight			40	00g Composite samp	ole	
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	
type	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	
chilled)						
Notes:						

Biscuit - CP08A

FOOD ITEM	Biscuit	Biscuit	Biscuit		
Food Code	CP08A	CP08A	CP08A		
Food name (as on packaging)	Gingerbread man	Gingerbread man	Gingerbread men		
		biscuits	biscuitt		
Ingredients list	Wheat flour,	Wheat flour	Wheat flour,		
	sugar, partially	vegetable	sugar, partially		
	inverted refiners	margarine [palm	inverted refiners		
	syrup, vegetable	oil, water,	syrup, palm oil,		
	oil, ginger	rapeseed oil,	rapeseed oil,		
	powder,	coconut oil, lemon	ginger powder,		
	cinnamon,	juice], sugar,	cinnamon,		
	raising agent	partially inverted	raising agent:		
	(sodium	refiners syrup,	sodium hydrogen		
	bicarbonate).	ivert sugar syrup,	carbonate, bicarbonate of		
		egg, cinnamon, sodium hydrogen	soda,		
		carbpnate, sugar,	soua,		
		coco butter, dried			
		skimmed milk,			
		whey powder,			
		driedn whole			
		milk, butter oil,			
		emulsifier gum			
		Arabic, shellac,			
		carnauba wax,			
		colours			
		[curcumin,			
		anthocyanins,			
		beetroot red]			
Container/Packaging type	Plastic pack	Paper bag	Plastic pack		
State of food as purchased (e.g.	Ambient	Ambient	Ambient		
chilled, frozen, warm)					
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	5°C	5°C		
handling/preparation				
Home Made Foods				
Food description				
Quantity of recipe ingredients				
Quantity of cooked recipe				

Biscuit – CP08A

FOOD ITEM	Biscuit	Biscuit	Biscuit - CI VOA	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	Kenwood	Kenwood				
	Blender FP800	Blender FP800	Blender FP800				
Quantity of each multiple sample	133.4g	133.4g	133.4g				
Sample final weight			4	00g Composite samp	ole		
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap				
type	container	container	container				
SAMPLE ANALYSES							
Date sent for analysis	11-02-2010	11-02-2010	11-02-2010				
Method of transport/storage (e.g.	Refrigerated Van	Refrigerated Van	Refrigerated Van				
chilled)							
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	ASDA mini	Tesco Mini	Morrisons	Vegetable	Chicken samosa	Vegetable
	vegetables	vegetable samosa	Indian selection	vegetables	samosa		samosa
To a made and a live	samosa	XX/1 4 Cl	VVI 4 Cl	samosa	XXII	VVI 4 Cl	XX71 4 Cl
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	5°C	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				

Samosa - CP09A

FOOD ITEM	Samosa	Samosa	Samosa – CI 03A	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	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood
	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800
Quantity of each multiple sample	57.2g	57.2g	57.2g	57.2g	57.2g	57.2g	57.2g
Sample final weight			40	00g Composite samp	ole		
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap
type	container	container	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
chilled)							
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
	CP010A Peshwari Naan bread Wheatflour, water, sultanas, milk, vegetable oil, egg, desiccated coconut, sugar, raising agents vinegar, salt, yeast, natural apple flavour, preservative (E200),	CP010A Pataks Peshwari Naan Bread Wheatflour, water, sultanas, milk, vegetable oil, egg, desiccated coconut, sugar, raising agents (E450(i), E500(ii)), vinegar, salt, yeast, natural apple flavour,		CP010A Sainsbury's Peshwari Naan 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,	CP010A Sharwood's Peshwari Naan Bread 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	CP010A Sainsbury's Filled Keema Naan 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,	CP010A Tesco Finest Organic Peshwari Naan Breads Wheat flour, water, sultanas, coconut, whole milk yogurt (4.5%), apple puree (4%), humectant (glycerol), creamed coconut
	preservative	yeast, natural		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:	raising agents:	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,	creamed coconut (3%), wheat gluten, organic indian wildflower honey (2%), vegetable oil, sugar, yeast, free range whole egg, spirit vinegar, raising agents, (disodium diphosphate,
				potassium sorbate; apple concentrate		pimento, nutmeg, cardamom, cassia, fennel, ginger, potato Starch	sodium bicarbonate), salt, preservative (sorbic acid),

							cinnamon
Container/Packaging type	Heat sealed	Heat sealed	Heat sealed	Heat sealed	Heat sealed plastic	Heat sealed plastic	Heat sealed
	plastic bag	plastic bag	plastic bag	plastic bag	bag	bag	plastic bag
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	CC Continental,	Tesco, Leeds	Abubakhar,	Sainsburys,	Tesco, Leeds	Sainsburys, Leeds	Tesco, Leeds
	Leeds		Leeds	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	5°C	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							

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	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood
	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800
Quantity of each multiple sample	57.2g	57.2g	57.2g	57.2g	57.2g	57.2g	57.2g
Sample final weight			40	00g Composite samp	ole		
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap
type	container	container	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
chilled)							
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	Kelloggs Coco	Kelloggs Coco	Kelloggs Coco		
	pops mega	pops mega	pops mega	pops mega		
	munchers	munchers	munchers	munchers		
Ingredients list	Wheat flour,	Wheat flour,	Wheat flour,	Wheat flour,		
	sugar, cocoa	sugar, cocoa	sugar, cocoa	sugar, cocoa		
	powder, glucose	powder, glucose	powder, glucose	powder, glucose		
	syrup, barley	syrup, barley	syrup, barley	syrup, barley		
	malt extract, salt,	malt extract, salt,	malt extract, salt,	malt extract, salt,		
	calcium	calcium	calcium	calcium		
	carbonate,	carbonate,	carbonate,	carbonate,		
	cinnamon,	cinnamon,	cinnamon,	cinnamon,		
	flavouring,	flavouring,	flavouring,	flavouring,		
	niacin, iron,	niacin, iron,	niacin, iron,	niacin, iron,		
	vitamin B6,	vitamin B6,	vitamin B6,	vitamin B6,		
	riboflavin (B2),	riboflavin (B2),	riboflavin (B2),	riboflavin (B2),		
	thiamin (B1),	thiamin (B1),	thiamin (B1),	thiamin (B1),		
	folic acid,	folic acid,	folic acid,	folic acid,		
	vitamin B12	vitamin B12	vitamin B12	vitamin B12		
Container/Packaging type	Card board box	Card board box	Card board box	Card board box		
State of food as purchased (e.g.	Ambient	Ambient	Ambient	Ambient		
chilled, frozen, warm)						
Presence of noticeable blemishes	None	None	None	None		
FOOD SAMPLING						
Location & outlet	Sainsburys,	Tesco, Leeds	Morrisons, Leeds	ASDA.co.uk		
	Leeds					
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	5°C	5°C	5°C	5°C	 	
handling/preparation						
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	Kenwood	Kenwood	Kenwood			
	Blender FP800	Blender FP800	Blender FP800	Blender FP800			
Quantity of each multiple sample	100g	100g	100g	100g			
Sample final weight			40	00g Composite samp	le	1	
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap			
type	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
chilled)							
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	Nestlé Curiously	Nestlé Curiously	Nestlé Curiously		
	cinnamon	cinnamon	cinnamon	cinnamon		
	Grahams					
Ingredients list	Whole grain	Whole grain	Whole grain	Whole grain		
	wheat flour	wheat flour	wheat flour	wheat flour		
	(29%), rice flour,	(29%), rice flour,	(29%), rice flour,	(29%), rice flour,		
	sugar, vegetable	sugar, vegetable	sugar, vegetable	sugar, vegetable		
	oil, dextrose,	oil, dextrose,	oil, dextrose,	oil, dextrose,		
	maize starch,	maize starch,	maize starch,	maize starch,		
	glucose syrup,	glucose syrup,	glucose syrup,	glucose syrup,		
	maltodextrin,	maltodextrin,	maltodextrin,	maltodextrin,		
	salt, cinnamon,	salt, cinnamon,	salt, cinnamon,	salt, cinnamon,		
	emulsifier: soya	emulsifier: soya	emulsifier: soya	emulsifier: soya		
	lecithin,	lecithin,	lecithin,	lecithin,		
	trisodium	trisodium	trisodium	trisodium		
C + i /D 1 i +	phosphate	phosphate	phosphate	phosphate		
Container/Packaging type	Card board box	Card board box	Card board box	Card board box		
State of food as purchased (e.g.	Ambient	Ambient	Ambient	Ambient		
chilled, frozen, warm)	None	NT	NT	NT		
Presence of noticeable blemishes	None	None	None	None		
FOOD SAMPLING	0 1	TD I I) / · / / ·	A CID A 1		
Location & outlet	Sainsburys,	Tesco, Leeds	Morrisons, Leeds	ASDA.co.uk		
Detection and the state of	Leeds	27.01.2010	20.01.2010	01 02 2010		
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	5°C	5°C	5°C	5°C		
handling/preparation						
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	Kenwood	Kenwood	Kenwood			
	Blender FP800	Blender FP800	Blender FP800	Blender FP800			
Quantity of each multiple sample	100g	100g	100g	100g			
Sample final weight			40	00g Composite samp	le	1	
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap			
type	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
chilled)							
Notes:							

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	Kelloggs Nutri	Kelloggs Nutri	Kelloggs Nutri	Kelloggs Nutri	Kelloggs Nutri	Kelloggs Nutri
	grain morning bar	grain apple	grain apple	grain apple	grain elevenses	grain elevenses	grain elevenses
	apple	morning bar	morning bar	morning bar	raisin bakes	raisin bakes	raisin bakes
Ingredients list	Cereals, glucose-	Cereals, glucose-	Cereals, glucose-	Cereals, glucose-	Cereals, invert	Cereals, invert	Cereals, invert
	fructose syrup,	fructose syrup,	fructose syrup,	fructose syrup,	sugar syrup,	sugar syrup,	sugar syrup,
	apple, sugar, salt,	apple, sugar, salt,	apple, sugar, salt,	apple, sugar, salt,	raisins, glucose	raisins, glucose	raisins, glucose
	veg. oil, glycerol,	veg. oil, glycerol,	veg. oil, glycerol,	veg. oil, glycerol,	syrup, apple,	syrup, apple,	syrup, apple,
	honey, raising	honey, raising	honey, raising	honey, raising	sugar, veg. oil,	sugar, veg. oil,	sugar, veg. oil,
	agent, niacin,	agent, niacin,	agent, niacin,	agent, niacin,	skimmed milk	skimmed milk	skimmed milk
	dextrose, iron,	dextrose, iron,	dextrose, iron,	dextrose, iron,	powder,	powder,	powder,
	stabilisers, gluten,	stabilisers,	stabilisers,	stabilisers,	emulsifiers, E500,	emulsifiers, E500,	emulsifiers, E500,
	calcium carbonate,	gluten, calcium	gluten, calcium	gluten, calcium	flavouring,	flavouring,	flavouring,
	folic, malic & citric	carbonate, folic,	carbonate, folic,	carbonate, folic,	modified starch,	modified starch,	modified starch,
	acids, modified	malic & citric	malic & citric	malic & citric	salt, cinnamon,	salt, cinnamon,	salt, cinnamon,
	starch, skimmed	acids, modified	acids, modified	acids, modified	molasses,	molasses,	molasses,
	milk, cinnamon,	starch, skimmed	starch, skimmed	starch, skimmed	stabiliser, barley	stabiliser, barley	stabiliser, barley
	calcium phosphate,	milk, cinnamon,	milk, cinnamon,	milk, cinnamon,	malt extract,	malt extract,	malt extract,
	vits B6, B2, B1 &	calcium	calcium	calcium	antioxidant,	antioxidant,	antioxidant,
	B12, emulsifiers	phosphate, vits	phosphate, vits	phosphate, vits	niacin, iron, vits.	niacin, iron, vits.	niacin, iron, vits.
		B6, B2, B1 &					
C	C 11 11	B12, emulsifiers	B12, emulsifiers	B12, emulsifiers	B12, folic acid	B12, folic acid	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	G ' 1 T 1	TD 1)	A CID A 1	C ' 1 T 1	T 1	3.6 ' T 1
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	37g (296g in	37g (296g in	45g (270g in box)	45g (270g in box)	45g (270g in box)
DI C : : : : : : :	****	box)	box)	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	5°C	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				

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	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood
	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800
Quantity of each multiple sample	25g	25g	25g	25g	25g	25g	25g
Sample final weight			40	00g Composite samp	ele		_
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap
type	container	container	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
chilled)							
N T (
Notes:							

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	Nature Valley	Nature Valley	Nature Valley	Nature Valley	Kelloggs Nutri	Kelloggs Nutri
	grain elevenses	Crunchy granola	Crunchy granola	Crunchy granola	Crunchy granola	grain oat baked	grain oat baked
	raisin bakes	with apple	with apple	with apple	with apple	bars totally oaty	bars
Ingredients list	Cereals, invert	Whole grain	Whole grain	Whole grain	Whole grain	Whole rolled	Whole rolled
	sugar syrup,	rolled oats	rolled oats	rolled oats	rolled oats	oats, invert sugar	oats, invert sugar
	raisins, glucose	(53%), sugar,	(53%), sugar,	(53%), sugar,	(53%), sugar,	syrup, vegetable	syrup, vegetable
	syrup, apple,	sunflower oil,	sunflower oil,	sunflower oil,	sunflower oil,	oil, apple, E500,	oil, apple, E500,
	sugar, veg. oil,	apple flakes	apple flakes	apple flakes	apple flakes	glucose syrup,	glucose syrup,
	skimmed milk	(2%), honey, salt,	(2%), honey, salt,	(2%), honey, salt,	(2%), honey, salt,	wheat flour,	wheat flour,
	powder,	molasses,	molasses,	molasses,	molasses,	sugar, golden	sugar, golden
	emulsifiers,	cinnamon,	cinnamon,	cinnamon, emuslifier (soya	cinnamon, emuslifier (soya	syrup, dried skimmed milk,	syrup, dried skimmed milk,
	E500, flavouring, modified starch,	emuslifier (soya lecithin), raising	emuslifier (soya lecithin), raising	lecithin), raising	lecithin), raising	emulsifiers, iron,	emulsifiers, iron,
	salt, cinnamon,	agent (sodium	agent (sodium	agent (sodium	agent (sodium	flavourings,	flavourings,
	molasses,	bicarbonate),	bicarbonate),	bicarbonate),	bicarbonate),	modified starch,	modified starch,
	stabiliser, barley	flavouring,	flavouring,	flavouring,	flavouring,	salt, cinnamon,	salt, cinnamon,
	malt extract,	almond flour,	almond flour,	almond flour,	almond flour,	stabiliser, niacin,	stabiliser, niacin,
	antioxidant,	peanut flour	peanut flour	peanut flour	peanut flour	vits. B6, B2, B1	vits. B6, B2, B1
	niacin, iron, vits.	P · · · · · · · · · · · · · · · · · · ·	P · · · · · · · · · · · · · · · · · · ·	P · · · · · · · · · · · · · · · · · · ·	F	& B12 folic acid	& B12 folic acid
	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.	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	Sainsburys,	Tesco, Leeds	Morrisons, Leeds	ASDA.co.uk	Morrisons, Leeds	Sainsburys,
		Leeds					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	42g	42g	42g	42g	50g (300g in	50g (300g in
	box)					box)	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	5C	5C	5C	5C	5C	5C	5C
handling/preparation							
Home Made Foods							

Food description				
Quantity of recipe ingredients				
Quantity of cooked recipe				

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	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood
	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800
Quantity of each multiple sample	25g	25g	25g	25g	25g	25g	25g
Sample final weight			40	00g Composite samp	ole		
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap
type	container	container	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
chilled)							
NT 4							
Notes:							

FOOD ITEM	Cereal bar	Cereal bar			
Food Code	CP013A	CP013A			
Food name (as on packaging)	Kelloggs Nutri	Kelloggs Nutri			
	grain oat baked	grain oat baked			
	bars	bars			
Ingredients list	Whole rolled	Whole rolled			
	oats, invert sugar	oats, invert sugar			
	syrup, vegetable	syrup, vegetable			
	oil, apple, E500,	oil, apple, E500,			
	glucose syrup,	glucose syrup,			
	wheat flour,	wheat flour,			
	sugar, golden	sugar, golden			
	syrup, dried	syrup, dried			
	skimmed milk,	skimmed milk,			
	emulsifiers, iron,	emulsifiers, iron,			
	flavourings,	flavourings,			
	modified starch,	modified starch,			
	salt, cinnamon,	salt, cinnamon,			
	stabiliser, niacin,	stabiliser, niacin,			
	vits. B6, B2, B1 & B12 folic acid	vits. B6, B2, B1 & B12 folic acid			
Containar/Dealraging tyme	Card board box	Card board box			
Container/Packaging type State of food as purchased (e.g.	Ambient	Ambient			
chilled, frozen, warm)	Ambient	Ambient			
Presence of noticeable blemishes	None	None			
FOOD SAMPLING	None	None			
Location & outlet	ASDA, Internet	Tesco, Leeds			
Date of purchase or collection	01-02-2010	28-01-2010			
	22-07-2010	04-06-2010			
Food us by/ expiry date					
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			
	5C	5C			
Storage conditions prior to handling/preparation	30	30			
Home Made Foods					
Food description					
Quantity of eached racing					
Quantity of cooked recipe					

FOOD ITEM	Cereal bar	Cereal bar	cerear bar er or:		
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	Kenwood			
	Blender FP800	Blender FP800			
Quantity of each multiple sample	25g	25g			
Sample final weight					
Losses during procedure					
Sample storage/transport container	Plastic screw cap	Plastic screw cap			
type	container	container			
SAMPLE ANALYSES					
Date sent for analysis	11-02-2010	11-02-2010			
Method of transport/storage (e.g.	Refrigerated Van	Refrigerated Van			
chilled)					
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	Go-fresh Punjabi	Haldirams	Tesco Bomaby		
	mix	mix	Bombay mix	mix		
Ingredients list	Gram flour	Punjabi garam	Gram flour	Noodles (48%),		
	noodles, peanuts,	masala, chick	(45%), peanut	peanuts (15%),		
	chick peas, salt,	peas, noodles,	oil, gram pulse,	lentils (11%),		
	yellow split peas,	peas, maize,	peanuts, green	green split peas		
	green lentils,	gram flour,	peas, mixed	(8%), golden		
	spices, cinnamon,	stabiliser,	spices and	sultanas (6%),		
	rice flour, wheat,	peanuts, rice,	condiments, salt	cashew nuts		
	tomato & onion	beans		(3.5%), coconut		
	powders, barley,			(1.5%), vegetable		
	maltodextrin,			oil, seasoning,		
	citric acid, garlic			fennel, salt,		
	powder, natural			preservative		
	colours, cayenne,			(sulphur dioxide),		
	natural, veg. oil			seasoning		
	flavouring,			contains: salt,		
	sunflower seeds			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,		
		<u> </u>		clove, cinnamon		
Container/Packaging type	Plastic	Plastic	Plastic	Plastic		
State of food as purchased (e.g.	Ambient	Ambient	Ambient	Ambient		
chilled, frozen, warm)						
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	5C	5C	5C	5C		
handling/preparation						
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	Kenwood	Kenwood	Kenwood		
	Blender FP800	Blender FP800	Blender FP800	Blender FP800		
Quantity of each multiple sample	100g	100g	100g	100g		
Sample final weight			4	00g Composite samp	le	
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap		
type	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van		
chilled)						
Notes:						

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	ASDA ground	Sainsburys	Schwartz	BART Mixed	Schwartz mixed	Tesco Mixed
	Thai 7	mixed spice	ground mix spice	Chinese 5 Spice	spice	spice	spice ground
				Seasoning			
Ingredients list	Salt, cloves chilli powder, dried	Cinnamon, corriander,	Cinnamon, coriander seed,	Sugar, sea salt, dried onion, star	Coriander, fairtrade	Cinnamon (40%), coriander seed,	Cinnamon, coriander,
	garlic, cumin,	nutmeg, clove,	dill, ginger,	anise (10%),	cinnamon,	caraway, nutmeg,	nutmeg, clove,
	flavourings,	pimento, ginger	cloves, nutmeg	dried garlic (8%),	fairtrade clove,	ginger, cloves	pimento, ginger
	ginger, coriander	pinionto, ginger	ero ves, natineg	black pepper	fairtrade ginger,	ginger, eraves	piniento, ginger
	seed, dried lemon			(6%), fennel,	fairtrade nutmeg		
	peel, cassia, dried			ginger, cassia,			
	chillies, white			cloves, anti-			
	pepper, star			caking agent			
	anise, green &			(silicon dioxide),			
	cayenne peppers,			vegetable oil			
	onion, pineapple						
	& jalapeno powders						
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.	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient
chilled, frozen, warm)	7 Hillotetit	runoient	7 Hillorent	7 timolent	7 Milotene	Timolent	Timolent
Presence of noticeable blemishes	None	None	None	None	None	None	None
FOOD SAMPLING							
Location & outlet	Sainsburys,	ASDA, Internet	Sainsburys,	Morrisons, Leeds	Sainsburys,	Tesco, Leeds	Tesco, Leeds
	Leeds		Leeds		Leeds		
Date of purchase or collection	28-01-2010	01-02-2010	28-01-2010	29-01-20101	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 mins1	Hour	1 Hour	1 Hour
Storage conditions prior to	5C	5C	5C	5C	5C	5C	5C
handling/preparation							
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

FOOD ITEM	Mixed spices	Mixed spices	Mixed spices – CPU	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	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood
	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800
Quantity of each multiple sample	50g	50g	50g	50g	50g	50g	50g
Sample final weight							
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap
type	container	container	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
chilled)							
Notes:							

FOOD ITEM	Mixed spices	linear spices of or		
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.	Ambient			
chilled, frozen, warm)				
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	5C			
handling/preparation				
Home Made Foods				
Food description				
Quantity of recipe ingredients				
Quantity of cooked recipe				

FOOD ITEM	Mixed spices		Tixeu Spices – Ci v.			
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		<u> </u>	4	00g Composite samp	ole	
Losses during procedure						
Sample storage/transport container	Plastic screw cap					
type	container					
SAMPLE ANALYSES	11.02.2010					
Date sent for analysis	11-02-2010					
Method of transport/storage (e.g.	Refrigerated Van					
chilled)						
Notes						
Notes:						

FOOD ITEM	Ground	Ground	Ground	Ground	Ground	Ground	Ground
	cinnamon	cinnamon	cinnamon	cinnamon	cinnamon	cinnamon	cinnamon
Food Code	CP016A	CP016A	CP016A	CP016A	CP016A	CP016A	CP016A
Food name (as on packaging)	Schwartz	ASDA Ground	NATCO Dalchini	BART Ground	Morrisons	Tesco Cinnamon	Sainsburys
	Cinnamon	cinnamon	ground cinnamon	cinnamon	Ground	ground	Ground
	ground				cinnamon		cinnamon
Ingredients list	Ground	Ground	Ground	Ground	Ground	Ground	Ground
	cinnamon	cinnamon	cinnamon	cinnamon	cinnamon	cinnamon	cinnamon
Container/Packaging type	Card board box	Plastic	Plastic	Glass jar	Glass jar	Glass jar	Glass jar
	& plastic packet						
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	Sainsburys	ASDA, Internet	CC Continental,	Sainsburys	Morrisons	Tesco	Sainsburys
			Leeds				
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	5C	5C	5C	5C	5C	5C	5C
handling/preparation							
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

FOOD ITEM	Ground	Ground	und Cinnamon – Ci Ground	Ground	Ground	Ground	Ground
TOOD ITEM	cinnamon	cinnamon	cinnamon	cinnamon	cinnamon	cinnamon	cinnamon
Food Code	CP016A	CP016A	CP016A	CP016A	CP016A	CP016A	CP016A
COOKING PROCEDURE	CIOIOI	CIOIOI	CIOIOI	CIVIOI	CIVIUI	CIOIOI	CI OIOII
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	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood
	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800
Quantity of each multiple sample	50g	50g	50g	50g	50g	50g	50g
Sample final weight			40	00g Composite samp	le		
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap
type	container	container	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
chilled)							
Notes:							

		010	una Ciimamon – C	- 0-01-		
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.	Cool & dry					
chilled, frozen, warm)						
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	5C					
handling/preparation						
Home Made Foods						
Food description						
Quantity of recipe ingredients						
Quantity of cooked recipe						

EOOD ITEM	Ground	310.	unu Ciimamon – Ci 	01011		
FOOD ITEM						
	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			40	Og Composite samp	ole	
Losses during procedure						
Sample storage/transport container	Plastic screw cap					
type	container					
SAMPLE ANALYSES						
Date sent for analysis	11-02-2010					
Method of transport/storage (e.g.	Refrigerated Van					
chilled)						
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	ASDA Cinnamon	East End	Morrisons	Schwartz	Tesco Cinnamon	Natco Cinnamon
	sticks	sticks	Cinnamon sticks	Cinnamon sticks	Cinnamon sticks	sticks	sticks
			(Dalchini)				
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.	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	Morrisons, Leeds	ASDA.co.uk	Abubahar, Leeds	Morrisons, Leeds	Sainsburys,	Tesco, Leeds	CC Continental
					Leeds		
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	5C	5C	5C	5C	5C	5C	5C
handling/preparation							
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			4	00g Composite samp	ole		_
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap
type	container	container	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
chilled)							
Notes:							

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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	Sainsburys	Schwartz Garam	Natco Garam	Rajah Garam	East End Garam
	masala	Garam masala	masala	masala	masala	masala
Ingredients list	Coriander,	Coriander,	Coriander seed,	Coriander,	Coriander,	Coriander,
	cumin, ginger,	cumin, turmeric,	allspice, black	cinnamon,	cumin, ginger,	cumin, black
	fennel, pepper,	cinnamon, black	pepper, cumin,	paprika, ginger,	cinnamon,	pepper,
	caraway,	pepper, cloves,	cardamom,	pepper, cumin,	pimento, pepper,	cardamom,
	cinnamon, clove,	ginger, dill seed,	nutmeg, turmeric,	bayleaf, turmeric	cardamon, clove,	cinnamon, dry
	cardamon, celery	cardamom	ginger, bay		bay leaf, nutmeg	ginger, bay leaf,
	seed, nutmeg		leaves, cloves,			cloves
			cinnamon, chilli			
			powder (chilli pepper, cumin,			
			salt, oregano,			
			garlic powder),			
			cayenne pepper			
Container/Packaging type	Plastic container	Glass jar	Paper box &	Plastic jar	Plastic bag	Plastic bag
comment achaging type		Juss jus	plastic bag	1 lastic jai	Trastic dag	I mone ong
State of food as purchased (e.g.	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient
chilled, frozen, warm)						
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					5C	5C
handling/preparation						
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	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood
	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800
Quantity of each multiple sample	66.7g	66.7g	66.7g	66.7g	66.7g	66.7g
Sample final weight			40	00g Composite samp	ole	
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap
type	container	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
chilled)						
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	Corainder, cumin, garlic, tumeric, 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 Home Made Foods	5C	5C	5C	5C	5C	5C
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	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood	
	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	
Quantity of each multiple sample	66.7g	100g	100g	100g			
Sample final weight			4	00g Composite samp	ole		
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	
type	container	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	
chilled)							
Notes:							

Kelloggs Elevenses Cookie – CP020A

FOOD ITEM	Cookie	Cookie	Cookie	Cookie		
Food Code	CP020A	CP020A	CP020A	CP020A		
Food name (as on packaging)	Kelloggs Elevenses	Kelloggs Elevenses	Kelloggs Elevenses	Kelloggs Elevenses		
	oat cookie raisin	oat cookie raisin	oat cookie raisin	oat cookie raisin		
Ingredients list	Cereals(oats{22%},	Cereals(oats{22%},	Cereals(oats{22%},	Cereals(oats{22%},		
	wholewheat flour,	wholewheat flour,	wholewheat flour,	wholewheat flour,		
	wheat flour),	wheat flour),	wheat flour),	wheat flour),		
	raisins(15%),	raisins(15%),	raisins(15%),	raisins(15%),		
	vegetable oil,	vegetable oil,	vegetable oil,	vegetable oil,		
	sugar, fructose,	sugar, fructose,	sugar, fructose,	sugar, fructose,		
	glucose syrup, milk	glucose syrup, milk	glucose syrup, milk	glucose syrup, milk		
	whey powder, salt,	whey powder, salt,	whey powder, salt,	whey powder, salt,		
	emulsifier(soy	emulsifier(soy	emulsifier(soy	emulsifier(soy		
	lecithin), raising	lecithin), raising	lecithin), raising	lecithin), raising		
	agent(E500),	agent(E500),	agent(E500),	agent(E500),		
	flavouring,	flavouring,	flavouring,	flavouring,		
	cinnamon,	cinnamon,	cinnamon,	cinnamon,		
	antioxidant(mixed	antioxidant(mixed	antioxidant(mixed	antioxidant(mixed		
	tocopherols),	tocopherols),	tocopherols),	tocopherols),		
	stabiliser(sodium	stabiliser(sodium	stabiliser(sodium	stabiliser(sodium		
	alginate), colour	alginate), colour	alginate), colour	alginate), colour		
	caramel(E150c),	caramel(E150c),	caramel(E150c),	caramel(E150c),		
	nutmeg, niacin,	nutmeg, niacin,	nutmeg, niacin,	nutmeg, niacin,		
	iron, vitamin B6,	iron, vitamin B6,	iron, vitamin B6,	iron, vitamin B6,		
	riboflavin(B2),	riboflavin(B2),	riboflavin(B2),	riboflavin(B2),		
	thiamin (B1), folic	thiamin (B1), folic	thiamin (B1), folic	thiamin (B1), folic		
	acid, vitamin B12	acid, vitamin B12	acid, vitamin B12	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.	Ambient	Ambient	Ambient	Ambient		
chilled, frozen, warm)						
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	Kenwood	Kenwood	Kenwood			
	Blender FP800	Blender FP800	Blender FP800	Blender FP800			
Quantity of each multiple sample	100g	100g	100g	100g			
Sample final weight			4	00g Composite samp	le	1	
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap			
type	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
chilled)							
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					
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	Morrrison'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	Kenwood	Kenwood	Kenwood			
	Blender FP800	Blender FP800	Blender FP800	Blender FP800			
Quantity of each multiple sample	100g	100g	100g	100g			
Sample final weight			40	00g Composite samp	le	1	
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap			
type	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
chilled)							
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	Nestlé Nesquik	Nestlé Nesquik	Nestlé Nesquik		
	chocolate flavour	chocolate flavour	chocolate flavour	chocolate flavour		
Ingredients list	Sugar, fat-	Sugar, fat-	Sugar, fat-	Sugar, fat-		
	reduced cocoa	reduced cocoa	reduced cocoa	reduced cocoa		
	powder (19.6%),	powder (19.6%),	powder (19.6%),	powder (19.6%),		
	dextrose,	dextrose,	dextrose,	dextrose,		
	emulsifier: soya	emulsifier: soya	emulsifier: soya	emulsifier: soya		
	lecithin, salt,	lecithin, salt,	lecithin, salt,	lecithin, salt,		
	calcium	calcium	calcium	calcium		
	carbonate,	carbonate,	carbonate,	carbonate,		
	flavourings,	flavourings,	flavourings,	flavourings,		
	vitamins (C,	vitamins (C,	vitamins (C,	vitamins (C,		
	niacin, E, D, B6,					
	thiamin (B1),	thiamin (B1),	thiamin (B1),	thiamin (B1),		
	pantothenic acid,	pantothenic acid,	pantothenic acid,	pantothenic acid,		
	folic acid),	folic acid),	folic acid),	folic acid),		
	magnesium	magnesium	magnesium	magnesium		
	carbonate,	carbonate,	carbonate,	carbonate,		
Contain a //Double aire atoms	cinnamon	cinnamon	cinnamon	cinnamon		
Container/Packaging type	Plastic tub	Plastic tub	Plastic tub	Plastic tub		
State of food as purchased (e.g.	Ambient	Ambient	Ambient	Ambient		
chilled, frozen, warm)	NT	NT	NT	NT		
Presence of noticeable blemishes	None	None	None	None		
FOOD SAMPLING	ACDA	Т	Manniagna	C. i l		
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	5C	5C	5C	5C		
handling/preparation						
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	Kenwood	Kenwood	Kenwood			
	Blender FP800	Blender FP800	Blender FP800	Blender FP800			
Quantity of each multiple sample	100g	100g	100g	100g			
Losses during procedure				00g Composite samp	le	1	
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap			
type	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
chilled)							
NT /							
Notes:							

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, anticaking 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	5C	5C	5C	5C	5C	5C	5C
handling/preparation							
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							_

FOOD ITEM	Spices	Spices (Tandoor)	, Madras, Korma & 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	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood
	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800
Quantity of each multiple sample	26.7g	26.7g	26.7g	26.7g	26.7g	26.7g	26.7g
Sample final weight			4	00g Composite samp	ole		
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap
type	container	container	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
chilled)							
Notes:							

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	ASDA Madras	ASDA Tikka	Morrisons	Morrisons Tikka	Natco Tandoori	Natco Madras
	spice blend	spice blend	spice blend	Tandoori curry	curry powder	masala	curry powder
				powder			
Ingredients list	Paprika, salt,	Coriander	ground cumin	Coriander, garlic,	Garlic, coriander,	Coriander,	Coriander,
	ground coriander	powder (64%),	(32%), ground	sulphite, cumin,	seeed, paprika,	cumin, salt,	turmeric, cumin,
	seed, sugar, rice	cumin powder	paprika (25%), ground coriander	onion, salt, sugar,	sugar, salt,	paprika, garlic,	black pepper,
	flour, garlic powder, onion	(8.0%), ground turmeric, chilli	(19%), ground	ginger, paprika, fenugreek,	cumin, ginger, onion, sulphite,	cinnamon, chilli, clove, vegetable	mustard, garlic, salt, chilli, starch,
	powder, chilli	powder (6.0%),	green cardamom	cinnamon, chilli,	tumeric,	oil, colour: E124,	fenugreek,
	powder, cumin	salt, ground	(7%), ground	mustard, pepper,	cinnamon,	E102	fennel, cassia
	seed, ground	fennel seeds,	cinnamon,	bay, cloves,	coriander, leaf,		,
	fenugreek seed,	ground red	ground cloves,	natural	pimiento, fennel,		
	flavouring,	lentils, ground	salt, fenugreek	falvouring,	chilli, natural		
	ground mustard	bay leaves,	leaves	nutmeg, citiric	flavouring, anti-		
	seed, ground	fenugreek		acid	caking agent		
	cinnamon,	powder,			(silicon dioxide),		
	ground ginger, ground black	cinnamon, garlic powder (1.0%),			peppers		
	pepper, citric	ground clove					
	acid	ground crove					
Container/Packaging type	Plastic	Plastic	Plastic	Plastic	Plastic	Plastic	Plastic bag
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	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 UK	85g (x2)	85g (x2)	90g (x2)	90g (x2) UK	100g UK	100g UK
Place of origin if known		UK	UK	UK			
Time period of purchase to storage Storage conditions prior to	5 mins 5C	5 mins	5 mins 5C	30 mins 5C	30 mins 5C	1 Hour 5C	1 Hour 5C
handling/preparation	30	30	30	30	30	30	30
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

FOOD ITEM	Spices	Spices (Tandoor)	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	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood
	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800
Quantity of each multiple sample	26.7g	26.7g	26.7g	26.7g	26.7g	26.7g	26.7g
Sample final weight			4	00g Composite samp	ole		
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap
type	container	container	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
chilled)							
Notes:							

FOOD ITEM	Spices	Spices (Tanaoori	, Madras, Korma & 	(11KKu) C1 025/1		
Food Code	CP023A					
Food name (as on packaging)	Rajah Tandoori					
1 2 2	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.	Ambient					
chilled, frozen, warm)						
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	5C					
handling/preparation						
Home Made Foods						
Food description						
Quantity of recipe ingredients						
Quantity of cooked recipe						

FOOD ITEM	Spices	Spices (Tundoori	i, Madras, Korma o	(11KKu) (1 025/1		
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			40	00g Composite samp	le	
Losses during procedure						
Sample storage/transport container	Plastic screw cap					
type	container					
SAMPLE ANALYSES						
Date sent for analysis	11-02-2010					
Method of transport/storage (e.g.	Refrigerated Van					
chilled)						
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	Twinings Chai	Twinings Chai	Twinings Chai		
	rich & spicy	rich & spicy	rich & spicy	rich & spicy		
Ingredients list	Tea, ginger root	Tea, ginger root	Tea, ginger root	Tea, ginger root		
	(10%), connamon	(10%), connamon	(10%), connamon	(10%), connamon		
	bark (10%),	bark (10%),	bark (10%),	bark (10%),		
	natural	natural	natural	natural		
	flavourings	flavourings	flavourings	flavourings		
Container/Packaging type	Paper box	Paper box	Paper box	Paper box		
State of food as purchased (e.g.	Ambient	Ambient	Ambient	Ambient		
chilled, frozen, warm)						
Presence of noticeable blemishes	None	None	None	None		
FOOD SAMPLING						
Location & outlet	ASDA.co.uk	Tesco, Leeds	Sainsbury's,	Morrison's,		
			Leeds	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	Kenwood	Kenwood	Kenwood			
	Blender FP800	Blender FP800	Blender FP800	Blender FP800			
Quantity of each multiple sample	100g	100g	100g	100g			
Sample final weight		T	4	00g Compsite sampl	e	1	
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap			
type	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
chilled)							
NI-4							
Notes:							

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	Twinings	Twinings	Twinings	Twinings	Twinings	Twinings
	Camomile &	Camomile &	Camomile &	Camomile &	Orange, mango	Orange, mango	Orange, mango
	spice apple	spice apple	spice apple	spice apple	& cinnamon	& cinnamon	& cinnamon
Ingredients list	Camomile,	Camomile,	Camomile,	Camomile,	Hibiscus, natural	Hibiscus, natural	Hibiscus, natural
	natural apple	natural apple	natural apple	natural apple	mango flavouring	mango flavouring	mango flavouring
	flavouring (16%),	flavouring (16%),	flavouring (16%),	flavouring (16%),	(10.5%), natural	(10.5%), natural	(10.5%), natural
	cinnamon (11%)	cinnamon (11%)	cinnamon (11%)	cinnamon (11%)	orange flavouring	orange flavouring	orange flavouring
					(10%), orange	(10%), orange	(10%), orange
					peel, blackberry	peel, blackberry	peel, blackberry
					leaves, apple	leaves, apple	leaves, apple
					pieces, cinnamon	pieces, cinnamon	pieces, cinnamon
					bark (7%),	bark (7%),	bark (7%),
					rosehips,	rosehips,	rosehips,
					liquorice root	liquorice root	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.	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	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	5°C	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							

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	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood
	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800
Quantity of each multiple sample	16.7g	16.7g	16.7g	16.7g	16.7g	16.7g	16.7g
Sample final weight			40	00g Composite samp	ole		
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap
type	container	container	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
chilled)							
Notes:							

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	5°C	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							

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	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood
	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800
Quantity of each multiple sample	16.7g	16.7g	16.7g	16.7g	16.7g	16.7g	16.7g
Sample final weight			4	00g Composite samp	ole	1	
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap
type	container	container	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
chilled)							
Notes:							

FOOD ITEM	Spice/Herb Tea						
Food Code	CP025A						
Food name (as on packaging)	Lipton lemon &	Lipton lemon &	Lipton Morocco	Lipton Morocco	Lipton Morocco	Lipton Morocco	Twinings Cherry
	ginger	ginger	Mint & Spice	Mint & Spice	Mint & Spice	Mint & Spice	& Cinnamon
Ingredients list	Ginger (49%),	Ginger (49%),	Cinnamon (26%),	Cinnamon (26%),	Cinnamon (26%),	Cinnamon (26%),	Hibiscus, natural
	apple, natural	apple, natural	chicory root,	chicory root,	chicory root,	chicory root,	cherry flavouring
	lemon flavouring,	lemon flavouring,	rosehips,	rosehips,	rosehips,	rosehips,	(16%),
	rosehips, chicory	rosehips, chicory	liquorice, orange	liquorice, orange	liquorice, orange	liquorice, orange	blackberry
	root, cinnamon,	root, cinnamon,	peel (5.6%),	peel (5.6%),	peel (5.6%),	peel (5.6%),	leaves, orange
	liquorice, orange	liquorice, orange	natural	natural	natural	natural	leaves, cinnamon
	peel, lemon peel	peel, lemon peel	flavouring,	flavouring,	flavouring,	flavouring,	(9%), rosehips,
	(1.8%)	(1.8%)	spearmint (2.5%)	spearmint (2.5%)	spearmint (2.5%)	spearmint (2.5%)	liquorice root
Container/Packaging type	Plastic & paper	Paper box					
	box	box	box	box	box	box	
State of food as purchased (e.g.	Ambient						
chilled, frozen, warm)							
Presence of noticeable blemishes	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						
Place of origin if known	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	5°C						
handling/preparation							
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

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	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood
	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800
Quantity of each multiple sample	16.7g	16.7g	16.7g	16.7g	16.7g	16.7g	16.7g
Sample final weight			40	00g Composite samp	ole		
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap
type	container	container	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
chilled)							
Notes:							

FOOD ITEM	Spice/Herb Tea	Spice/Herb Tea	Spice/Herb Tea		
Food Code	CP025A	CP025A	CP025A		
Food name (as on packaging)	Twinings Cherry	Twinings Cherry	Twinings Cherry		
	& Cinnamon	& Cinnamon	& Cinnamon		
Ingredients list	Hibiscus, natural	Hibiscus, natural	Hibiscus, natural		
	cherry flavouring	cherry flavouring	cherry flavouring		
	(16%),	(16%),	(16%),		
	blackberry	blackberry	blackberry		
	leaves, orange	leaves, orange	leaves, orange		
	leaves, cinnamon	leaves, cinnamon	leaves, cinnamon		
	(9%), rosehips,	(9%), rosehips,	(9%), rosehips,		
	liquorice root	liquorice root	liquorice root		
Container/Packaging type	Paper box	Paper box	Paper box		
State of food as purchased (e.g.	Ambient	Ambient	Ambient		
chilled, frozen, warm)					
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	5°C	5°C	5°C		
handling/preparation					
Home Made Foods					
Food description					
Quantity of recipe ingredients					
Quantity of cooked recipe				_	

FOOD ITEM	Spice/Herb Tea	Spice/Herb Tea	Spice/Herb Tea	2011		
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	Kenwood	Kenwood			
	Blender FP800	Blender FP800	Blender FP800			
Quantity of each multiple sample	16.7g	16.7g	16.7g			
Sample final weight						
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap			
type	container	container	container			
SAMPLE ANALYSES						
Date sent for analysis	11-02-2010	11-02-2010	11-02-2010			
Method of transport/storage (e.g.	Refrigerated Van	Refrigerated Van	Refrigerated Van			
chilled)						
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	Nescafe Cappuccino	Nescafe Cappuccino	Nescafe Cappuccino		
	Unsweetened	Unsweetened	Unsweetened	Unsweetened		
Ingredients list	Skimmed milk	Skimmed milk	Skimmed milk	Skimmed milk		
	powder, salt,	powder, salt,	powder, salt,	powder, salt,		
	hydrogenated	hydrogenated	hydrogenated	hydrogenated		
	vegetable oil, instant	vegetable oil, instant	vegetable oil, instant	vegetable oil, instant		
	coffee, dried glucose	coffee, dried glucose	coffee, dried glucose	coffee, dried glucose		
	syrup, lactose - whey					
	permeate, lactose,	permeate, lactose,	permeate, lactose,	permeate, lactose,		
	milk proteins, E340,	milk proteins, E340,	milk proteins, E340,	milk proteins, E340,		
	E452i, E331, choco	E452i, E331, choco	E452i, E331, choco	E452i, E331, choco		
	topping: sugar, cocoa	topping: sugar, cocoa	topping: sugar, cocoa	topping: sugar, cocoa		
	powder, soya lecithin,	powder, soya lecithin,	powder, soya lecithin,	powder, soya lecithin,		
	vanillin, cinnamon,	vanillin, cinnamon,	vanillin, cinnamon,	vanillin, cinnamon,		
	cocoa solids	cocoa solids	cocoa solids	cocoa solids		
Container/Packaging type	Plastic & paper box					
State of food as purchased (e.g.	Ambient	Ambient	Ambient	Ambient		
chilled, frozen, warm)						
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	Chilled	Chilled	Chilled	Chilled		
handling/preparation						
Home Made Foods						
Food description						
Quantity of recipe ingredients						
Quantity of cooked recipe						

Nescafe Cappuccino- CP026A

FOOD ITEM	Nescafe	Nescafe	Nescafe	Nescafe			
	Cappuccino	Cappuccino	Cappuccino	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	Kenwood	Kenwood	Kenwood			
	Blender FP800	Blender FP800	Blender FP800	Blender FP800			
Quantity of each multiple sample	96g Coffee & 4g						
	topping	topping	topping	topping			
Sample final weight		1	40	00g Composite Samp	ple	1	_
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap			
type	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
chilled)							
N							
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	Carte D'or Caramel	Carte D'or Caramel	Carte D'or Caramel	
	Cinnamon	Cinnamon	Cinnamon	Cinnamon	
Ingredients list	Reconstituted	Reconstituted	Reconstituted	Reconstituted	
	skimmed milk, sugar,	skimmed milk, sugar,	skimmed milk, sugar,	skimmed milk, sugar,	
	water, vegetable fat,	water, vegetable fat,	water, vegetable fat,	water, vegetable fat,	
	glucose-fructose	glucose-fructose	glucose-fructose	glucose-fructose	
	syrup, whey solids,	syrup, whey solids,	syrup, whey solids,	syrup, whey solids,	
	guar gum,	guar gum,	guar gum,	guar gum,	
	caramellised sugar	caramellised sugar	caramellised sugar	caramellised sugar	
	syrup, salt wheat	syrup, salt wheat	syrup, salt wheat	syrup, salt wheat	
	flour, egg, mono-	flour, egg, mono- and	flour, egg, mono- and	flour, egg, mono- and	
	and di-glycerides of	di-glycerides of fatty	di-glycerides of fatty	di-glycerides of fatty	
	fatty acids, soya	acids, soya lecithin,	acids, soya lecithin,	acids, soya lecithin,	
	lecithin, locust bean	locust bean gum,	locust bean gum,	locust bean gum,	
	gum, carrageenan,	carrageenan,	carrageenan,	carrageenan,	
	cinnamon powder,	cinnamon powder,	cinnamon powder,	cinnamon powder,	
	soy flour, flavourings	soy flour, flavourings	soy flour, flavourings	soy flour, flavourings	
Container/Packaging type	Plastic Tub	Plastic Tub	Plastic Tub	Plastic Tub	
State of food as purchased (e.g.	Frozen	Frozen	Frozen	Frozen	
chilled, frozen, warm)					
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	-20°C	-20∘C	-20∘C	-20∘C	
handling/preparation					
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	Kenwood	Kenwood	Kenwood		
	Blender FP800	Blender FP800	Blender FP800	Blender FP800		
Quantity of each multiple sample	100g	100g	100g	100g		
Sample final weight			40	00g Composite samp	le	
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap		
type	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van		
chilled)						
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	Cinnamon	Cinnamon	Cinnamon	Cinnamon Latte	Cinnamon Latte	Cinnamon Latte
	Cappuccino	Cappuccino	Cappuccino	Cappuccino			
Ingredients list	Instant coffee,	Instant coffee,	Instant coffee,	Instant coffee,	Instant coffee,	Instant coffee,	Instant coffee,
	semi-skimmed	semi-skimmed	semi-skimmed	semi-skimmed	semi-skimmed	semi-skimmed	semi-skimmed
	milk, cinnamon	milk, cinnamon	milk, cinnamon	milk, cinnamon	milk, cinnamon	milk, cinnamon	milk, cinnamon
	powder, water	powder, water	powder, water	powder, water	powder, water	powder, water	powder, water
Container/Packaging type	Paper Cup &	Paper Cup &	Paper Cup &	Paper Cup &	Paper Cup &	Paper Cup &	Paper Cup &
	Plastic Lid	Plastic Lid	Plastic Lid	Plastic Lid	Plastic Lid	Plastic Lid	Plastic Lid
State of food as purchased (e.g.	Hot	Hot	Hot	Hot	Hot	Hot	Hot
chilled, frozen, warm)							
Presence of noticeable blemishes	None	None	None	None	None	None	None
FOOD SAMPLING							
Location & outlet	Costa Café,	Bagel Nash,	Café Nero, Leeds	Starbucks Café,	Costa Café,	Bagel Nash,	Starbucks Café,
	Leeds	Leeds		Leeds	Leeds	Leeds	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	N/A	N/A	N/A	N/A	N/A	N/A	N/A
handling/preparation							
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Cappuccino- CP028A

FOOD ITEM	Cappuccino	Cappuccino	Cappuccino Ci 020	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	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood
	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800
Quantity of each multiple sample	57.2g	57.2g	57.2g	57.2g	57.2g	57.2g	57.2g
Sample final weight			40	00g Composite samp	ole		
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap
type	container	container	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
chilled)							
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	The Co-op Maple	Tesco Strawberry	Tesco Maple &		
	Strawberry Crisp	& Pecan Crisp	Crisp	Pecan Crisp		
Ingredients list	Oat flake 42%,	Oat flakes 39%,	Oat flakes, cane	Oat flakes, cane		
	wheat flake 2%,	wheat flakes	sugar, puffed	sugar, puffed		
	sugar, palm oil,	19%, sugar,	rice, vegetable	rice, vegetable		
	crisped rice 3%,	pecan nuts 7%,	oil, wheat flour,	oil, pecan nuts		
	wheat flour,	crisped rice 3%,	glucose syrup,	(7%), glucose		
	glucose syrup,	wheat flour,	strawberry freeze	syrup, wheat		
	freeze dried	maple flavour	dried pieces	flour, maple		
	strawberry pieces	syrup, salt,	(2%), honey,	syrup (2%),		
	25, honey, salt,	cinnamon,	colouring (plain	honey, colour		
	cinnamon,	natural	caramel),	(plain caramel),		
	natural	flavouring	flavouring,	flavouring,		
	flavouring		cinnamon	cinnamon		
Container/Packaging type	Paper Box &	Paper Box &	Paper Box &	Paper Box &		
	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	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	5°C	5°C	5°C	5°C		
handling/preparation						
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	Kenwood	Kenwood	Kenwood		
	Blender FP800	Blender FP800	Blender FP800	Blender FP800		
Quantity of each multiple sample	100g	100g	100g	100g		
Sample final weight			4	00g Composite samp	le	
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap		
type	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van		
chilled)						
NT 4						
Notes:						

Muesli – CP030A

FOOD ITEM	Muesli	Muesli	Muesli	Muesli		
Food Code	CP030A	CP030A	CP030A	CP030A		
Food name (as on packaging)	Kellogg's	Kellogg's	Kellogg's	Kellogg's		
	Natures pleasure	Natures pleasure	Natures pleasure	Natures pleasure		
	apple &	apple &	apple &	apple &		
	blackcurrant	blackcurrant	blackcurrant	blackcurrant		
	muesli	muesli	muesli	muesli		
Ingredients list	Wheat flakes	Wheat flakes	Wheat flakes	Wheat flakes		
	(wholewheat,	(wholewheat,	(wholewheat,	(wholewheat,		
	barley malt	barley malt	barley malt	barley malt		
	extract),	extract),	extract),	extract),		
	wholegrain oat,	wholegrain oat,	wholegrain oat,	wholegrain oat,		
	barley flake, raw	barley flake, raw	barley flake, raw	barley flake, raw		
	cane sugar,	cane sugar,	cane sugar,	cane sugar,		
	sunflower oil,	sunflower oil,	sunflower oil,	sunflower oil,		
	freeze dried apple	freeze dried apple	freeze dried apple	freeze dried apple		
	(2.5%), honey,	(2.5%), honey,	(2.5%), honey,	(2.5%), honey,		
	juice infused	juice infused	juice infused	juice infused		
	blackcurrant	blackcurrant	blackcurrant	blackcurrant		
	(2%)	(2%)	(2%)	(2%)		
	(blackcurrant,	(blackcurrant,	(blackcurrant,	(blackcurrant,		
	fruit juice from	fruit juice from	fruit juice from	fruit juice from		
	concentrate	concentrate	concentrate	concentrate		
	{apple, lemon}),	{apple, lemon}),	{apple, lemon}),	{apple, lemon}),		
	natural	natural	natural	natural		
	flavourings,	flavourings,	flavourings,	flavourings,		
	mixed spice,	mixed spice,	mixed spice,	mixed spice,		
	sodium	sodium	sodium	sodium		
	bicarbonate	bicarbonate	bicarbonate	bicarbonate		
Container/Packaging type	Paper box	Paper box	Paper box	Paper box		
State of food as purchased (e.g.	Ambient	Ambient	Ambient	Ambient		
chilled, frozen, warm)						
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	5°C	5°C	5°C	5°C		
handling/preparation						
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	Kenwood	Kenwood	Kenwood		
	Blender FP800	Blender FP800	Blender FP800	Blender FP800		
Quantity of each multiple sample	100g	100g	100g	100g		
Sample final weight			40	00g Composite samp	le	
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap		
type	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van		
chilled)						
	Blending	Blending	Blending	Blending		
Notes:						

Vindaloo Sauce - CP031B

FOOD ITEM	Vindaloo	Vindaloo	Vindaloo Cooking		
	Cooking Sauce	Cooking Sauce	Sauce		
Food Code	CP031B	CP031B	CP031B		
Food name (as on packaging)	Sharwoods Goan	Patak's Vindaloo	ASDA Vindaloo		
	Vindaloo	Cooking Sauce	Cooking Sauce		
	Cooking Sauce	(Hot)			
Ingredients list	Water, diced	Water, onion,	Tomatoes, water,		
	onion, red wine	vegetable oil,	onion, concentrated		
	vinegar, chopped	concentrated	tomato puree, red		
	tomatoes,	tomato purée,	chillies, salt,		
	vegetable oil,	paprika, sugar,	vegetable oil,		
	ground cumin,	modified maize	sugar, red wine		
	garlic puree,	starch, mixed	vinegar, garlic		
	ground black	spices, coriander,	puree, maize		
	pepper, mixed	chilli, salt, garlic,	starch, ginger		
	spices, modified	cumin, acetic	puree, colour,		
	maize starch,	acid, dried	cumin, chilli		
	sugar, salt,	coriander leaf,	powder, coriander,		
	ground coriander,	dried fenugreek	acidity regulator,		
	colour (paprika	leaf, dried	cayenne pepper,		
	extract)	crushed chilli.	cinnamon, black		
G	C1 I	C1 I	pepper, cardamom		
Container/Packaging type	Glass Jar	Glass Jar	Glass Jar		
State of food as purchased (e.g.	Ambient	Ambient	Ambient		
chilled, frozen, warm)	3.7	X Y	37		
Presence of noticeable blemishes	None	None	None		
FOOD SAMPLING	1 4 9 7 1	m 1	1 CD 1		
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	5°C	5°C	5°C		
handling/preparation					
Home Made Foods					
Food description					
Quantity of recipe ingredients					
Quantity of cooked recipe					

Vindaloo Sauce- CP031B

FOOD ITEM	Vindaloo	Vindaloo	Vindaloo			
	Cooking Sauce	Cooking Sauce	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	Kenwood	Kenwood			
	Blender FP800	Blender FP800	Blender FP800			
Quantity of each multiple sample	133.4g	133.4g	133.4g			
Sample final weight			40	Og Composite samp	ole	
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap			
type	container	container	container			
SAMPLE ANALYSES						
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010			
Method of transport/storage (e.g.	Refrigerated Van	Refrigerated Van	Refrigerated Van			
chilled)						
Notes:						

Rogan Josh Cooking Sauce - CP032B

Food Code Food name (as on packaging) Tesca Josh sauce Ingredients list Toma (4.5%) veget modi starch carda purée chilli salt, a masa acidi (citricinna coria	co Rogan a cooking ce natoes (62%), er, onion), curry paste, ato purée %), sugar, etable oil, lified maize	Rogan Josh Cooking Sauce CP032B Patak's Rogan Josh cooking sauce Water, onion (18%), tomato (18%), concentrated tomato purée (3%), vegetable oil, sugar, modified maize	Rogan Josh Cooking Sauce CP032B ASDA Rogan Josh cooking sauce Tomatoes (62%), water, onion (9%), curry paste (6%) [vegetable oil, sugar, water, spices, lemon	Cooking Sauce CP032B Morrison's Rogan Josh cooking sauce Water, tomato, onion, concentrated tomato puree, rapeseed oil,	Cooking Sauce CP032B Sharwood's Rogan Josh cooking sauce Water, chopped tomatoes (26%), onions, tomato paste (6%), vegetable oil,	Cooking Sauce CP032B Loyd Grossman Indian curry sauce Rogan Josh Diced tomatoes in juice (28%), fried onion (28%) (onion, vegetable	Rogan Josh Cooking Sauce CP032B Tesco Finest Rogan Josh cooking Sauce Onion (34%), water, chopped tomato (13%),
Food Code Food name (as on packaging) Tesco Josh sauce Ingredients list Toma (4.59) veget modi starci carda purée chilli salt, masa acidi (citricinna coria (0.09)	D32B co Rogan a cooking ce natoes (62%), er, onion), curry paste, ato purée %), sugar, etable oil, lified maize ch, lamom, garlic	Patak's Rogan Josh cooking sauce Water, onion (18%), tomato (18%), concentrated tomato purée (3%), vegetable oil, sugar, modified maize	CP032B ASDA Rogan Josh cooking sauce Tomatoes (62%), water, onion (9%), curry paste (6%) [vegetable oil, sugar, water, spices, lemon	CP032B Morrison's Rogan Josh cooking sauce Water, tomato, onion, concentrated tomato puree, rapeseed oil,	CP032B Sharwood's Rogan Josh cooking sauce Water, chopped tomatoes (26%), onions, tomato paste (6%),	CP032B Loyd Grossman Indian curry sauce Rogan Josh Diced tomatoes in juice (28%), fried onion (28%)	CP032B Tesco Finest Rogan Josh cooking Sauce Onion (34%), water, chopped tomato (13%),
Ingredients list Toma water (9%) toma (4.5% veget modi starch carda purée chilli salt, a masa acidi (citricinna coria (0.09	n cooking te natoes (62%), ter, onion), curry paste, ato purée %), sugar, tetable oil, lified maize ch, lamom, garlic	Josh cooking sauce Water, onion (18%), tomato (18%), concentrated tomato purée (3%), vegetable oil, sugar, modified maize	Josh cooking sauce Tomatoes (62%), water, onion (9%), curry paste (6%) [vegetable oil, sugar, water, spices, lemon	Rogan Josh cooking sauce Water, tomato, onion, concentrated tomato puree, rapeseed oil,	Rogan Josh cooking sauce Water, chopped tomatoes (26%), onions, tomato paste (6%),	Indian curry sauce Rogan Josh Diced tomatoes in juice (28%), fried onion (28%)	Rogan Josh cooking Sauce Onion (34%), water, chopped tomato (13%),
Ingredients list Toma water (9%) toma (4.5% veget modi starch carda purée chilli salt, a masa acidi (citricinna coria (0.09)	natoes (62%), er, onion), curry paste, ato purée %), sugar, etable oil, lified maize ch, lamom, garlic	water, onion (18%), tomato (18%), concentrated tomato purée (3%), vegetable oil, sugar, modified maize	sauce Tomatoes (62%), water, onion (9%), curry paste (6%) [vegetable oil, sugar, water, spices, lemon	Cooking sauce Water, tomato, onion, concentrated tomato puree, rapeseed oil,	cooking sauce Water, chopped tomatoes (26%), onions, tomato paste (6%),	sauce Rogan Josh Diced tomatoes in juice (28%), fried onion (28%)	cooking Sauce Onion (34%), water, chopped tomato (13%),
Ingredients list Toma water (9%) toma (4.5% veget modi starch carda purée chilli salt, a masa acidi (citricinna coria (0.09)	natoes (62%), er, onion), curry paste, ato purée %), sugar, etable oil, lified maize ch, lamom, garlic	Water, onion (18%), tomato (18%), concentrated tomato purée (3%), vegetable oil, sugar, modified maize	Tomatoes (62%), water, onion (9%), curry paste (6%) [vegetable oil, sugar, water, spices, lemon	Water, tomato, onion, concentrated tomato puree, rapeseed oil,	Water, chopped tomatoes (26%), onions, tomato paste (6%),	Diced tomatoes in juice (28%), fried onion (28%)	Onion (34%), water, chopped tomato (13%),
water (9%) toma (4.5%) veget modi starch carda purée chilli salt,; masa acidi (citri cinna coria (0.09)	er, onion), curry paste, ato purée %), sugar, etable oil, lified maize ch, lamom, garlic	(18%), tomato (18%), concentrated tomato purée (3%), vegetable oil, sugar, modified maize	water, onion (9%), curry paste (6%) [vegetable oil, sugar, water, spices, lemon	onion, concentrated tomato puree, rapeseed oil,	tomatoes (26%), onions, tomato paste (6%),	in juice (28%), fried onion (28%)	water, chopped tomato (13%),
	lies, cumin, garam ala, nutmeg, ity regulator ic acid), amon, ander 9%), chilli	starch, mixed spices, garlic, salt, ginger, paprika, acetic acid, cardamom, colour: paprika extract, citric acid, dried coriander leaf	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,	sugar, modified maize starch, mixed spices, dried onion, garlic, salt, ginger, cardamom, paprika, acetic acid, paprika extract, citric acid, dried coriander leaf, crushed chillies	yoghurt (2%), ginger puree, garlic puree, mixed spices, modified maize starch, sugar, chopped coriander (1%), salt, lactic acid, ground cardamom	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	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
			acidity regulator (citric acid), cinnamon, coriander				

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

Rogan Josh Sauce - CP032B

FOOD ITEM	Rogan Josh		Rogan Josh	Rogan Josh	Rogan Josh	Rogan Josh	Rogan Josh
	Cooking Sauce	Cooking Sauce	Cooking Sauce	Cooking Sauce	Cooking Sauce	Cooking Sauce	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	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood
	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800
Quantity of each multiple sample	44.5g	44.5g	44.5g	44.5g	44.5g	44.5g	44.5g
Sample final weight			40	00g Composite samp	ole		
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap
type	container	container	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
chilled)							
Notes:							

Rogan Josh Sauce - CP032B

FOOD ITEM	Rogan Josh	Rogan Josh Cooking	Josh Bauce Cl		
TOODITEM	Cooking Sauce	Sauce			
Food Code	CP032B	CP032B			
Food name (as on packaging)	Sainsbury's	Tesco The Curry			
1 ood name (as on packaging)	Rogan Josh	Leaf Rogan Josh			
	cooking sauce	cooking sauce			
Ingredients list	Water, tomato	Tomato (45%),			
	puree (21%),	tomato puree (30%),			
	tomatoes (15%),	onion (8%), curry			
	sugar, onions	paste (3%) [
	(3%), modified	vegetable oil, sugar,			
	maize starch, salt,	concentrated lemon			
	sunflower oil,	juice, dried garlic,			
	coriander, ginger,	onion, salt, coriander			
	garlic powder,	leaf, ginger,			
	cumin,	coriander powder,			
	concentrated	cumin powder,			
	lemon juice,	cardamom, paprika,			
	fenugreek,	cinnamon, cumin			
	cinnamon,	seed, fennel, clove			
	turmeric,	powder, chilli			
	cardamom, chilli	powder, fenugreek,			
	powder, paprika	acidity regulator,			
	oleoresin, cloves,	black pepper, black			
	bayleaf, black	onion seed],			
	pepper	vegetable oil,			
		coriander leaf (2%),			
		modified maize			
		starch, sugar, salt,			
		coriander powder,			
		cumin powder, red			
		chilli, chilli powder,			
C ti /D 1	C1 :	turmeric, cardamom			
Container/Packaging type	Glass jar	Glass jar			
State of food as purchased (e.g.	Ambient	Ambient			
chilled, frozen, warm)	N	.			
Presence of noticeable blemishes	None	None			
FOOD SAMPLING		m - 1			
Location & outlet	Sainsbury's.co.uk	Tesco.co.uk			

Date of purchase or collection	26-04-2010	23-04-2010				
Food us 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	5°C	5°C	5°C	5°C		
handling/preparation						
Home Made Foods						
Food description						
Quantity of recipe ingredients						
Quantity of cooked recipe						

Rogan Josh Sauce - CP032B

FOOD ITEM	Rogan Josh	Rogan Josh	an Josh Sauce – Ci			
100D IILIVI	Cooking Sauce	Cooking Sauce				
Food Code	CP032B	CP032B				
COOKING PROCEDURE	CI 032B	CI 032B				
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	Kenwood				
	Blender FP800	Blender FP800				
Quantity of each multiple sample	44.5g	44.5g				
Sample final weight			40	00g Composite Samp	ole	
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap				
type	container	container				
SAMPLE ANALYSES						
Date sent for analysis	06-05-2010	06-05-2010				
Method of transport/storage (e.g.	Refrigerated Van	Refrigerated Van				
chilled)						
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	Walkers	Walkers	Walkers		
	Sensations	Sensations	Sensations	Sensations		
	Southern style	Southern style	Southern style	Southern style		
	BBQ flavour	BBQ flavour	BBQ flavour	BBQ flavour		
	crisp	crisp	crisp	crisp		
Ingredients list	Potatoes,	Potatoes,	Potatoes,	Potatoes,		
	sunflower oil	sunflower oil	sunflower oil	sunflower oil		
	(26%), sugar,	(26%), sugar,	(26%), sugar,	(26%), sugar,		
	dried tomato,	dried tomato,	dried tomato,	dried tomato,		
	dried buttermilk,	dried buttermilk,	dried buttermilk,	dried buttermilk,		
	dried onion, soya	dried onion, soya	dried onion, soya	dried onion, soya		
	protein,	protein,	protein,	protein,		
	flavourings,	flavourings,	flavourings,	flavourings,		
	molasses, dried	molasses, dried	molasses, dried	molasses, dried		
	red bell pepper,	red bell pepper,	red bell pepper,	red bell pepper,		
	wheat protein,	wheat protein,	wheat protein,	wheat protein,		
	dried garlic, dried	dried garlic, dried	dried garlic, dried	dried garlic, dried		
	chili pepper,	chili pepper,	chili pepper,	chili pepper,		
	dried chipotle	dried chipotle	dried chipotle	dried chipotle		
	pepper, colour	pepper, colour	pepper, colour	pepper, colour		
	(paprika extract),	(paprika extract),	(paprika extract),	(paprika extract),		
	caraway, cumin,	caraway, cumin,	caraway, cumin,	caraway, cumin,		
	cinnamon, salt,	cinnamon, salt,	cinnamon, salt,	cinnamon, salt,		
	firming agent	firming agent	firming agent	firming agent		
	(calcium	(calcium	(calcium	(calcium		
	chloride)	chloride)	chloride)	chloride)		
Container/Packaging type	Plastic packet	Plastic packet	Plastic packet	Plastic packet		
State of food as purchased (e.g.	Ambient	Ambient	Ambient	Ambient		
chilled, frozen, warm)						
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	1005	1008		

Time period of purchase to storage	5 mins.	15 mins.	5 mins.	5 mins.		
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						

Potato Crisps -CP033B

FOOD ITEM	Potato Crisp	Potato Crisp	Potato Crisps - Cr o.	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	Kenwood	Kenwood	Kenwood		
	Blender FP800	Blender FP800	Blender FP800	Blender FP800		
Quantity of each multiple sample	100g	100g	100g	100g		
Sample final weight			40	00g Composite Samp	le	
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap		
type	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van		
chilled)						
Notes:						

Lotus Biscuit - CP034B

FOOD ITEM	Lotus Original	Lotus Original	Lotus Original	Lotus Original		
	Caramelised	Caramelised	Caramelised	Caramelised		
	Biscuit	Biscuit	Biscuit	Biscuit		
Food Code	CP034B	CP034B	CP034B	CP034B		
Food name (as on packaging)	Lotus	Lotus	Lotus	Lotus		
	caramelized	caramelized	caramelized	caramelized		
	original biscuit	original biscuit	original biscuit	original biscuit		
Ingredients list	Wheat flour,	Wheat flour,	Wheat flour,	Wheat flour,		
	sugar, vegetable	sugar, vegetable	sugar, vegetable	sugar, vegetable		
	oil and fat, candy					
	sugar syrup,	sugar syrup,	sugar syrup,	sugar syrup,		
	raising agent	raising agent	raising agent	raising agent		
	(sodium	(sodium	(sodium	(sodium		
	hydrogen	hydrogen	hydrogen	hydrogen		
	carbonate), soya	carbonate), soya	carbonate), soya	carbonate), soya		
	flour, salt,	flour, salt,	flour, salt,	flour, salt,		
	cinnamon	cinnamon	cinnamon	cinnamon		
Container/Packaging type	Plastic packet	Plastic packet	Plastic packet	Plastic packet		
State of food as purchased (e.g.	Ambient	Ambient	Ambient	Ambient		
chilled, frozen, warm)						
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	5°C	5°C	5°C	5°C		
handling/preparation						
Home Made Foods						
Food description						
Quantity of recipe ingredients						
Quantity of cooked recipe						

Lotus Biscuit - CP034B

FOOD ITEM	Lotus Original	Lotus Original	Lotus Original	Lotus Original			
1 0 0 D 11 DAVI	Caramelised	Caramelised	Caramelised	Caramelised			
	Biscuit	Biscuit	Biscuit	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	Kenwood	Kenwood	Kenwood			
	Blender FP800	Blender FP800	Blender FP800	Blender FP800			
Quantity of each multiple sample	100g	100g	100g	100g			
Sample final weight		T	4(00g Composite Samp	ple	ı	ı
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap			
type	container	container	container	container			
SAMPLE ANALYSES	0.7.0.7.0.1.0	0.107.5010	0.7.0.7.0.1.0	0.107.5010			
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010			
Method of transport/storage (e.g.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
chilled)							
NT-4							
Notes:							

Barbeque Sauce - CP035B

FOOD ITEM	Barbeque Sauce	Barbeque Sauce	Barbeque Sauce		
Food Code	CP035B	CP035B	CP035B		
Food name (as on packaging)	Levi Roots	ASDA Fiery	Holy Cow		
	Raggae Raggae	Caribbean sauce	Mango & Chilli		
	jerk/BBq sauce		BBQ Sauce		
Ingredients list	Water, sugar,	Water,	Water, mango		
	barley malt	concentrated	(17%), sugar,		
	vinegar, tomato	tomato purée	tomato paste		
	puree, onion, red	(18%), sugar,	concentrate (6%),		
	scotch bonnet	spirit vinegar,	cornflour,		
	chilli (1.5%),	modified maize	tamarind		
	modified maize	starch, salt, wheat	concentrate, spirit		
	starch, salt,	flour, salt, tomato	vinegar, salt,		
	colour: plain	powder, clove	chilli powder,		
	caramel, garlic,	extract, colour,	garlic powder,		
	ginger, all spice,	allspice, plain	garam masala		
	spring onions,	caramel, black	(coriander,		
	black pepper,	pepper,	cumin, black		
	mixed herbs,	cinnamon, dried	pepper,		
	coriander,	basil, chilli	cinnamon,		
	paprika, nutmeg,	flakes,	ginger, star		
	cinnamon, basil,	preservative,	aniseed, green		
	thyme, tomato	(saccharin)	cardamom,		
	flavouring		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		
Container/Deaks air a tyre	Class Is	Diagtic diamonas	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,	ASDA.co.uk	Sainsbury's.co.uk		
	Leeds				
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	5°C	5°C	5°C		
handling/preparation					
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	Kenwood	Kenwood				
	Blender FP800	Blender FP800	Blender FP800				
Quantity of each multiple sample	133.4g	133.4g	133.4g				
Sample final weight		T	40	Og Composite Samp	ple	1	
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap				
type	container	container	container				
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010				
Method of transport/storage (e.g.	Refrigerated Van	Refrigerated Van	Refrigerated Van				
chilled)							
Nistan							
Notes:							

Jalfrezi Sauce – CP036B

FOOD ITEM	Jalfrezi Cooking	Jalfrezi Cooking	Jalfrezi Cooking	Jalfrezi Cooking	Jalfrezi Cooking	Jalfrezi Cooking	Jalfrezi Cooking
	Sauce	Sauce	Sauce	Sauce	Sauce	Sauce	Sauce
Food Code	CP036B	CP036B	CP036B	CP036B	CP036B	CP036B	CP036B
Food name (as on packaging)	Sharwoods	Patak's Jalfrezi	Tesco Jalfrezi	Loyd Grossman	Sainsbury's	ASDA Jalfrezi	Tesco Finest
	Jalfrezi sauce	sauce	sauce	Jalfrezi Curry	Jalfrezi cooking	cooking sauce	Jalfrezi sauce
	medium/hot			Sauce	sauce		
Ingredients list	Water, chopped tomatoes (28%), onion, vegetable oil, diced red pepper (3%), diced green pepper (3%), tomato paste (2%), mixed	Water, onion, red & green pepper (9%), vegetable oil, tomato (5%), sugar, mixed spices, concentrated tomato purée, modified maize	Tomato purée (43%), onion (16%), tomatoes (7%), green peppers (6%), red peppers (6%), curry paste (contains cinnamon),	Diced tomatoes in juice (37%), water, fried onions (16%) (onion, vegetable oil), coconut milk (4.5%), sunflower oil, green peppers	Water; onion; tomato (9%); rapeseed oil; tomato concentrate (3%); red pepper (3%); green pepper (3%); tomato sauce (3%);	Reconstituted tomato purée (43%), onions (16%), tomatoes (7.6%), green peppers (6.1%), red peppers (6.0%), curry paste (5.9%)	Water, onion (16%), chopped tomato (10%), green pepper (5%), red pepper (5%),vegetable oil, sugar,maize starch, spices, tomato paste,
	spices, ginger puree, sugar, modified maize starch, sliced red chillies (0.9%), salt, chilli powder, garlic puree, fenugreek leaf, lactic acid.	starch, desiccated coconut, garlic, salt, ginger, citric acid, acetic acid, dried coriander leaf, colour: paprika extract, cumin seeds.	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)	(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	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,	[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	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						
Food Code	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						
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						
Quantity of each multiple sample	44.5g						
Sample final weight							
Losses during procedure							
Sample storage/transport container	Plastic screw cap						
type	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.	Refrigerated Van						
chilled)							
N. 4							
Notes:							

Jalfrezi Sauce – CP036B

FOOD ITEM	Jalfrezi Cooking	Jalfrezi Cooking			
	Sauce	Sauce			
Food Code	CP036B	CP036B			
Food name (as on packaging)	Morrison's	Uncle Ben's			
	Indian sauce	Jalfrezi sauce			
	Jalfrezi				
Ingredients list	Water, tomatoes,	Tomatoes (55%),			
	onion, red	onions (8%), red			
	pepper, green	peppers (8%),			
	pepper, rapeseed	water, roasted			
	oil, sugar,	onion paste			
	concentrated	(onion, sunflower			
	puree, dried	oil, salt), green			
	onion, modified	peppers (3%),			
	maize starch, mixed spices,	lemon juice, sunflower oil,			
	desiccated	corn flour, sugar,			
	coconut, salt,	mixed spices,			
	garlic, ginger,	curry powder,			
	acetic acid,	coriander, chilli			
	paprika oleoresin,	paste (chillies,			
	dried coriander	salt) (1%), garlic,			
	leaf, crushed	ginger, salt			
	chillies, citric				
	acid				
Container/Packaging type	Glass jar	Glass jar			
State of food as purchased (e.g.	Ambient	Ambient			
chilled, frozen, warm)					
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	5∘C	5°C			
handling/preparation					
Home Made Foods					

Food description				
Quantity of recipe ingredients				
Quantity of cooked recipe				

Jalfrezi Sauce - CP036B

FOOD ITEM	Jalfrezi Cooking	Jalfrezi Cooking	inter Bauce Cr			
	Sauce	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	Kenwood				
	Blender FP800	Blender FP800				
Quantity of each multiple sample	44.5g	44.5g				
Sample final weight			4	00g Composite Samp	ple	
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap				
type	container	container				
SAMPLE ANALYSES						
Date sent for analysis	06-05-2010	06-05-2010				
Method of transport/storage (e.g.	Refrigerated Van	Refrigerated Van				
chilled)						
Notes:						

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

FOOD ITEM	Balti Cooking	Balti Cooking	Balti Cooking	Balti Cooking	Balti Cooking	Balti Cooking	Balti Cooking
	Sauce	Sauce	Sauce	Sauce	Sauce	Sauce	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	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood
	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800
Quantity of each multiple sample	40g	40g	40g	40g	40g	40g	40g
Sample final weight			40	00g Composite Samp	ole		
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap
type	container	container	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
chilled)							
Notes:							

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

		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.	Ambient	Ambient	Ambient		
chilled, frozen, warm)					
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	5∘C	5∘C	5∘C		
handling/preparation					
Home Made Foods					
Food description					
Quantity of recipe ingredients					
Quantity of cooked recipe					

FOOD ITEM	Balti Cooking	Balti Cooking	Balti Cooking				
	Sauce	Sauce	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	Kenwood	Kenwood				
	Blender FP800	Blender FP800	Blender FP800				
Quantity of each multiple sample	40g	40g	40g				
Sample final weight		1	40	00g Composite Samp	ole	1	T
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap				
type	container	container	container				
SAMPLE ANALYSES							
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010				
Method of transport/storage (e.g.	Refrigerated Van	Refrigerated Van	Refrigerated Van				
chilled)							
NT 4							
Notes:							

Madras Sauce - CP038B

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

	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	Madras Cooking	Madras Cooking	Madras Cooking	Madras Cooking	Madras Cooking	Madras Cooking
	Sauce	Sauce	Sauce	Sauce	Sauce	Sauce	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	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood
	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800
Quantity of each multiple sample	50g	50g	50g	50g	50g	50g	50g
Sample final weight			40	00g Composite Samp	ole		
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap
type	container	container	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
chilled)							
	,						
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.	Ambient			
chilled, frozen, warm)				
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	5∘C			
handling/preparation				
Home Made Foods				
Food description				
Quantity of recipe ingredients				
Quantity of cooked recipe				

Madras Sauce – CP038B

EOOD ITEM	Madraa Caalrina	 Tauras Sauce – Cr u		1	
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		40	Og Composite Samp	ole	
Losses during procedure					
Sample storage/transport container	Plastic screw cap				
type	container				
SAMPLE ANALYSES					
Date sent for analysis	06-05-2010				
Method of transport/storage (e.g.	Refrigerated Van				
chilled)					
Notes:					

Dopiaza Sauce – CP039B

FOOD ITEM	Dopiaza Cooking	Dopiaza Cooking	Dopiaza Cooking	Dopiaza Cooking	Dopiaza Cooking	
	Sauce	Sauce	Sauce	Sauce	Sauce	
Food Code	CP039B	CP039B	CP039B	CP039B	CP039B	
Food name (as on packaging)	Patak's Dopiaza -	Tesco Dopiaza	Loyd Grossman	Tesco Finest	ASDA Extra	
	medium	cooking sauce	Dopiaza	Dopiaza sauce	Special Dopiaza	
					cooking sauce	
Ingredients list	Water, onion	Tomato puree,	Diced tomatoes	Water, chopped	Red and white	
	(23%), tomato	onion (35%),	in juice (38%),	tomato (17%),	diced onions	
	(18%), vegetable	lemon juice from	fried onion (21%)	onion (7%),	(29%), water,	
	oil, concentrated	concentrate,	(onion, vegetable	shallot (4.5%),	double cream	
	tomato purée	vegetable oil,	oil), water, onion	dried bombay	(10%) (milk),	
	(3%), mixed	garlic puree,	(7%), sunflower	onion (4%),	refined sunflower	
	spices, garlic,	ginger puree,	oil, tomato paste,	sugar, tomato	oil, dopiaza	
	sugar, ginger,	coriander leaf,	sugar, ginger	paste, maize	seasoning (5.0%)	
	modified maize	coconut, ground	purée, garlic	starch, vegetable	[garlic powder,	
	starch, salt,	roasted coriander,	purée (1.4%),	oil, mixed spices,	asafoetida, onion	
	coriander, cumin,	yogurt, sugar,	coriander (1.4%),	garlic puree,	powder, paprika,	
	fennel, lactic	salt, cumin seeds,	spices (coriander,	unsalted butter,	chilli powder,	
	acid, roasted	ground roasted	kashmiri chilli,	ginger puree, salt,	coriander, cumin,	
	cumin, acetic	cumin, double	cumin, turmeric,	acidity regulators	ginger, turmeric,	
	acid, dried	cream, chilli	cassia,	(acetic acid, citric	kalonji seeds,	
	fenugreek leaf,	powder, ground	cardamom,	acid), roasted	mustard seeds,	
	dried coriander	turmeric, ground	clove), salt,	cumin, cumin	cinnamon, clove,	
	leaf, dried min,	cardamom,	concentrated	seed, dried	fennel], tomato	
	colour: paprika	garam masala,	lemon juice,	coriander leaf,	purée, sugar,	
	extract	acidity regulator	garlic powder,	fenugreek leaf	garlic purée,	
		(lactic acid),	onion extract		coriander leaves	
		ground cayenne			(3.0%), salt,	
		pepper			ginger purée,	
					maize starch,	
G · · · · /D · l · · · ·	C1 :	C1 :	C1 '	C1 '	kalonji seeds	
Container/Packaging type	Glass jar	Glass jar	Glass jar	Glass jar	Glass jar	
State of food as purchased (e.g.	Ambient	Ambient	Ambient	Ambient	Ambient	
chilled, frozen, warm)	None	None	None	None	None	
Presence of noticeable blemishes FOOD SAMPLING	None	INOHE	None	None	None	
Location & outlet	Tagas as ult	Tesco.co.uk	ASDA.co.uk	Tagas as wir	ASDA.co.uk	
	Tesco.co.uk 23-04-2010	23-04-2010	26-04-2010	Tesco.co.uk 23-04-2010	ASDA.co.uk 26-04-2010	
Date of purchase or collection						
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.					
Storage conditions prior to	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						

Dopiaza Sauce – CP039B

FOOD ITEM	Dopiaza Cooking	Dopiaza Cooking	Dopiaza Sauce – Cr	Dopiaza Cooking	Dopiaza Cooking	
	Sauce	Sauce	Sauce	Sauce	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	Kenwood	Kenwood	Kenwood	Kenwood	
	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	
Quantity of each multiple sample	80g	80g	80g	80g	80g	
Sample final weight			40	Og Composite Samp	le	
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	
type	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	
chilled)						
Notes:						

Tikka Masala Sauce – CP040B

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

					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.	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	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	5°C	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							

Tikka Masala Sauce – CP040B

FOOD ITEM	Tikka Masala	Tikka Masala	Tikka Masala	Tikka Masala	Tikka Masala	Tikka Masala	Tikka Masala
	Coking Sauce	Coking Sauce	Coking Sauce	Coking Sauce	Coking Sauce	Coking Sauce	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	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood
	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800
Quantity of each multiple sample	33.4g	33.4g	33.4g	33.4g	33.4g	33.4g	33.4g
Sample final weight			40	00g Composite Samp	ole		
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap
type	container	container	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
chilled)							
Notes:							

Tikka Masala Sauce – CP040B

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

				chilli powder		
Container/Packaging type	Glass jar	Glass jar	Glass jar	Glass jar	Glass jar	
State of food as purchased (e.g.	Ambient	Ambient	Ambient	Ambient	Ambient	
chilled, frozen, warm)						
Presence of noticeable blemishes	None	None	None	None	None	
FOOD SAMPLING						
Location & outlet	Tesco.co.uk	Morrison's,	Tesco.co.uk	Morrison's,	Tesco.co.uk	
		Leeds		Leeds		
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	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						

Tikka Masala Sauce – CP040B

FOOD ITEM	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	Kenwood	Kenwood	Kenwood	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	Plastic screw cap					
type	container	container	container	container	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.	Refrigerated Van	 				
chilled)						
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	Laziza International	Laziza International	Laziza International	Laziza International	
	mix	biryani	Sindhi biryani	Pulao biryani	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	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	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						

Biryani Spice – CP041B

FOOD ITEM	Biryani Spice	Biryani Spice	Biryani Spice – Ci o	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	Kenwood	Kenwood	Kenwood	Kenwood	
	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	
Quantity of each multiple sample	80g	80g	80g	80g	80g	
Sample final weight			40	00g Composite Samp	ole	
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	
type	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	
chilled)						
Notes:						

Curry Sauce - CP042B

FOOD ITEM	Curry Cooking	Curry Cooking	Curry Cooking	Curry Cooking	Curry Cooking	Curry Cooking	Curry Cooking
	Sauce	Sauce	Sauce	Sauce	Sauce	Sauce	Sauce
Food Code	CP042B	CP042B	CP042B	CP042B	CP042B	CP042B	CP042B
Food name (as on packaging)	Seasonal Pioneers Sri- Lankan curry	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	Lankan curry sauce 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	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,	mild 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,	T	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	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	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
	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	dried fenugreek leaf, colour: paprika extract, dried crushed chilli, ground ginger	lactic acid, salt, skimmed milk powder, curry powder, mixed spices, flavour, colour (beta carotene)		oil), modified starch, anchovy extract, lemon grass, galangal, tamarind concentrate, lime leaf, lactic acid	starch, curry seasoning (coriander, flavouring, turmeric, cumin, salt, sugar (coconut milk powder, garlic powder, soy sauce, fenugreek, onion powder pepper, chilli, cinnamon, cardamon,	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	Sainsbuy'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	5∘C						5∘C
handling/preparation							
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Curry Sauce – CP042B

FOOD ITEM	Curry Cooking	Curry Cooking	Curry Cooking	Curry Cooking	Curry Cooking	Curry Cooking	Curry Cooking
	Sauce	Sauce	Sauce	Sauce	Sauce	Sauce	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	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood
	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800
Quantity of each multiple sample	50g	50g	50g	50g	50g	50g	50g
Sample final weight			40	00g Composite Samp	ole		
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap
type	container	container	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
chilled)							
Notes:							

Curry Sauce – CP042B

		 July Sauce - CI 04	20		
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.	Water, tomatoes				
chilled, frozen, warm)	(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	UK			
handling/preparation				
Home Made Foods	5 mins.			
Food description				
Quantity of recipe ingredients				·
Quantity of cooked recipe				

Curry Sauce – CP042B

EOOD ITEM	C	Curry Sauce – Cro	 			
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		4	00g Composite Samp	ole	•	
Losses during procedure						
Sample storage/transport container	Plastic screw cap					
type	container					
SAMPLE ANALYSES						
Date sent for analysis	06-05-2010					
Method of transport/storage (e.g.	Refrigerated Van					
chilled)						
Notes:						

FOOD ITEM	Korma Cooking	Korma Cooking	Korma Cooking	Korma Cooking	Korma Cooking	Korma Cooking	Korma Cooking
	Sauce	Sauce	Sauce	Sauce	Sauce	Sauce	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	Mumtaz korma sauce mil/medium	Patak's korma sauce mild/medium	Weight Watchers Korma sauce with flaked	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	Indian sauce 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, condenced 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.	almonds 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, cardomom, 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.	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	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	5∘C	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							

FOOD ITEM	Korma Cooking	Korma Cooking	Korma Cooking	Korma Cooking	Korma Cooking	Korma Cooking	Korma Cooking
	Sauce	Sauce	Sauce	Sauce	Sauce	Sauce	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	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood
	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800
Quantity of each multiple sample	26.7g	26.7g	26.7g	26.7g	26.7g	26.7g	26.7g
Sample final weight			40	00g Composite Samp	ole		
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap
type	container	container	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
chilled)							
Notes:							

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

FOOD ITEM	Korma Cooking	Korma Cooking	Korma Cooking	Korma Cooking	Korma Cooking	Korma Cooking	Korma Cooking
	Sauce	Sauce	Sauce	Sauce	Sauce	Sauce	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	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood
	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800
Quantity of each multiple sample	26.7g	26.7g	26.7g	26.7g	26.7g	26.7g	26.7g
Sample final weight			40	00g Composite Samp	ole		
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap
type	container	container	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
chilled)							
Notes:							

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.	Ambient			
chilled, frozen, warm)				
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	5∘C			
handling/preparation				
Home Made Foods				
Food description				
Quantity of recipe ingredients				
Quantity of cooked recipe				

EOOD ITEM	Vorma Castria				
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		40	Og Composite Samp	ole	
Losses during procedure					
Sample storage/transport container	Plastic screw cap				
type	container				
SAMPLE ANALYSES					
Date sent for analysis	06-05-2010				
Method of transport/storage (e.g.	Refrigerated Van				
chilled)					
Notes:					

Muffins - CP045B

FOOD ITEM	Muffin	Muffin	Muffin	Muffin		
Food Code	CP044B	CP044B	CP044B	CP044B		
Food name (as on packaging)	Apple &	Cinnamon &	Sainsbury's Taste	ASDA		
	cinnamon muffin	sultana muffins	the difference	Cinnamon		
			Spiced fruit muffin	muffins		
Ingredients list	Wheat flour,	Wheat flour,	Wheat flour,	Wheat flour,		
	vegetable oil,	water, sultanas	water, californian	vegetable oil,		
	sugar, salt, yeast,	(16%), vegetable	raisin (17%),	sugar, salt,		
	cinnamon	oil, yeast, wheat	butter (from cows'	cinnamon		
	powder,	gluten, semolina,	milk) (5%), yeast,	powder,		
	semolina,	sugar, salt, spirit	fresh orange and	emulsifier,		
	emulsifier,	vinegar,	lemon	ascorbic acid,		
	ascorbic acid,	cinnamon	peel(contains	yeast, semolina,		
	wheat gluten,	(0.4%),	glazing agent	wheat gluten,		
	vinegar, bramley	emulsifiers (mono- and	shallac), light brown sugar,	vinegar		
	apple pieces, glucose syrup	diacetyl tartaric	wheat gluten,			
	glucose syrup	acid esters or	invert sugar syrup,			
		mono and	duram wheat			
		diglycerides of	semolina, salt,			
		fatty acids)	mixed spice			
		preservative	(cinnamon,			
		(calcium	nutmeg, clove),			
		propionate) flour	natural flavouring			
		treatment agent	(1%), vinegar			
		(ascorbic acid)				
Container/Packaging type	Paper bag	Plastic	Plastic	Plastic		
State of food as purchased (e.g.	Ambient	Ambient	Ambient	Ambient		
chilled, frozen, warm)						
Presence of noticeable blemishes	None	None	None	None		
FOOD SAMPLING						
Location & outlet	Starbuck Café,	Morrison's,	Sainsbury's.co.uk	ASDA.co.uk		
	Leeds	Leeds				
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	Kenwood	Kenwood	Kenwood		
	Blender FP800	Blender FP800	Blender FP800	Blender FP800		
Quantity of each multiple sample	100g	100g	100g	100g		
Sample final weight			40	00g Composite Samp	le	
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap		
type	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van		
chilled)						
Notes:						

Bhuna Sauce – CP045B

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

State of food as purchased (e.g.	Ambient	Ambient	Ambient			
chilled, frozen, warm)						
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	5∘C	5∘C	5∘C			
handling/preparation						
Home Made Foods						
Food description					·	
Quantity of recipe ingredients					·	
Quantity of cooked recipe					<u>-</u>	

Bhuna Sauce - CP045B

FOOD ITEM	Bhuna Cooking	Bhuna Cooking	Bhuna Cooking	-		
	Sauce	Sauce	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	Kenwood	Kenwood			
	Blender FP800	Blender FP800	Blender FP800			
Quantity of each multiple sample	133.4g	133.4g	133.4g			
Sample final weight			40	Og Composite Samp	ple	
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap			
type	container	container	container			
SAMPLE ANALYSES						
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010			
Method of transport/storage (e.g.	Refrigerated Van	Refrigerated Van	Refrigerated Van			
chilled)						
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	Morrison's Duck	ASDA Extra	ASDA Vegetable		
	spring rolls	spring rolls	Special 8 Crispy	spring roll		
	1 0		Aromatic Duck	1 0		
			Spring Rolls			
Ingredients list	Wheat flour,	Duck 23%, hoi	Duck spring roll	Wheat flour,		
	water, carrot	sin sauce 19%,	(83%) [seasoned	carrots (14%),		
	(11%), bean	chilli, sesame	cooked duck	vegetable oil,		
	sprouts (11%),	seed oil,	(22%) [duck	white cabbage		
	leek (8%),	preservative	(88%), water, soy	(8.6%),		
	sweetcorn (8%),	(potassium	sauce [water,	beansprouts		
	vegetable oil,	sorbate), parsley,	soya beans,	(8.1%), red		
	cabbage (2.5%),	garlic powder,	wheat flour, salt],	peppers (6.1%),		
	onion, dried	cinnamon,	salt, star anise,	water, onions,		
	onion, spice	modified tapioca	cinnamon,	water chestnuts,		
	blend, sesame oil,	starch, onion, rice	cloves, ginger,	spring onions		
	modified maize	wine vinegar,	szechuan	(3.3%),		
	starch, sugar,	soya sauce,	pepper], wheat	mushroom sauce		
	maize starch, salt,	spring onion,	flour, hoisin	[water, glucose		
	emulsifier	palm oil	sauce [water,	syrup, sugar, salt,		
	(sodium stearoyl-		sugar, yellow	molasses,		
	2-lactylate),		bean curd	mushroom		
	garlic puree,		[fermented salted	powder		
	yeast extract,		soybean [soya	[maltodextrin,		
	raising agents		beans, wheat	mushroom		
	(disodium		flour, salt, water],	extract], rice		
	diphosphate,		soy sauce [water,	starch, yeast		
	sodium		soya beans,	extract], ginger		
	bicarbonate),		wheat flour],	purée, rice		
	turmeric, spice		sugar, water,	noodles [rice		
	blend contains,		colour (plain	flour, water],		
	salt, maize starch,		caramel),	rice vermicelli		
	spices (ginger,		preservative	[rice flour, corn		
	pepper, chilli,		(potassium	starch, sago		
	cinnamon,		sorbate)], rice	starch], sesame		
	fennel, aniseed,		wine vinegar,	oil, soy sauce		
	clove, caraway,		cornflour, soy	[water, soya		
	coriander, celery,		sauce [water,	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	Kenwood	Kenwood	Kenwood			
	Blender FP800	Blender FP800	Blender FP800	Blender FP800			
Quantity of each multiple sample	100g	100g	100g	100g			
Sample final weight		T	4(00g Composite Samp	ple	1	
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap			
type	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
chilled)							
Neter							
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	23-0402010	26-04-2010	26-04-2010	26-04-2010	26-04-2010	
Food us 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	-20∘C	5∘C	5∘C	-20°C	5∘C	-20°C	
handling/preparation							
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	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood
	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800
Quantity of each multiple sample	66.7g	66.7g	66.7g	66.7g	66.7g	66.7g
Sample final weight			40	00g Composite Samp	ole	
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap
type	container	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
chilled)						
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	Quorn tikka sliced	Quorn tikka sliced	Quorn tikka sliced		
	fillets	fillets	fillets	fillets		
Ingredients list	Quorn fillets (85%)	Quorn fillets (85%)	Quorn fillets (85%)	Quorn fillets (85%)		
	[mycoprotein,	[mycoprotein,	[mycoprotein,	[mycoprotein,		
	rehydrated free	rehydrated free	rehydrated free	rehydrated free		
	range egg white,	range egg white,	range egg white,	range egg white,		
	flavouring], tikka	flavouring], tikka	flavouring], tikka	flavouring] , tikka		
	marinade (low fat	marinade (low fat	marinade (low fat	marinade (low fat		
	natural yoghurt,	natural yoghurt,	natural yoghurt,	natural yoghurt,		
	spices (cumin,	spices (cumin,	spices (cumin,	spices (cumin,		
	coriander,	coriander,	coriander,	coriander,		
	cinnamon, bay,	cinnamon, bay,	cinnamon, bay,	cinnamon, bay,		
	cardamom, black	cardamom, black	cardamom, black	cardamom, black		
	pepper, clove,	pepper, clove,	pepper, clove,	pepper, clove,		
	mace, cayenne,	mace, cayenne,	mace, cayenne,	mace, cayenne,		
	allspice, turmeric,	allspice, turmeric,	allspice, turmeric,	allspice, turmeric,		
	fenugreek),	fenugreek),	fenugreek),	fenugreek),		
	dextrose, malt	dextrose, malt	dextrose, malt	dextrose, malt		
	vinegar, tomato	vinegar, tomato	vinegar, tomato	vinegar, tomato		
	purée, salt, corn	purée, salt, corn	purée, salt, corn	purée, salt, corn		
	flour, onion	flour, onion	flour, onion	flour, onion		
	powder, garlic	powder, garlic	powder, garlic	powder, garlic		
	purée, concentrated	purée, concentrated	purée, concentrated	purée, concentrated		
	lemon juice,	lemon juice, colour:	lemon juice, colour:	lemon juice, colour:		
	colour: paprika	paprika extract;	paprika extract;	paprika extract;		
	extract; coriander,	coriander, turmeric	coriander, turmeric	coriander, turmeric		
	turmeric extract)	extract)	extract)	extract)		
Container/Packaging type	Plastic pack	Plastic pack	Plastic pack	Plastic pack		
State of food as purchased (e.g.	Chilled	Chilled	Chilled	Chilled		
chilled, frozen, warm)						
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	5∘C	5∘C	5∘C	5∘C		
handling/preparation						
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	Kenwood	Kenwood	Kenwood		
	Blender FP800	Blender FP800	Blender FP800	Blender FP800		
Quantity of each multiple sample	100g	100g	100g	100g		
Sample final weight			40	00g Composite Samp	le	
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap		
type	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van		
chilled)						
Notes:						

Chicken Tikka Pieces/Chunks/Kievs

FOOD ITEM	Tikka Chicken	Tikka Chicken	Tikka Chicken	Tikka Chicken	Tikka Chicken	
- 0 0 2 - 1 - 1 · 1	Slices	Slices	Slices	Slices	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,		cardamom,	
			stabiliser: sodium		nutmeg,	
			triphosphate;		turmeric, ginger,	
			dextrose, brown		bay leaf, cloves,	
			sugar.tikka style		cinnamon, chilli],	
			marinade contains:		salt, chilli	
			yogurt (from cows'		powder [chilli	
			milk), concentrated		powder cumin,	
			pineapple juice,		salt, oregano,	
			tomato purée,		garlic],	
			coriander, rice		vegetable oil	
			flour, cumin,		vegetable on	
			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			
Container/Packaging type	Sealed plastic	Sealed plastic	Sealed plastic tray	Sealed plastic	Sealed plastic	
	tray	tray		tray	tray	
State of food as purchased (e.g.	Chilled	Chilled	Chilled	Chilled	Chilled	
chilled, frozen, warm)						
Presence of noticeable blemishes	None	None	None	None	None	
FOOD SAMPLING						
Location & outlet	Morrison's,	Sainsbury's.co.uk	Sainsbury's.co.uk	ASDA.co.uk	ASDA.co.uk	
Data of muschage or sellection	Leeds	26.04.2010	26.04.2010	26.04.2010	26-04-2010	
Date of purchase or collection	26-04-2010 02-05-2010	26-04-2010 05-05-2010	26-04-2010 08-05-2010	26-04-2010 28-04-2010	01-05-2010	
Food us by/ expiry date Gross weight/volume				28-04-2010 190g	260g	
	150g UK	240g UK	150g UK	UK	UK	
Place of origin if known						
Time period of purchase to storage	15 minutes	5 minutes	5 minutes	5 minutes	5 minutes	
Storage conditions prior to	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				

Chicken Tikka Pieces/Chunks/Kievs

FOOD ITEM	Tikka Chicken	Tikka Chicken	Tikka Chicken	Tikka Chicken	Tikka Chicken	
	Slices	Slices	Slices	Slices	Slices	
Food Code	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	
Date of procedure	30-04-2010	30-04-2010	30-04-2010	30-04-2010	30-04-2010	
Equipment used	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood	
	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	
Quantity of each multiple sample	80g	80g	80g	80g	80g	
Sample final weight			40	00g Composite Samp	le	
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	
type	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	
chilled)						
Notes:						

Buns - CP050B

FOOD ITEM	Chelsea/Cinnamon	Chelsea/Cinnamon	Chelsea/Cinnamon	Chelsea/Cinnamon		
	Bun	Bun	Bun	Bun		
Food Code	CP050B	CP050B	CP050B	CP050B		
Food name (as on packaging)	Tesco Chelsea	Sainsbury's	Sainsburys	Sainsbury's		
	buns	Emma's country	Chelsea Bun	Cinnamon Buns		
		cakes buns				
Ingredients list	Wheat flour,	Wheat flour,	Wheat flour,	Wheat flour, salt,		
	sultanas (18%),	sugar, non-	vegetable oil,	sugar, water,		
	water, sugar,	hydrogenated	water, salt, sugar,	vegetable oil,		
	yeast, dried egg, emulsifiers	margarine (vegetable oils,	cinnamon, ascorbic acid,	cinnamon powder,		
	(mono- and di-	water, salt,	raising agent,	egg, icing sugar		
	glycerides of fatty	emulsifier (fatty	milk, egg, wheat			
	acids, mono- and	acids)), sultanas	gluten & soya			
	di-acetyltartaric	(10%), eggs, milk,	gracen ee soja			
	esters of mono-	mixed spice				
	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).					
Container/Packaging type	Plastic	Plastic	Plastic	Plastic		
State of food as purchased (e.g.	Ambient	Ambient	Ambient	Ambient		
chilled, frozen, warm)						
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	5∘C	5∘C	5∘C	5∘C			
handling/preparation							
Home Made Foods							
Food description							
Quantity of recipe ingredients					`	_	
Quantity of cooked recipe							

Buns - CP050B

FOOD ITEM	Chelsea/Cinnamon	Chelsea/Cinnamon	Chelsea/Cinnamon	Chelsea/Cinnamon		
	Bun	Bun	Bun	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	Kenwood Blender	Kenwood Blender	Kenwood Blender		
	FP800	FP800	FP800	FP800		
Quantity of each multiple sample	100g	100g	100g	100g		
Sample final weight			400g	Composite Sample		_
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap		
type	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van		
chilled)						
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	McVities Fruit	Sainsbury's Apple &	Sainsbury's Midi		
	Country slices	cake	cinnamon frangipane	Fruit Loaf Cake		
Ingredients list	Sugar, wheat	Wheat flour,	Egg, sugar, butter,	Wheat flour, sugar,		
	flour, vegetable	water, sugar,	glycerol; skimmed	vegetable oil,		
	oil, currants,	vegetable oil,	cows' milk powder,	sultanas (8%), glace		
	sultanas,	sultanas (9%),	raising agents:	cherries (7%)		
	reconstituted egg	humectant	disodium	(Cherries, glucose		
	white, glucose	(glycerine),	diphosphate, sodium	syrup, citric acid,		
	syrup, rice flour,	raisins (5%),	bicarbonate: salt,	preservative: sulphur		
	whey powder,	dried skimmed	thickener: xanthan	dioxide; colour:		
	soya flour, salt,	milk, wheat	gum; flavourings,	erythrosine), water,		
	raising agents	starch modified	emulsifier: soya	whole egg powder,		
	(disodium	starch, mixed	lecithin), wheat flour,	mixed peel (3%)		
	diphosphate,	spice, salt, colour	sugar, rapeseed oil,	(orange peel, lemon		
	sodium	(plain caramel),	coconut oil and palm	peel, glucose syrup,		
	bicarbonate),	cinnamon,	oil, apple filling,	salt, preservative:		
	milk protein,	preservative	(sugar, apple,	sulphur dioxide),		
	mixed spice	(potassium	cinnamon, glucose-	humectant: vegetable		
	(ground nutmeg,	sorbate),	fructose syrup, water,	glycerine, invert		
	ground cassia,	stabiliser	gelling agent: pectin;	sugar syrup, currants		
	ground ginger,	(xanthan gum),	acidity regulator:	(2%), skimmed cows'		
	caraway, cloves),	emulsifier (e471,	sodium citrate:	milk powder,		
	flavouring,	e481),	flavouring), icing,	cinnamon, wheat		
	colour (lutein	flavourings	acidity regulators	starch, mixed spice		
			(citric acid, sodium	(coriander, cassia,		
			citrate), preservative	caraway, dill, fennel,		
			(potassium sorbate)	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:	
		<u> </u>		xanthan gum	
Container/Packaging type	Paper box	Paper tray, plastic sleeve	Paper box	Plastic pack	
State of food as purchased (e.g.	Chilled	Ambient	Chilled	Chilled	
chilled, frozen, warm)					
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	5∘C	5∘C	5∘C	5∘C	
handling/preparation					
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	Kenwood	Kenwood	Kenwood			
	Blender FP800	Blender FP800	Blender FP800	Blender FP800			
Quantity of each multiple sample	100g	100g	100g	100g			
Sample final weight			40	00g Composite Samp	ole	1	
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap			
type	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
chilled)							
Notes:							

FOOD ITEM	Tikka masala	Tikka masala	Tikka masala dish	Tikka masala	Tikka masala	Tikka masala dish	Tikka masala dish
	dish	dish		dish	dish		
Food Code	CP052B	CP052B	CP052B	CP052B	CP052B	CP052B	CP052B
Food name (as on packaging) Ingredients list	Tesco Light Choices tikka masala and rice Yellow pilau	Tesco the Curry Leaf tikka masala with rice Cooked Rice	Sainsbury's Be Good To Yourself chicken tikka masala with rice Pilau rice (43%);	Tesco Indian prawn masala and rice Cooked rice	ASDA Chicken tikka masala with rice	Sainsbury's Chicken saag masala Saag masala sauce;	Sainsbury's Indian chicken tikka masala Tikka masala
	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,	(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, turmeric powder, chilli powder, cumin powder, cinnamon, clove powder, citric acid, natural flavouring, black pepper, ground bay leaf, colour (paprika extract)	masala sauce; chargrilled marinated chicken breast (19%).pilau rice contains: cooked basmati rice (96%) (water, rice), onion, cumin seed, cardamom pod, 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,	(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	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,	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

Containor/Dealraging tyres	onion seed, lemon oil, bay leaf, colour (paprika extract)	Plastic tray,	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 Plastic tray, paper	colour (paprika extract)). garam masala (coriander, cinnamon, cumin, clove, cardamom, dill, fennel)	powder, ginger, sugar], salt, colour (paprika extract), lime juice powder, parlsey]], 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	Plastic tray, paper	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	paper sleeve	paper sleeve	sleeve	paper sleeve	raper box	sleeve	sleeve
State of food as purchased (a.g.	Chilled	Chilled	Chilled	Chilled	Frozon	Chilled	Chilled
State of food as purchased (e.g. chilled, frozen, warm)					Frozen		
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	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes
storage							
Storage conditions prior to	-20°C	-20°C	-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							

FOOD ITEM	Tikka masala	Tikka masala	Tikka masala	Tikka masala	Tikka masala	Tikka masala	Tikka masala
	dish	dish	dish	dish	dish	dish	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	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood
	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800
Quantity of each multiple sample	28.6g	28.6g	28.6g	28.6g	28.6g	28.6g	28.6g
Sample final weight			40	00g Composite Samp	ole		
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap
type	container	container	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
chilled)							
Notes:							

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

	paper sleeve	paper sleeve					paper sleeve
State of food as purchased (e.g.	Chilled	Chilled	Frozen	Frozen	Frozen	Frozen	Chilled
chilled, frozen, warm)							
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,	Morrison's,
						Leeds	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	-20°C	-20°C	-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							

FOOD ITEM	Tikka masala	Tikka masala	Tikka masala	Tikka masala	Tikka masala	Tikka masala	Tikka masala
	dish	dish	dish	dish	dish	dish	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	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood
	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800
Quantity of each multiple sample	28.6g	28.6g	28.6g	28.6g	28.6g	28.6g	28.6g
Sample final weight			40	00g Composite Samp	ole		
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap
type	container	container	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
chilled)							
Notes:							

Morocan 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						
G	pepper						
Container/Packaging type	Tin						
State of food as purchased (e.g. chilled, frozen, warm)	Ambient						
Presence of noticeable blemishes	None						
FOOD SAMPLING	Tione	Ttone	Trone	Ttone	TYONE	TYONE	TYONE
Location & outlet	Morrison's,	Morrison's,	Tesco.co.uk	Tesco.co.uk	Sainsbury's.co.uk	Sainsbury's.co.uk	ASDA.co.uk
Location & outlet	Leeds	Leeds	1 eseco.co.an	resco.co.ak	Sumsoury 5.co.uk	Sumsoury 5.co.uk	715D71.00.01K
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						
Place of origin if known	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	Ambient						
handling/preparation							
Home Made Foods							

Food description				
Quantity of recipe ingredients				
Quantity of cooked recipe				

Moroccan Spice – CP053B

FOOD ITEM	Moroccan Spice	Moroccan Spice	Moroccan Spice – Cr	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	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood
	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800
Quantity of each multiple sample	50g	50g	50g	50g	50g	50g	50g
Sample final weight			40	00g Composite Samp	ole		
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap
type	container	container	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
chilled)							
Notes:							

Moroccan Spice – CP053B

FOOD ITEM	Moroccan Spice	roccun spice Ci		
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,			
Cantaina (Danlarina tama	cayenne pepper			
Container/Packaging type	Tin			
State of food as purchased (e.g.	Ambient			
chilled, frozen, warm) Presence of noticeable blemishes	None			
	None			
FOOD SAMPLING	ACD A1-			
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	Ambient			
handling/preparation				
Home Made Foods				
Food description				
Quantity of recipe ingredients				
Quantity of cooked recipe				

Moroccan Spice – CP053B

ECOD IEEE	M G:	171	broccan Spice – Cr	1		
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			. 40	00g Composite Samp	ole	
Losses during procedure						
Sample storage/transport container	Plastic screw cap					
type	container					
SAMPLE ANALYSES						
Date sent for analysis	06-05-2010					
Method of transport/storage (e.g.	Refrigerated Van					
chilled)						
Notes:						

Bhuna Meals – CP054B

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

		T	I		T	T	T
	marinated lamb		[cooked rice	cardamom pods,			
	contains: lamb		[water, rice],	cloves			
	(97%), rapeseed		vegetable oil,				
	oil, garlic purée,		salt, cardamom				
	ginger purée,		pods, colour				
	green chilli purée,		(curcumin), bay				
	cardamom		leaves, whole				
	powder		cloves]				
Container/Packaging type	Plastic bowl,	Plastic bowl	Paper box	Plastic bowl,			
	paper sleeve		•	paper sleeve			
State of food as purchased (e.g.	Chilled	Chilled	Frozen	Chilled			
chilled, frozen, warm)							
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	-20°C	-20°C	-20°C	-20°C			
handling/preparation							
Home Made Foods							
Food description							
Quantity of recipe ingredients							
Quantity of cooked recipe							

Bhuna Meals - CP054B

FOOD ITEM	Chicken/Lamb	Chicken/Lamb	Chicken/Lamb	Chicken/Lamb		
	Bhuna Meals	Bhuna Meals	Bhuna Meals	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	Kenwood	Kenwood	Kenwood		
	Blender FP800	Blender FP800	Blender FP800	Blender FP800		
Quantity of each multiple sample	100g	100g	100g	100g		
Sample final weight			40	00g Composite Samp	ole	
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap		
type	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van		
chilled)						
Notes:						

Vegetable Curry –CP055B

					11		
			nutmeg,		powder, clove		
			cardamom, bay		powder		
			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				
Container/Packaging type	Plastic pouch	Plastic bowl,	Plastic bowl,	Plastic bowl,	Paper/plastic	Plastic bowl,	
		paper sleeve	paper sleeve	paper sleeve	pouch	paper sleeve	
State of food as purchased (e.g.	Paper box	Chilled	Chilled	Chilled	Ambient	Chilled	
chilled, frozen, warm)							
Presence of noticeable blemishes	None	None	None	None	None	None	
FOOD SAMPLING							
Location & outlet	ASDA.co.uk	Tesco.co.uk	Sainsbury's.co.uk	Sansbury'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	-20°C	-20°C	-20°C	-20°C	5∘C	-20°C	
handling/preparation							
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	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood
	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800
Quantity of each multiple sample	66.7g	66.7g	66.7g	66.7g	66.7g	66.7g
Sample final weight			40	00g Composite Samp	ole	
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap
type	container	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
chilled)						
Notes:						

Dhal - CP056B

FOOD ITEM	Dhal	Dhal	Dhal	Dhal	Dhal	
Food Code	CP056B	CP056B	CP056B	CP056B	CP056B	
Food name (as on packaging) Ingredients list	Sainsbury's Indian chana Cooked lentil (76%) (water,	Innocent Indian Daal Curry Vegetable Pots Water, carrot, lentils (12%),	Sharwoods Tarka dahl Water, chopped tomatoes (19%),	Ainsley Harriot's Amazing Grains Lentil Dahl Dried red split lentils (40%),	Shana Ready meal chana masala vegetarian Chick pea (25%), tomato (14%),	
	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	onion, potato, chickpeas (8%), peas, cauliflower (5%), tomatoes, cooked rice (water, rice), fresh spinach (2%), vegetable oil, leek, butternut squash, cornflour, lemon	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,	dried lentils (20%), dried basmati rice, chick pea flour, tomato powder, sugar, natural flavourings (contain wheat), dried garlic, vegetable bouillon [salt,	onion (9%), clarified butter fat (1%), sunflower oil, coriander leaves, salt, green chilli, garlic, ginger & mixed spices	
	purée; garam masala; turmeric; chilli powder; asafoetida	juice, garlic, coconut sugar, coriander, ginger, cumin seed, mustard seed, sea salt, red chilli, mixed spices, curry leaves	garlic purée, cumin seeds	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		
Container/Packaging type	Plastic bowl	Plastic tub, paper sleeve	Plastic pouch	Powder 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	Sainsbuyr'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	23-040-2010	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	-20°C	-20°C	-20°C	5∘C	5∘C	
handling/preparation						
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	Kenwood	Kenwood	Kenwood	Kenwood	
	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	
Quantity of each multiple sample	80g	80g	80g	80g	80g	
Sample final weight			40	00g Composite Samp	ole	
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	
type	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	
chilled)						
Notes:						

Rogan Josh Meals – CP057B

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

		ain ann marridae					
		ginger powder,	powder, bay leaf,				
		garam masala,	cinnamon				
		cardamom	powder, saffron				
		powder,					
		cardamom pod,					
		clove, mace,					
		cinnamon					
		powder,					
		saffron.marinated					
		lamb contains:					
		lamb (97%),					
		rapeseed oil,					
		ginger purée,					
		garlic purée,					
		green chilli purée,					
		cardamom					
		powder					
Container/Packaging type	Paper box	Plastic bowl,	Plastic bowl,	Paper box	Plastic bowl,	Paper box	
	•	paper sleeve	paper sleeve	•	paper sleeve	_	
State of food as purchased (e.g.	Frozen	Chilled	Chilled	Frozen	Chilled	Frozen	
chilled, frozen, warm)							
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,	Tesco.co.uk	
		·			Leeds		
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	-20°C	5∘C	5∘C	-20°C	5∘C	-20°C	
handling/preparation							
Home Made Foods		_					
Food description							
Quantity of recipe ingredients		_					
Quantity of cooked recipe							

Rogan Josh Meals – CP057B

FOOD ITEM	Rogan Josh	Rogan Josh	Rogan Josh	Rogan Josh	Rogan Josh	Rogan Josh
	Meals	Meals	Meals	Meals	Meals	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	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood
	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800
Quantity of each multiple sample	66.7g	66.7g	66.7g	66.7g	66.7g	66.7g
Sample final weight			40	00g Composite Samp	ole	
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap
type	container	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
chilled)						
Notes:						

Sausage -CP058B

FOOD ITEM	Sausages	Sausages	Sausages	Sausages	Sausages	Sausages
Food Code	CP058B	CP058B	CP058B	CP058B	CP058B	CP058B
	CP058B Sainsbury's Taste the Difference British pork and fresh bramley apple sausage Pork (81%), water, dried apple (5%), breadcrumbs (wheat flour, yeast, salt, wheat gluten, vegetable oil, flour treatment agent: ascorbic acid), salt, sage, sugar, maltodextrin,	CP058B ASDA Extra Special Pork and apple sausage 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,	CP058B Tesco Finest British Pork and caramelized red onion sausages 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,	CP058B Tesco Finest British Pork and bramley apple sausages British pork (72%), bramley apple (13%0, rusk, dried apple (3%), honey (25), damerara dugar, salt, white pepper spices (ginger, nutmeg, cinnamon), preservative	CP058B Oak Crown oak and apple sausages British pork (68%), water, rusks (wheat flour, salt, raising agent (ammonium bicarbonate)), dried apple (5%), sugar, wheat starch, salt, stabilisers	River Foods Pork and apple sausages British pork (68%), water, rusk, apple pieces, salt, wheatflour, caster sugar, spices (cinnamon, white pepper), dextrose, sodium triphosphate, preservative (sodium
Container/Packaging type	maltodextrin, wheat protein, stabiliser (sodium tripolyphosphate), nutmeg, ginger, cinnamon, preservative (sodium metabisulphite), antioxidant (sodium ascorbate), filled into natural pork casings	[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) Plastic tray,	egg, egg white, white pepper, marjoram, nutmeg, parsley, preservative (sodium metabisulphite), emulsifier (sodium triphosphate)	(sodium metabisulphite), antioxidant (ascorbic acid)	salt, stabilisers (tetrasodium diphosphate, disodium diphosphate), spices (ginger, nutmeg, cinnamon), preservative (sodium metabisulphite), antioxidant (ascorbic acid)	(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/1 ackaging type	sleeve	paper sleeve	paper sleeve	paper sleeve	paper sleeve	paper sleeve

State of food as purchased (e.g.	Chilled	Chilled	Chilled	Chilled	Chilled	Chilled	
chilled, frozen, warm)							
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	-20°C	-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							·

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	Oven Grill	Oven Grill	Oven Grill	Oven Grill	Oven Grill
	(preheated)	(preheated)	(preheated)	(preheated)	(preheated)	(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	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood
	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800
Quantity of each multiple sample	66.7g	66.7g	66.7g	66.7g	66.7g	66.7g
Sample final weight			40	00g Composite Samp	ole	
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap
type	container	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
chilled)						
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	ASDA Indian	Tesco Finest	Tesco Indian	ASDA Indian	Tesco The Curry	Birds Eye
	the Difference	jalfrezi and pilau	Indian chicken	chicken jalfrezi	chicken jalfrezi	Leaf chicken	chicken jalfrezi
	Chicken jalfrezi	rice	jalfrezi			jalfrezi with rice	with rice
	and coriander						
	rice						
Ingredients list	Coriander rice	Cooked	Basmati rice	Marinated	Marinated	Cooked rice	Chicken jalfrezi
	(41%); jalfrezi	marinated	(22%), chicken	chicken (42%),	chicken breast	(42%), cooked	sauce (56%),
	sauce; flame	chicken (26%),	breast (22%),	onion (22%),	(26%) [chicken	chicken (18%),	cooked rice
	grilled marinated	tapioca starch,	onion (15%),	tomato (9%), red	breast (95%),	onion (15%),	(44%), chicken
	chicken breast	salt, turmeric,	tomato puree,	pepper (6%),	palm oil, tapioca	water, tomato	jalfrezi sauce,
	(18%); flame	garam masala,	tomato, water,	tomato purée,	starch, salt,	puree, vegetable	water, tomato
	grilled red chilli	(coriander seed,	vegetable oil,	vegetable oil,	turmeric, garam	oil, red pepper	(19%), cooked
	(1%).coriander	cumin, ginger,	green pepper	mixed spices,	masala [coriander	(2%), green	marinated
	rice contains:	cinnamon, black	(2.5%), red	garlic purée,	seed, cumin,	pepper (2%),	chicken breast
	cooked basmati	pepper, chilli	pepper (2.5%),	lemon juice,	ginger,	garlic puree,	(18%)(chicken
	rice (86%)	powder, mace,	yogurt, spices	sugar, ginger	cinnamon, black	ginger puree,	(99%), salt,
	(water, rice),	star anise,	(coriander	purée, coriander	pepper, chilli	spices, sugar,	dextrose), red &
	onion, rapeseed	turmeric, basil),	powder, cumin	leaf, cornflour,	powder, mace,	green chilli,	green peppers
	oil, coriander	chilli powder),	seed, cumin	salt, green chilli,	star anise,	coriander leaf	(13%), onion
	(2%), salt, green	(chicken breast	powder, paprika,	cumin seed,	turmeric, basil),	(0.2%), salt,	(11%), vegetable
	chilli purée,	(96%), rice bran	chilli powder,	sauce browning,	chilli powder],	cumin seed,	oil, tomato purée
	mustard	oil, spices, sugar,	onion seed,	colour (paprika	tomatoes (19%),	colour (paprika	(3%), brown
	seed.jalfrezi	salt, colour	turmeric powder,	extract).	water, onion	extract), tandoori	sugar, garlic
	sauce contains:	(paprika extract),	fenugreek seed,		(15%), vegetable	masala	purée, coriander
	onion, water,	yogurt (milk),	cardamom,		oil, tomato puree,	tandoori masala	leaves, spices,
	tomato purée	coriander, garlic,	fennel seed,		green peppers	contains: paprika,	red chillies, salt,
	(15%), red	lime juice),	mustard seed,		(3%), red peppers	salt, coriander	cornflour, herbs,
	pepper (7%),	tomatoes (22%),	fenugreek, clove		(3%), modified	powder, turmeric	mixed spice
	yellow pepper	water, onion	powder,		maize starch,	powder, chilli	extract, cooked
	(7%), green	(15%), red	cinnamon, black		butter ghee	powder, cumin	rice, water, rice,
	pepper (6%),	peppers (3.3%),	pepper, ginger),		(milk), tandori	powder,	turmeric
	rapeseed oil,	vegetable oil,	honey, garlic		paste [water,	cinnamon	
	ginger purée,	green peppers	puree, sugar, salt,		garlic, cumin,	powder, clove	
	garlic purée,	(3.3%), tomato	ginger puree,		salt, coriander,	powder, citric	
	coriander, green	puree, modified	coriander,		ginger, chilli,	acid, natural	
	chilli purée, malt	maize starch,	cornflour, lemon		citric acid,	flavouring, black	
	vinegar (from	butter ghee	juice, green chilli		acidity regulator	pepper, ground	

				T	
barley), salt,	(milk), tandoori	puree, dill, lemon	(sodium	bay leaf, colour	
paprika,	paste, (water,	oil, bay leaf,	diacetate),	(paprika extract)	
coriander	garlic, cumin,	colour (paprika	turmeric, rice		
powder, cumin	salt, coriander,	extract).	flour, tamarind],		
powder, chilli	ginger, chilli,		garlic puree		
powder, cumin	citric acid,		(garlic, salt, citirc		
seed,	acidity regulator		acid), spices,		
turmeric.flame	(sodium		ginger puree,		
grilled marinated	acetates),		sugar, coriander,		
chicken breast	turmeric, rice		salt, garlic, red		
contains: chicken	flour, tamarind),		chilli, cumin		
breast (81%), low	garlic puree,		seeds, colour		
fat yogurt (from	(garlic, salt,		(paprika extract),		
cows' milk),	acidity regulator		fenugreek]		
water, single	(citric acid)),				
cream (from	spices, ginger				
cows' milk),	puree, sugar,				
rapeseed oil,	coriander, garlic,				
coriander,	red chilli, colour				
cornflour,	(paprika extract),				
tandoori masala	cumin seeds,				
(paprika, salt,	fenugreek, salt.				
coriander,	pilau rice (30%):				
turmeric, chilli	[cooked basmati				
powder, cumin,	rice (97%)				
cinnamon, clove,	[water, basmati				
natural	rice (38%)],				
flavouring:	vegetable oil,				
lemon oil; black	salt, whole				
pepper, bay leaf,	cardamom,				
natural colour:	colour				
paprika extract),	(curcumin), bay				
garlic purée, malt	leaf, whole				
vinegar (from	cloves]				
barley), ginger					
purée, paprika,					
Îemon juice,					
green chilli					
purée,					
fenugreek.flame					

	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	Chilled	Chilled	Chilled	Frozen	Frozen	Frozen
chilled, frozen, warm)							
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	-20∘C	-20°C	-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							

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	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood
	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800
Quantity of each multiple sample	50g	50g	50g	50g	50g	50g	50g
Sample final weight			40	00g Composite Samp	ole	1	
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap
type	container	container	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
chilled)							
		Microwave	Microwave	Microwave	Microwave	Microwave	Microwave
Notes:							

Sample Collection & Preparation Record

FOOD ITEM	Jalfrezi Meals	Sample Cone	cuon & Freparano	n Record		
Food Code	CP059B					
Food name (as on packaging)	Sainsbury's Indian					
1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	chicken jalfrezi and					
	rice					
Ingredients list	Pilau rice (43%);					
8	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'					1

	milk), rapeseed oil,			
	water, cornflour,			
	paprika, ginger			
	purée, garlic purée,			
	green chilli purée,			
	garam masala, chilli			
C + : /D 1 : +	powder, fenugreek.			
Container/Packaging type	Plastic bowl, paper			
	sleeve			
State of food as purchased (e.g.	Chilled			
chilled, frozen, warm)				
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	-20°C			
handling/preparation				
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		4	Og Composite Samp	ole	T	
Losses during procedure						
Sample storage/transport container	Plastic screw cap					
type	container					
SAMPLE ANALYSES						
Date sent for analysis	06-05-2010					
Method of transport/storage (e.g.	Refrigerated Van					
chilled)						
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	ASDA Chicken	Sainsbury's	Morrison's	ASDA Indian	Tesco Indian	Tesco Chicken
	madras	madras and pilau	Indian chicken	Chicken madras	beef madras	chicken madras	madras
		rice	madras and rice	and pilau rice			
Ingredients list	Beef (28%),	Spiced pilau rice	Pilau rice (43%);	Chicken madras	Puree, mixed	Marinated	Marinated
	onion (17%),	(45%) [water,	madras sauce;	(chicken breast	spices, coconut	chicken (42%),	chicken (42%):
	water, coconut	rice, turmeric,	marinated	(17%), onion	milk (1.8%)	onion, tomato	chicken breast,
	milk (7.1%)	cardamom seeds,	chicken breast	(12%), tomatoes	(cocnut milk	(11%), water,	water, tomato
	[coconut extract,	cumin seeds],	(18%).pilau rice	(11%), water,	extract, water,	vegetable oil,	paste, yogurt,
	water], creamed	cooked chicken	contains: cooked	creamed coconut	stabiliser	coconut cream	ginger purée,
	coconut (4.7%),	breast (15%)	basmati rice	(3.2%), vegetable	(carboxy methyl	(3%), yogurt,	garlic purée, soya
	vegetable oil,	[chicken (98%),	(92%) (water,	oil, green chilli	cellulose)), garlic	tomato purée,	bean oil, mixed
	green chilli	salt], water,	rice), onion,	puree, ginger	puree (garlic,	garlic purée,	spices, cornflour,
	puree, ginger	onions (8.5%),	rapeseed oil, salt,	puree, coriander,	salt, acidity	mixed spices,	green chilli
	puree, garlic	tomatoes (6.0%),	cumin seed,	garlic puree	regulator (citric	ginger purée,	purée, salt, colour
	puree, coriander,	vegetable oil,	turmeric, water,	tomato	acid)), vegetable	sugar, lemon	(paprika extract),
	desiccated	flaked coconut	cardamom pod,	puree,chilli	oil, ginger puree,	juice, green	vegetable oil
	coconut, tomato	(3.0%), green	cardamom	powder, cumin	modified maize	chilli, madras	
	puree, chilli	chilli purée	powder, bay leaf,	powder, salt,	starch, desiccated	masala, tamarind	
	powder, cumin	(1.4%), tomato	clove.madras	garam masala	coconut (0.7%) ,	concentrate,	
	powder, salt,	purée, chilli	sauce contains:	(coriander,	sugar, red chilli,	sauce browning,	
	garam masala	powder, salt,	onion, tomato	cumin,	green chilli, curry	coriander leaf,	
	[coriander,	garlic purée,	(26%), rapeseed	cinnamon,	leaf, salt,	salt, curry leaf,	
	cumin,	coriander stem,	oil, coconut milk	ginger, chilli	coriander, colour	cornflour	
	cinnamon,	ginger purée,	(4%) (coconut	powder, black	(plain caramel),		
	ginger, chilli	garam masala	extract, water),	pepper, clove,	tamarind		
	powder, black	[coriander,	tomato purée	nutmeg,	concentrate,		
	pepper, clove,	cinnamon, black	(3%), desiccated	cardamom, bay	mustard seed,		
	nutmeg,	pepper, spices,	coconut (2%),	leaf), paprika,	fenugreek,		
	cardamom, bay	ginger, clove,	green chilli	coriander	turmeric		
	leaf], paprika,	nutmeg, bay	purée, ginger	powder, curry			
	curry leaves,	leaf], ground	purée, garlic	leaves, turmeric,			
	mustard seed,	coriander,	purée, coriander,	madras curry			
	madras curry	caramelised	salt, chilli	powder			
	powder	sugar, cumin,	powder, paprika,	[coriander,			
	[coriander,	ground turmeric,	tamarind, curry	turmeric, mustard			
	turmeric, mustard	curry leaves,	leaf, cumin	powder, chickpea			
	powder, chickpea	fenugreek leaf	powder, garam	flour, cumin,			

	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	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood
	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800
Quantity of each multiple sample	36.4g	36.4g	36.4g	36.4g	36.4g	36.4g	36.4g
Sample final weight			40	00g Composite Samp	ple	1	
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap
type	container	container	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
chilled)							
N T (
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	Sainsbury's	ASDA Good for	Sharwoods		
	Chicken madras	Chicken madras	You! Chicken	Chicken madras		
			madras			
Ingredients list	Madras sauce;	Madras sauce	Cooked rice	Chicken breast		
	marinated	(80%); cooked	(38%) [water,	(12%) contains:		
	chicken breast	chicken breast	rice, turmeric],	chicken, water,		
	(35%).madras	(20%).madras	water, cooked	salt, madras		
	sauce contains:	sauce contains:	chicken breast	sauce contains:		
	onion, tomato	water, onion	(15%) [chicken	water, onion		
	(26%), water,	(22%), tomato	(98%), salt],	(7%), coconut,		
	rapeseed oil,	(16%), coconut,	onions (8.9%),	tomato puree,		
	coconut milk	sunflower oil,	tomatoes (4.2%),	coconut milk,		
	(4%) (coconut	green chilli	sugar, tomato	vegetable oil,		
	extract, water),	purée, tomato	purée, garlic	brown sugar,		
	tomato purée	purée, chilli	purée, chicken	garlic, ginger,		
	(3%), desiccated	powder,	stock [water,	cornflour, lemon		
	coconut (2%),	coriander, garlic	chicken, yeast	juice, salt, green		
	green chilli	purée, ginger	extract, salt,	chillies, ground		
	purée, ginger	purée, salt,	vegetable	coriander,		
	purée, garlic	coriander	concentrates	caramalised		
	purée, coriander,	powder,	[carrot, onion,	sugar, coriander,		
	salt, chilli	caramelised	red bell pepper],	curry leaf, garam		
	powder, paprika,	sugar, cumin	concentrated	masala, chilli		
	tamarind, curry	powder,	lemon juice,	powder, ground		
	leaf, cumin	cinnamon, black	white wine	turmeric, cooked		
	powder, garam	pepper, ginger,	vinegar, herbs,	rice (46%)		
	masala, coriander	turmeric, curry	spices], coconut	contains: water,		
	powder, madras	leaf, clove,	milk, maize	rice, tumeric,		
	curry powder	nutmeg, bay leaf,	starch, ginger	garam masala		
	(coriander,	fenugreek	purée, green	contains:		
	turmeric, mustard	leaf.cooked	chilli purée,	coriander,		
	powder, chickpea	chicken breast	caramelised	cinnamon, black		
	flour, cumin,	contains: chicken	sugar, coriander,	pepper, ginger,		
	chilli, fenugreek,	breast, water,	salt, cumin,	clove, nutmeg		
	pepper, garlic,	salt.	coriander stem,			
	salt, fennel,		concentrated			
	poppy seed),		lemon juice,			

	turmeric, white pepper.marinated chicken breast contains: chicken breast (95%), rapeseed oil, cornflour, ginger		garam masala [coriander, cinnamon, black pepper, spices, ginger, cloves, nutmeg, bay leaf			
	purée, garlic					
	purée, green chilli purée.					
Container/Packaging type	Plastic bowl, paper sleeve	Paper box	Paper box	Paper box		
State of food as purchased (e.g.	Chilled	Frozen	Frozen	Frozen		
chilled, frozen, warm)						
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	-20°C	-20°C	-20°C	-20°C		
handling/preparation						
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	Kenwood	Kenwood	Kenwood		
	Blender FP800	Blender FP800	Blender FP800	Blender FP800		
Quantity of each multiple sample	36.4g	36.4g	36.4g	36.4g		
Sample final weight			40	00g Composite Samp	ole	
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap		
type	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van		
chilled)						
Notes:						

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

Containan/De also sin a tura	chicken breast contains: chicken breast (95%), rapeseed oil, cornflour, ginger purée, garlic purée, green chilli purée	Plastic bowl,	Plastic bowl,	rice, onions, vegetable oil, salt, turmeric, cardamom pods, cloves)	Plastic bowl,	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 Plastic bowl,	nutmeg, clove), bay leaf), turmeric, chilli powder
Container/Packaging type	paper sleeve	paper sleeve	paper sleeve	paper sleeve	paper sleeve	paper sleeve	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	-20°C	-20°C	-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							

FOOD ITEM	Chicken Korma	Chicken Korma	Chicken Korma	Chicken Korma	Chicken Korma	Chicken Korma	Chicken Korma
	Meals	Meals	Meals	Meals	Meals	Meals	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	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood
	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800
Quantity of each multiple sample	33.4g	33.4g	33.4g	33.4g	33.4g	33.4g	33.4g
Sample final weight			40	00g Composite Samp	ole		
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap
type	container	container	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
chilled)							
Notes:							

FOOD ITEM	Chicken Korma	Chicken Korma	Chicken Korma	Chicken Korma	Chicken Korma
1 0 0 D II DAVI	Meals	Meals	Meals	Meals	Meals
Food Code	CP061B	CP061B	CP061B	CP061B	CP061B
Food name (as on packaging)	Birds Eye	Sharwoods	Tesco Light	ASDA Chicken	Sainsbury's
r 8/	Chicken korma	Chicken korma	choices chicken	Korma with rice	Indian chicken
	with rice	with rice	korma with rice		korma with rice
Ingredients list	Chicken korma	Chicken breast	Pilau rice (43%),	Pilau rice (45%)	chicken koma
	sauce (56%),	(12%) contains:	chicken breast	[water, rice,	(62%) marinated
	cooked rice	chicken, water,	(19%), onion,	cumin seeds,	chicked breast
	(44%), chicken	salt, korma sauce	water, tomato	cardamom seeds,	(40%) (chicken
	korma sauce,	contains: water,	puree, single	turmeric],	breast (96%),
	water, cooked	onion (10%),	cream, fromage	cooked chicken	vegetable oil,
	marinated	desiccated	frais, low fat	breast (15%)	gingerpuree,
	chicken breast	coconut, coconut	yogurt, cornflour,	[chicken (98%),	garlic puree,
	(18%)(chicken	milk, vegetable	desiccated	salt, dextrose],	green chili
	(99%), salt,	oil, brown sugar,	coconut, coconut	water, onion	puree), onion
	dextrose), onion,	coconut,	cream, ginger	(10%), cream	puree (onion,
	yogurt (5%),	cornflour,	puee, garlic	(3.5%), vegetable	rapeseed oil),
	cream (3%),	whipping cream	puree, mixed	oil, coconut	water, coconut
	creamed coconut	(1%), tomato	spices, cumin	cream (3.2%),	milk (5%),
	(3%), coconut	puree, tomato,	seed, vegetable	coconut milk	yogurt (from
	milk powder	coriander leaf,	oil, salt,	(3.2%), tomato	cows' milk),
	(2%)(contains	salt, garlic,	coriander,	purée, desiccated	single cream
	milk protein),	ginger, turmeric,	turmeric powder,	coconut, sugar,	(3%) (from cows'
	sugar, cornflour,	ground coriander,	mustard seed,	yogurt, coriander	milk), creamed
	tomato purée,	ground cumin,	green chilli	stem, salt, maize	coconut (2%),
	chicken stock	red chilli, garam	puree, chilli	starch, green	tomato, rapeseed
	(yeast extract,	masala, chilli	powder, bay leaf.	chilli purée,	oil, cashew nut
	chicken stock,	powder, cooked		garlic, ground	puree, almond
	water, sugar, seal	rice (46%)		turmeric, ginger,	powder, sugar,
	salt, caramelised	contains: water,		ground cumin,	salt, ginger puree,
	sugar, garlic	rice, tumeric,		ground coriander,	garlic puree,
	extract, leek	garam masala		garam masala	cumin powder,
	extract, carrot	contains:		[coriander,	coriander
	extract, natural	coriander,		cinnamon,	powder, tumeric,
	flavourings,	cinnamon, black		pepper, spices,	coriander,
	vegetable oil,	pepper, ginger,		ginger, clove,	cardamom
	aniseed, pepper	clove, nutmeg.		nutmeg, bay	powder, paprika,
	extract, sage			leaf], chilli	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						

FOOD ITEM	Chicken Korma	Chicken Korma	Chicken Korma	Chicken Korma	Chicken Korma	
100211211	Meals	Meals	Meals	Meals	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	Kenwood	Kenwood	Kenwood	Kenwood	
	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	
Quantity of each multiple sample	33.4g	33.4g	33.4g	33.4g	33.4g	
Sample final weight			40	00g Composite Samp	le	
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	
type	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	
chilled)						
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	Morrison's	Sainsbury's Taste	ASDA Tandoori		
	Tandoori	Tandoori chicken	the Difference	Chicken Masala		
	Chicken Sizzler	sizzler	tandoori chicken	& Pilau Rice		
Ingredients list	Marinated	Tomato (20%),	Tandoori masala	Chicken tandoori		
	chicken (31%) [chicken breast	souce, onions	masala (64%)		
	chicken breast,	(15%), chicken	(45%), double	[onions (35%),		
	yogurt, vegetable	thigh (15%),	cream 913%),	cooked marinated		
	oil, ginger puree,	onion (14%), red	yogurt, water,	chicken breast		
	garlic puree,	peppers, green	rapseed oil,	(28%) [chicken		
	cornflour, salt,	peppers,	tomato, malt,	breast (95%),		
	lemon juice,	vegetable oil,	vegegar,	palm oil, tapioca		
	distilled malt	water, yogurt,	tandoori, masala	starch, salt,		
	vinegar, spices	single cream,	(1%) [paprika,	turmeric, garam		
	(chilli powder,	tandoori masala	salt, cinnamon,	masala [ground		
	paprika, turmeric,	(paprika,	coriander, clove,	coriander seeds,		
	coriander	cinnamon, salt,	chilli powder,	cumin, ginger,		
	powder, cumin,	coriander,	bay leaf, natural	cinnamon, black		
	cinnamon, clove,	tummeric, chilli	colour], garlic	pepper, chilli		
	black pepper),	powder, cumin	puree, ginger	powder, mace,		
	green chilli	clove, citric acid,	puree, coriander	star anise,		
	puree, paprika	balck pepper, bay	powder, cumin	turmeric, basil],		
	extract, lemon	leaf), paprika	powder, paprika,	chilli powder],		
	oil, bay leaf], roti	extract, cshew	garam masala	water, tomato		
	bread (18%) [nut puree, garlic	[coriander,	purée, vegetable		
	wheat flour,	puree, coriander,	cumin,	oil, yogurt, single		
	water, vinegar,	tomato puree,	cinnamon,	cream, sugar,		
	vegetable oil,	ginger puree,	ginger, chilli	colours (beetroot		
	humectant	potato starch,	powder, black	red, paprika		
	(glycerol)],	salt, paprika,	pepper, clove	extract), tandoori		
	onion, mint raita	cumin powder	nutmeg,	paste [water,		
	(12%) (yogurt,		cardamom, bay	garlic, cumin,		
	lemon juice,		leaf, mint, salt,	salt, coriander,		
	vegetable oil,		chilli powder,	ginger, chilli		
	cornflour, mint,		fennel seeed,	powder, citric		
	salt), red pepper		lemon juice,	acid, acidity		
	(8%), green		cumin seed,	regulator (sodium		
	pepper, sweet		marinated	acetates),		

			-1-1-11			
	potato, tomato,		chicken breast	turmeric, rice		
	vegetable oil,		fillet (40%)	flour, tamarind],		
	tomato puree,		[chicken breast	spices, modified		
	spices (coriander		fillets (81%), low	maize starch,		
	powder, turmeric,		fat yogurt, water,	coriander leaf,		
	asafetida, cumin,		single cream	garlic purée		
	paprika, chilli		(2%), rapseed oil,	[garlic, salt,		
	powder, mustard		coriander,	acidity regulator		
	seed, ginger,		cornflour,	(citric acid)],		
	fenugreek, black		tandoori masala	ginger purée, salt,		
	pepper, clove,		(cinnamon, garlic	fenugreek, mint,		
	cinnamon),		puree, malt	mustard oil,		
	butter, salt,		vinegar, ginger	cumin seeds,		
	ginger puree,		ouree, malt	distilled malt		
	cornflour, garlic		vinegar, ginger	vinegar (barley),		
	puree, kalonji		puree, lemon	chilli powder,		
	seeds, coriander,		juice, fenugreek,	concentrated		
	sugar, garlic,		green chilli	lemon juice],		
	paprika extract,		puree)	pilau rice (36%)		
	lemon juice,			[cooked rice		
	cumin seed,			[water, rice],		
	lemon oil, bay			vegetable oil,		
	leaf.			salt, cardamom		
				pods, colour		
				(curcumin), bay		
				leaves, whole		
				cloves]		
Container/Packaging type	Plastic bowl,	Plastic bowl,	Plastic bowl,	Plastic bowl,		
	paper sleeve	paper sleeve	paper sleeve	paper sleeve		
State of food as purchased (e.g.	Chilled	Chilled	Chilled	Chilled		
chilled, frozen, warm)						
Presence of noticeable blemishes	None	None	None	None		
FOOD SAMPLING						
Location & outlet	Tesco.co.uk	Morrison's,	Sainsbury's.co.uk	ASDA.co.uk		
		Leeds				
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		
Time period of purchase to storage	5 minutes	13 minutes	5 minutes	5 minutes		

Storage conditions prior to	-20°C	-20°C	-20°C	-20°C		
handling/preparation						
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	Kenwood	Kenwood	Kenwood		
	Blender FP800	Blender FP800	Blender FP800	Blender FP800		
Quantity of each multiple sample	100g	100g	100g	100g		
Sample final weight			40	00g Composite Samp	ole	
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap		
type	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van		
chilled)						
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	Heinz Weight	Tesco beef curry	ASDA Great	Sainsbury's	Birds Eye	ASDA beef curry
	chicken curry -	Watchers chicken		Stuff mild	Indian king	Chicken curry	with rice
	hot	curry		chicken curry and	prawn puri	with rice	
				brown rice			
Ingredients list	Chicken (46%)	Cooked white	British beef	Water, cooked	Puri sauce, indian	Chicken curry	Rice, water,
	(chicken (94%),	rice (44%, water,	(41%), onion	chicken breast	flat breads	water, chicken	glucose syrup,
	water, modified	white rice),	(21%), tomato	(20%) [chicken	(29%), marinated	(13%) (contains	modified maize
	maize starch,	water, cooked	purée, vegetable	breast (94%),	king prawns	salt, dextrose),	starch, milk
	salt), water,	chicken (14%,	oil, mild curry	water, salt],	(14%).	onion (8%),	proteins,
	wheat flour,	chicken breast,	paste, beef fat,	brown rice	puri sauce	tomatoes (5%),	stabilisers,
	rapeseed oil,	water, salt,	water, garlic	(16%), apple	contains: onion	sunflower oil,	lactose, gelling
	dried onion,	stabilisers - di,	powder, modified	purée (5.5%),	(54%), tomato	tomato purée,	agents, salt),
	apple puree,	tri- and	maize starch,	chicken fat,	(13%), water,	mango chutney	tomatoes (7%),
	sugar, chicken	polyphosphates),	wheat flour, salt,	wheat flour, dried	rapeseed oil,	(mango slices,	citric acid) onion,
	stock (chicken,	onions, diced	sugar, garam	onion, sugar,	single cream	sugar, vinegar,	coconut (2%),
	water, salt),	tomatoes	masala,	maltodextrin,	(from cows'	salt, chilli, garlic,	curry powder
	modified maize	(tomatoes,	coriander, cumin,	chicken stock	milk), garlic	ginger), single	(spices, wheat
	starch, cayenne	tomato juice, salt,	turmeric, lemon	[contains salt],	puree, ginger	cream, cornflour,	flour, salt, rusk
	pepper, salt,	firming agent -	juice from	salt, mixed	puree, coriander	coriander, garlic	(wheat flour, salt,
	cumin, coriander,	calcium	concentrate,	spices, skimmed	powder,	purée, ginger	raising agent
	garlic powder,	chloride), turkey	cardamom, white	milk powder,	coriander,	purée, jaggery,	(ammonium
	curry powder	and chicken stock	pepper, chilli	desiccated	paprika, lemon	garam masala	carbonate)),
	(coriander,	(contains egg),	flakes, paprika	coconut, herbs,	juice, fresh red	(coriander,	sugar, garlic
	turmeric, cumin,	modified maize	extract	colour (paprika	chilli, sugar,	cinnamon, black	powder, acidity
	garlic, fennel,	starch, bramley		extract), garlic	garam masala,	pepper, spices,	regulator (sodium
	chilli, pepper),	apple puree (1%),		powder, natural	chilli powder,	ginger, clove,	diacetate), potato
	garam masala	curry powder		flavouring	salt, fenugreek.	spice extract, bay	starch, spice
	(coriander, black	(coriander,		(contains celery)	indian flat breads	leaf), desiccated	extract, celery),
	pepper, ginger,	fenugreek,			contain: wheat	coconut, coconut	mango chutney
	cinnamon, clove,	turmeric, cumin,			flour, water, plain	milk powder,	(1%) (mango
	nutmeg, garlic,	salt, mustard,			flour, rapeseed	potassium	slices, sugar,
	chilli, fennel),	onion, garlic,			oil, raising agent:	chloride, chicken	vinegar, salt,
	hot curry powder	cinnamon,			baking powder	stock (yeast	chilli, garlic,
	(turmeric, salt,	cloves, celery,			(calcium	extract, chicken	ginger), apple,
	cumin, coriander,	ginger, bay,			phosphate,	extract, chicken	rapeseed oil, beef
	chilli, caraway,	pepper, fennel,			sodium	fat, sugar, white	bouillon (salt,
	garlic, fenugreek,	flavouring),			carbonate),	wine vinegar,	yeast extract,

Container/Packaging type	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	Tin	Tin	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		_			paper sleeve	•	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	-20°C	-20°C	-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	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	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood
	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800
Quantity of each multiple sample	33.4g	33.4g	33.4g	33.4g	33.4g	33.4g	33.4g
Sample final weight			40	00g Composite Samp	ole	1	
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap
type	container	container	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
chilled)							
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	Morrison's	Tesco value	Sainsbury's	Golden Wonder Noodles	
	curry and rice	chicken curry	chicken curry	Basic chicken	curry flavour	
		and rice	with rice	curry and rice		
Ingredients list	Curry sauce	Curry sauce	Cooked rice	Curry sauce;	Dried noodles (65%)	
	(44%) [water,	(44%) [water,	(52%),	cooked long	[wheatflour, vegetable	
	tomato puree,	onion, tomato	reconstituted	grain rice (45%);	oil, tapioca starch, salt,	
	onion, apple,	puree, sultanas	skimmed milk,	chicken	thickener (guar gum),	
	creamed	(sultanas,	chicken breast	(7%).curry sauce	stabiliser (sodium	
	coconut, sulphur	vegetable oil),	(8%), onion,	contains: water,	carboxymethylcellulose),	
	dioxide,	crushed	tomato puree,	onion, tomato,	acidity regulators	
	vegetable oil,	tomatoes	water, cornflour,	mango chutney	(sodium carbonate,	
	cornflour, curry	(contain acidity	tomato, coconut	(mango, sugar,	potassium carbonate)],	
	powder	regulator (citric	cream, sultanas,	glucose syrup,	dried fruit (6%) (apple,	
	(turmeric,	acid)], creamed	sugar, curry	salt, acetic acid,	raisins), potato starch,	
	coriander,	coconut, sulphur	powder, chicken	spices (cayenne	dried glucose syrup,	
	mustard powder,	dioxide,	stock, salt,	pepper, paprika)),	sugar, vegetable oil,	
	fenugreek,	whipping	ginger powder,	cornflour,	curry powder [coriander,	
	paprika, cumin	cream,	turmeric	sultana, coconut,	turmeric, fenugreek,	
	seed, ginger,	vegetable oil,	powder, barley	curry powder	mustard, cumin, pepper,	
	salt, rice flour,	cornflour, curry	malt extract.	(coriander,	salt, ginger, rusk,	
	black pepper,	powder (0.6%)	cooked rice	turmeric, mustard	cardamon, wheatflour,	
	onion powder,	[turmeric,	contains: water,	powder, cumin,	garlic powder, spice	
	fennel seed,	coriander,	long grain rice.	rice flour,	extracts], onion powder,	
	chilies, cassia,	mustard	curry powder	fenugreek, ginger	colour [curcumin	
	garlic powder,	powder,	contains:	powder, pepper,	(contains milk)], salt,	
	cardamom),	fenugreek,	turmeric	salt, onion	tomato powder, natural	
	sultanas	paprika, cumin	powder,	powder, chilli	flavourings, ground	
	(contains	seed, ginger,	coriander	powder, garlic	cumin, milk protein,	
	vegetable oil),	salt, rice flour,	powder, mustard	powder, paprika	emulsifiers (dipotassium	
	brown sugar,	black pepper,	powder,	powder,	phosphate, trisodium	
	beef stock (beef,	onion powder,	fenugreek,	cardamon extract,	citrate), chinese five	
	water, salt)	fennel seed,	paprika, cumin	cassia, fennel),	spice [salt, sugar, onion	
	mango chutney	chillies, cassia,	powder, ginger	tomato purée,	powder, aniseed, black	
	(sugar, mangoes,	garlic powder,	powder, rice	sugar, ginger	pepper, cinnamon, clove,	
	salt, acetic acid,	cardomon],	flour, salt, black	powder, turmeric	ginger, garlic], malic	
	water,	sugar, mango	pepper, onion	powder, salt,	acid.	
	spices(paprika,	chutney (sugar,	powder, fennel,	chicken stock		

	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	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood
	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800
Quantity of each multiple sample	33.4g	33.4g	33.4g	33.4g	33.4g	33.4g
Sample final weight			40	00g Composite Samp	ole	
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap
type	container	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
chilled)						
Notes:						

Jerk Spice – CP064B

FOOD ITEM	Jerk Spice	Jerk Spice	Jerk Spice – C1 004	Jerk Spice		
Food Code	CP064B	CP064B	CP064B	CP064B		
Food name (as on packaging)	Dunn's River	Rajah Jerk	Texs Jamaican	ASDA Jerk		
	Jamaican jerk	seasoning	Jerk Seasoning	seasoning		
	seasoning					
Ingredients list	Salt, coriander,	Salt, sugar, chilli,	Salt, flavour	Brown sugar,		
	sugar, chilli,	black pepper, bay	enhancer e621,	ground allspice,		
	pepper, pimento,	leaves, pimento,	garlic powder,	kibbled onoin, salt,		
	cinnamon, marjoram, bay,	cinnamon, oregano, nutmeg,	cayenne pepper, onion powder,	sugar, thyme, ground black		
	nutmeg, citric	citric acid,	black pepper,	pepper, orange peel		
	acid, ground	flavouring, spice	celery, coriander,	granules,		
	green bell	extract, anti-	paprika, sage,	cinnamon, celery		
	peppers	caking agent	pimento,	seed, chilli powder,		
		(E551)	cinnamon, thyme	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.	Ambient	Ambient	Ambient	Ambient		
chilled, frozen, warm)	N	N	N.T.	N		
Presence of noticeable blemishes	None	None	None	None		
FOOD SAMPLING	N	A CID A 1	A1 1 1 T 1	A CD A 1		
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	0) 2011		
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	5∘C	5∘C	5∘C	5∘C		
handling/preparation						
Home Made Foods						
Food description						
Quantity of recipe ingredients						
Quantity of cooked recipe						

Jerk Spice – CP064B

FOOD ITEM	Jerk Spice	Jerk Spice	Jerk Spice – C1 004	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	Kenwood	Kenwood	Kenwood		
	Blender FP800	Blender FP800	Blender FP800	Blender FP800		
Quantity of each multiple sample	100g	100g	100g	100g		
Sample final weight			40	00g Composite Samp	ole	
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap		
type	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van		
chilled)						
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	ASDA mince	Sainsburys Deep		
	filled mince pies	pies	Mince pies		
Ingredients list	Mincemeat	Mincemeat	Pastry 53%,		
	filling (45%)	filling (46%)	Mincemeat		
	[sugar, apple,	[sugar, apple,	filling 46%:,		
	bramley apple	sultanas, glucose	sugar, apple,		
	pulp, sulphur	syrup, raisins,	sultanas, raisins,		
	dioxide,	currants, candied	candied mixed		
	potassium	mixed peel	peel, vegetable		
	sorbate, glucose	[orange peel,	suet, currants,		
	syrup, currants,	glucose-fructose	treacle, mixed		
	sultanas, raising,	syrup, lemon	spices, acetic		
	apricot filling	peel, invert sugar	acid, citric acid,		
	(glucose-fructose	syrup, citric acid,	candied mixed		
	syrup, sugar	preservative	peel contains,		
	syrup, apricot	(sulphur	glucose-fructose		
	pulp, gelling	dioxide)],	syrup, orange		
	agent (pectin),	glucose-fructose	peel, sugar,lemon		
	citric acid,	syrup, vegetable	peel, citric acid,		
	acidity regulator	oil, mixed spice	vegetable suet		
	(sodium citrates),	[cinnamon,	contains, palm		
	preservatives,	coriander,	oil, vegetable oil,		
	candied mixed	caraway, fennel,	rice flour, wheat		
	peal (orange peel,	nutmeg, cloves,	flour, vegetable		
	glucose-fructose	ginger, turmeric],	oul, salt, raisings,		
	syrup, invert	acetic acid,	preservative,		
	sugar syrup,	apricot, sucrose	raising agents		
	lemon peel, citric	syrup, barley			
	acid, preservative	malt extract,			
	(sulphur dioxide),	citric acid,			
	vegetable oil,	gelling agent			
	acetic acid,	(pectin),			
	modified potato	preservatives			
	starch, barley	(sulphur dioxide,			
	malt extract,	potassium			
	mixed spice	sorbate), acidiy			
	(cinnamon,	regulator (sodium			

	coriander, caraway, fennel, nutmeg, cloves, ginger, turmeric), citiric acid, flavouring], wheat flour, vegetable oil, glucose syrup, vegetable margarine (vegetable oul, 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 us 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	5∘C	5∘C	5∘C		
handling/preparation					
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	Kenwood	Kenwood			
	Blender FP800	Blender FP800	Blender FP800			
Quantity of each multiple sample	133.4g	133.4g	133.4g			
Sample final weight			40	00g Composite Samp	ple	
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap			
type	container	container	container			
SAMPLE ANALYSES						
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010			
Method of transport/storage (e.g.	Refrigerated Van	Refrigerated Van	Refrigerated Van			
chilled)						
N T (
Notes:						

Vegetable Biryani – CP066B

FOOD ITEM	Vegetable	Vegetable	Vegetable Vegetable	Vegetable Biryani		
	Biryani	Biryani	Biryani	·		
Food Code	CP066B	CP066B	CP066B	CP066B		
Food name (as on packaging)	Sainsbury's 2	Tilda Vegetable	Shana vegetable	ASDA Vegetable		
	minutes meals	Biryani	biryani	Biryani		
	vegetable biryani					
Ingredients list	Cooked basmati	Cooked basmati	Basmati rice	Cooked rice (47%),		
	rice (78%),	rice (74%),	(31%), onion,	onions, water,		
	chopped	vegetables (22%)	carrot, beans, knol khol	single cream, peas,		
	tomatoes (10%), onion (5%),	(onions, potatoes, carrots, flageolet	(kholrabi),	carrots, sugar cauliflower florets,		
	sunflower oil,	beans,	coconut,	fried onion, tomato		
	coriander leaves,	sweetcorn),	sunflower oil,	purée, salt,		
	chili puree, salt,	sunflower oil,	cauliflower	mushrooms, red		
	ginger puree,	salt, sugar,	(brassica	peppers, mint,		
	lemon juice,	vegetable stock	olearacea),	tomatoes,		
	garam masala,	powder, garam	cashew nut,	vegetable oil,		
	fenugreek, cumin	masala, ginger,	garlic, salt, lemon	yogurt, garlic		
	powder, turmeric	garlic, allspice,	juice, mixed	purée, ginger		
		cinnamon, black	spices	purée, coriander		
		pepper		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		
	71 1 1	D 1 1 1	D	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	5∘C	5∘C	5∘C	5∘C		
handling/preparation						
Home Made Foods						
Food description						
Quantity of recipe ingredients						
Quantity of cooked recipe						

Vegetable Biryani – CP066B

FOOD ITEM	Vegetable	Vegetable	Vegetable	Vegetable		
	Biryani	Biryani	Biryani	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	Kenwood	Kenwood	Kenwood		
	Blender FP800	Blender FP800	Blender FP800	Blender FP800		
Quantity of each multiple sample	100g	100g	100g	100g		
Sample final weight			40	00g Composite Samp	ple	
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap		
type	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van		
chilled)						
Notes:						

Uncle Ben's Oriental Rice- CP067B

FOOD ITEM	Uncle Ben's	Uncle Ben's	Uncle Ben's	Uncle Ben's		
	Oriental Rice	Oriental Rice	Oriental Rice	Oriental Rice		
Food Code	CP067B	CP067B	CP067B	CP067B		
Food name (as on packaging)	Uncle Ben's Wok	Uncle Ben's Wok	Uncle Ben's Wok	Uncle Ben's Wok		
	Rice Oriental	Rice Oriental	Rice Oriental	Rice Oriental		
Ingredients list	Steamed long	Steamed long	Steamed long	Steamed long		
	grain rice (87%),	grain rice (87%),	grain rice (87%),	grain rice (87%),		
	spring onions	spring onions	spring onions	spring onions		
	(6%), garlic,	(6%), garlic,	(6%), garlic,	(6%), garlic,		
	ginger, toasted	ginger, toasted	ginger, toasted	ginger, toasted		
	sesame oil, salt,	sesame oil, salt,	sesame oil, salt,	sesame oil, salt,		
	sunflower oil,	sunflower oil,	sunflower oil,	sunflower oil,		
	emulsifier:	emulsifier:	emulsifier:	emulsifier:		
	monoglycerides	monoglycerides	monoglycerides	monoglycerides		
	of edible fatty	of edible fatty	of edible fatty	of edible fatty		
	acids, spices {5	acids, spices {5	acids, spices {5	acids, spices {5		
	spice powder	spice powder	spice powder	spice powder		
	(contains	(contains	(contains	(contains		
	cinnamon), white	cinnamon), white pepper}, lemon	cinnamon), white pepper}, lemon	cinnamon), white pepper}, lemon		
	pepper}, lemon grass, soy sauce	grass, soy sauce	grass, soy sauce	grass, soy sauce		
	(water, soy	(water, soy	(water, soy	(water, soy		
	beans, wheat,	beans, wheat,	beans, wheat,	beans, wheat,		
	salt)	salt)	salt)	salt)		
Container/Packaging type	Plastic pouch	Sait)	Saity	Suit)		
State of food as purchased (e.g.	Ambient					
chilled, frozen, warm)						
Presence of noticeable blemishes	None					
FOOD SAMPLING						
Location & outlet	Morrison's,	Tesco.co.uk	ASDA.co.uk	Sainsbury's.co.uk		
	Leeds			,		
Date of purchase or collection	26-04-2010	23-04-201	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	Ambient	Ambient	Ambient	Ambient		
handling/preparation						
Home Made Foods						

Food description				
Quantity of recipe ingredients				
Quantity of cooked recipe				

Uncle Ben's Oriental Rice- CP067B

FOOD ITEM	Uncle Ben's	Uncle Ben's	Uncle Ben's	Uncle Ben's		
	Oriental Rice	Oriental Rice	Oriental Rice	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	Kenwood	Kenwood	Kenwood		
	Blender FP800	Blender FP800	Blender FP800	Blender FP800		
Quantity of each multiple sample	100g	100g	100g	100g		
Sample final weight			40	00g Composite Samp	ole	
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap		
type	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van		
chilled)						
Notes:						

Uncle Ben's Tandoori Rice – CP068B

FOOD ITEM	Uncle Ben's	Uncle Ben's	Uncle Ben's	Uncle Ben's		
	Express Tandoori	Express Tandoori	Express Tandoori	Express Tandoori		
	Rice	Rice	Rice	Rice		
Food Code	CP068B	CP068B	CP068B	CP068B		
Food name (as on packaging)	Uncle Ben's	Uncle Ben's	Uncle Ben's	Uncle Ben's		
	Express Tandori	Express Tandori	Express Tandori	Express Tandori		
	Rice	Rice	Rice	Rice		
Ingredients list	Steamed long	Steamed long	Steamed long	Steamed long		
	grain rice (68%),	grain rice (68%),	grain rice (68%),	grain rice (68%),		
	tomatoes (18%),	tomatoes (18%),	tomatoes (18%),	tomatoes (18%),		
	onions, red	onions, red	onions, red	onions, red		
	peppers, coconut,	peppers, coconut,	peppers, coconut,	peppers, coconut,		
	sunflower oil,	sunflower oil,	sunflower oil,	sunflower oil,		
	bouillon	bouillon	bouillon	bouillon		
	(contains celery),	(contains celery),	(contains celery),	(contains celery),		
	coriander, salt,	coriander, salt,	coriander, salt,	coriander, salt,		
	ginger, garlic,	ginger, garlic,	ginger, garlic,	ginger, garlic,		
	mixed spice, curry powder,	mixed spice, curry powder,	mixed spice, curry powder,	mixed spice, curry powder,		
	mint, colour:	mint, colour:	mint, colour:	mint, colour:		
	paprika extract	paprika extract	paprika extract	paprika extract		
Container/Packaging type	Plastic pouch	Plastic pouch	Plastic pouch	Plastic pouch		
State of food as purchased (e.g.	Ambient	Ambient	Ambient	Ambient		
chilled, frozen, warm)	7 timolent	7 Amorent	7 Amorent	Amorent		
Presence of noticeable blemishes	None	None	None	None		
FOOD SAMPLING						
Location & outlet	Tesco.co.uk	Morrison's, Leeds	Sainsbuy'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	Uncle Ben's	Uncle Ben's	Uncle Ben's			
	Express Tandoori	Express Tandoori	Express Tandoori	Express Tandoori			
	Rice	Rice	Rice	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	Kenwood	Kenwood	Kenwood			
	Blender FP800	Blender FP800	Blender FP800	Blender FP800			
Quantity of each multiple sample	100g	100g	100g	100g			
Sample final weight		1	40	00g Composite Samp	ple	1	
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap			
type	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van			
chilled)							
N							
Notes:							

Biryani Meals- CP069B

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

	yogurt, spices		(80%), low fat			
	(coriander		yogurt, rapeseed oil,			
	powder, cumin		water, cornflour,			
	seed, cardamom,					
	chilli powder,		paprika, ginger			
			purée, garlic purée,			
	cumin powder, coriander, mace,		green chilli purée,			
			garam masala, chilli			
	turmeric, black		powder, fenugreek,			
	pepper, clove,		caramelised onion			
	fennel, cassia, star		contains: onion,			
	anise, ginger,		rapeseed oil.from			
	nutmeg, saffron	D 1	Cows' Milk	D 1	D1 (1 1 1	
Container/Packaging	Plastic bowl,	Paper box	Plastic bowl, paper	Paper box	Plastic bowl, paper	
type	paper sleeve	_	sleeve	~	sleeve	
State of food as	Chilled	Frozen	Chilled	Chilled	Chilled	
purchased (e.g. chilled,						
frozen, warm)						
Presence of noticeable	None	None	None	None	None	
blemishes						
FOOD SAMPLING						
Location & outlet	Tesco.co.uk	Tesco.co.uk	Sainsbury's.co.uk	Tesco.couk	ASDA.co.uk	
Date of purchase or	23-04-2010	23-04-2010	26-04-2010	23-04-2010	26-04-2010	
collection						
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	UK	UK	UK	UK	UK	
known						
Time period of purchase	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes	
to storage						
Storage conditions prior	-20∘C	-20°C	-20°C	-20∘C	-20°C	
to handling/preparation						
Home Made Foods						
Food description						
Quantity of recipe						
ingredients						
Quantity of cooked						
TOURINITY OF COOKER						
recipe cooked						

Biryani – CP069B

FOOD ITEM	Chicken/Lamb/Prawn	Chicken/Lamb/Prawn	Chicken/Lamb/Prawn	Chicken/Lamb/Prawn	Chicken/Lamb/Prawn	
	Biryani	Biryani	Biryani	Biryani	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	80g	80g	80g	80g	80g	
sample			400 c Comm	a sita Camunla		
Sample final weight			400g Compo	osite Sample	T	
Losses during procedure	Diagtia agrees	Dlastia sauces es	Diagric agreement	Diagric aggress see	Diagrica agreement	
Sample storage/transport	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap container	Plastic screw cap	
container type SAMPLE ANALYSES	container	container	container	container	container	
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010	06-05-2010	06-05-2010	
Method of transport/storage	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	
(e.g. chilled)	Reingerated van	Reingerated van	Reingerated van	Reingerated van	Reingerated van	
Notes:						

Coronation Chicken Sandwich Filler- CP070B

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

salt), stab	iliser:	mustard seed,	minced chilli		
pectin; sa	lt,	spirit vinegar,	paste [chilli, salt,		
concentra		salt	rapeseed oil,		
lemon jui	ce.dried		water, cayenne		
apricot co	ntains:		pepper, sugar,		
apricot, ri	ce		spirit vinegar],		
flour,			ginger purée,		
preservati	ve:		garlic purée],		
sulphur			mild curry paste		
dioxide.m			(2.0%) [rapeseed		
chutney c	ontains:		oil, spices		
sugar, ma			[coriander,		
water, spi	rit		cumin, garlic,		
vinegar,			ginger, onion		
cornflour			powder, turmeric,		
chilli past			paprika,		
(chilli, sal			cardamom,		
rapeseed	oil,		cinnamon chilli,		
cayenne p			nutmeg, fennel,		
sugar, ace			fenugreek],		
water), gi			water, malt		
purée, gar			vinegar (barley),		
purée.sult			salt, red lentils,		
contains:			tomato purée]		
cottonsee					
oil.mango					
contains:					
sugar.cum					
contains:					
rapeseed					
water, sal					
coriander					
tomato pu					
sugar, pap					
fenugreek					
cayenne p	epper,				
turmeric,					
seed, grar					
cinnamon	-				
acid, card	amom				

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	-20°C	-20°C	-20°C	-20°C		
handling/preparation						
Home Made Foods						
Food description						
Quantity of recipe ingredients						
Quantity of cooked recipe					_	

Coronation Chicken Sandwich Filler- CP070B

FOOD ITEM	Coronation Chicken	Coronation	Coronation	Coronation		
	Sandwich Filler	Chicken	Chicken	Chicken		
		Sandwich Filler	Sandwich Filler	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	Kenwood	Kenwood	Kenwood		
	FP800	Blender FP800	Blender FP800	Blender FP800		
Quantity of each multiple sample	100g	100g	100g	100g		
Sample final weight			400g	g Composite sample		
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap		
type	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van		
chilled)						
Notes:						

Heinz Oat & Apple Cereal Bar for Babies- CP071B

FOOD ITEM	Heinz Breakfast	Heinz Breakfast	Heinz Breakfast	Heinz Breakfast		
	Oat & Apple	Oat & Apple	Oat & Apple	Oat & Apple		
	cearal for babies	cearal for babies	cearal for babies	cearal for babies		
Food Code	CP071B	CP071B	CP071B	CP071B		
Food name (as on packaging)	Heinz Breakfast	Heinz Breakfast	Heinz Breakfast	Heinz Breakfast		
	Oat & apple	Oat & apple	Oat & apple	Oat & apple		
	cereal from 4	cereal from 4	cereal from 4	cereal from 4		
	months	months	months	months		
Ingredients list	Flours (oat	Flours (oat	Flours (oat	Flours (oat		
	(23%), wheat),	(23%), wheat),	(23%), wheat),	(23%), wheat),		
	maltodextrin,	maltodextrin,	maltodextrin,	maltodextrin,		
	fruit (apple	fruit (apple	fruit (apple	fruit (apple		
	(18%),	(18%),	(18%),	(18%),		
	blackcurrant),	blackcurrant),	blackcurrant),	blackcurrant),		
	sugar, skimmed	sugar, skimmed	sugar, skimmed	sugar, skimmed		
	milk powder,	milk powder,	milk powder,	milk powder,		
	vegetable oil,	vegetable oil,	vegetable oil,	vegetable oil,		
	whole milk	whole milk	whole milk	whole milk		
	powder, milk	powder, milk	powder, milk	powder, milk		
	protein, barley	protein, barley	protein, barley	protein, barley		
	malt extract,	malt extract,	malt extract,	malt extract,		
	natural	natural	natural	natural		
	flavourings,	flavourings,	flavourings,	flavourings,		
	lemon juice from	lemon juice from	lemon juice from	lemon juice from		
	concentrate,	concentrate,	concentrate,	concentrate,		
	calcium	calcium	calcium	calcium		
	carbonate,	carbonate,	carbonate,	carbonate,		
	cinnamon,	cinnamon,	cinnamon,	cinnamon,		
	vitamin C,	vitamin C,	vitamin C,	vitamin C,		
	vitamin E, niacin,	vitamin E, niacin,	vitamin E, niacin,	vitamin E, niacin,		
	zinc sulphate,	zinc sulphate,	zinc sulphate,	zinc sulphate,		
	Iron, Riboflavin,	Iron, Riboflavin,	Iron, Riboflavin,	Iron, Riboflavin,		
	vitamin B6,	vitamin B6,	vitamin B6,	vitamin B6,		
	thiamin, vitamin	thiamin, vitamin	thiamin, vitamin	thiamin, vitamin		
	A, folic acid,	A, folic acid,	A, folic acid,	A, folic acid,		
	vitamin D,	vitamin D,	vitamin D,	vitamin D,		
	vitamin B12,	vitamin B12,	vitamin B12,	vitamin B12,		
	prepared with	prepared with	prepared with	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	Ambient	Ambient	Ambient	Ambient		
handling/preparation						
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	Heinz Breakfast	Heinz Breakfast	Heinz Breakfast		
TOOD ITEM	& Apple cereal for	Oat & Apple	Oat & Apple	Oat & Apple		
	babies	cereal for babies	cereal for babies	cereal for babies		
Food Code	CP071B	CP071B	CP071B	CP071B		
COOKING PROCEDURE	CIO/ID	CIOTID	CIU/IB	CIOTIB		
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	Kenwood	Kenwood	Kenwood		
	FP800	Blender FP800	Blender FP800	Blender FP800		
Quantity of each multiple sample	100g	100g	100g	100g		
Sample final weight			400g	g Composite sample		
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap		
type	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van		
chilled)						
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	Quaker Oat so	Quaker Oat so	Quaker Oat so		
	simple sweet	simple sweet	simple sweet	simple sweet		
	cinnamon	cinnamon	cinnamon	cinnamon		
Ingredients list	Quaker	Quaker	Quaker	Quaker		
	wholegrain rolled	wholegrain rolled	wholegrain rolled	wholegrain rolled		
	oats (81%),	oats (81%),	oats (81%),	oats (81%),		
	sugar, natural	sugar, natural	sugar, natural	sugar, natural		
	cinnamon	cinnamon	cinnamon	cinnamon		
	flavouring,	flavouring,	flavouring,	flavouring,		
	stabiliser: lecithin	stabiliser: lecithin	stabiliser: lecithin	stabiliser: lecithin		
	(soya lecithin)	(soya lecithin)	(soya 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,	Morrions, Leeds	Tesco, Leeds	ASDA, Leeds		
	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	Ambient	Ambient	Ambient	Ambient		
handling/preparation						
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	Kenwood	Kenwood	Kenwood		
	FP800	Blender FP800	Blender FP800	Blender FP800		
Quantity of each multiple sample	100g	100g	100g	100g		
Sample final weight			400g	g Composite sample		
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap		
type	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van		
chilled)						
Notes:						

Organix Infant Carrot Cake - CP073B

FOOD ITEM	Infant Carrot	Infant Carrot	Infant Carrot	Infant Carrot		
	Cake	Cake	Cake	Cake		
Food Code	CP073B	CP073B	CP073B	CP073B		
Food name (as on packaging)	Organix Goodies	Organix Goodies	Organix Goodies	Organix Goodies		
	Carrot Cake Bar	Carrot Cake Bar	Carrot Cake Bar	Carrot Cake Bar		
Ingredients list	Our honest	Our honest	Our honest	Our honest		
	ingredients,	ingredients,	ingredients,	ingredients,		
	organic	organic	organic	organic		
	wholegrain oats	wholegrain oats	wholegrain oats	wholegrain oats		
	40%, organic	40%, organic	40%, organic	40%, organic		
	raisins 33%,	raisins 33%,	raisins 33%,	raisins 33%,		
	organic	organic	organic	organic		
	sunflower oil	sunflower oil	sunflower oil	sunflower oil		
	10%, organic	10%, organic	10%, organic	10%, organic		
	carrot juice	carrot juice	carrot juice	carrot juice		
	concentrate 9%,	concentrate 9%,	concentrate 9%,	concentrate 9%,		
	organic apple	organic apple	organic apple	organic apple		
	juice concentrate	juice concentrate	juice concentrate	juice concentrate		
	3%, organic	3%, organic	3%, organic	3%, organic		
	coconut 2%,	coconut 2%,	coconut 2%,	coconut 2%,		
	organic	organic	organic	organic		
	cinnamon less	cinnamon less	cinnamon less	cinnamon less		
	than 1%, organic	than 1%, organic	than 1%, organic	than 1%, organic		
	lemon juice	lemon juice	lemon juice	lemon juice		
	concentrate less	concentrate less	concentrate less	concentrate less		
	than 1%, organic	than 1%, organic	than 1%, organic	than 1%, organic		
	orange oil less	orange oil less	orange oil less	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	Infant Carrot	Infant Carrot		
		Cake	Cake	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	Kenwood	Kenwood	Kenwood		
	FP800	Blender FP800	Blender FP800	Blender FP800		
Quantity of each multiple sample	100g	100g	100g	100g		
Sample final weight		T	400g	g Composite sample	T	
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap		
type	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van		
chilled)						
Notes:						

Soups - CP074B

FOOD ITEM	Soups	Soups	Soups	Soups		
Food Code	CP074B	CP074B	CP074B	CP074B		
Food name (as on packaging)	New Covent	New Covent	New Covent	Sainsbury's Taste		
	Garden Food Co.	Garden Food Co.	Garden Food Co.	The Differencce		
	Coronation	Spicy Butternut	Spicy parsnip	Moroccan spiced		
	Chicken Soup	Squash & Sweet		chicken and		
		Potato Soup		chickpea soup		
Ingredients list	Water, potatoes,	Water, butternut	Water, parsnips	Water; tomato;		
	onions, chicken	squash (18%),	(30%), onions,	onion; cooked		
	(4%), mango	potatoes, onions,	carrots, celery,	chickpeas (8%);		
	chutney, double	parsnips, cream,	cream, potatoes,	carrot; dried		
	cream, sultanas	sweet potato	salt, garlic,	apricot (5%);		
	(glazing agent:	(2%), wheat	cumin, white	cooked chicken		
	vegetable oil)	flour, butte,	pepper,	(5%); chicken		
	(3.6%), long	vegetable oil,	cinnamon, red	stock; green		
	grain rice,	mascarpone	chilli flakes	lentils (3%);		
	vegetable oil,	cheese, salt,		tomato puree;		
	wheat flour,	garlic, ginger,		olive oil; honey;		
	chicken stock,	garam masala,		ras-el-hanout;		
	salt, mild curry	cumin, paprika,		coriander; salt;		
	powder (0.1%),	ground coriander,		turmeric; black		
	lemon juice,	white pepper, red		pepper.chicken		
	garam maslala,	chilli flakes,		stock contains:		
	ground coriander	tumeric		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,		
Container/Peakeging type	Carton	Carton	Carton	nutmeg, clove		
Container/Packaging type	Chilled	Chilled		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,	Tesco, Leeds	Morrisons, Leeds	Sainsbury's,		
	Leeds			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	Sample prepared	Sample prepared	Sample prepared	Sample prepared		
handling/preparation	right after	right after	right after	right after		
	colletion	colletion	colletion	colletion		
Home Made Foods						
Food description						
Quantity of recipe ingredients						
Quantity of cooked recipe						

Soup- CP074B

FOOD ITEM	Soups	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	Kenwood	Kenwood	Kenwood		
	FP800	Blender FP800	Blender FP800	Blender FP800		
Quantity of each multiple sample	100g	100g	100g	100g		
Sample final weight			400g	g Composite sample	 	
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap		
type	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van		
chilled)						
Notes:						

Childrens Curry Sauce- CP075B

FOOD ITEM	Curry Sauce -	Curry Sauce –	Curry Sauce –	Curry Sauce -		
	Children	Children	Children	Children		
Food Code	CP075B	CP075B	CP075B	CP075B		
Food name (as on packaging)	Heinz All ages	Heinz All ages	Heinz All ages	Heinz All ages		
	cook at	cook at	cook at	cook at		
	home sauce -	home sauce -	home sauce -	home sauce -		
	mild and fruity	mild and fruity	mild and fruity	mild and fruity		
	chicken curry	chicken curry	chicken curry	chicken curry		
Ingredients list	Vegetables	Vegetables	Vegetables	Vegetables		
	(42%) (tomato,	(42%) (tomato,	(42%) (tomato,	(42%) (tomato,		
	carrot, potato,	carrot, potato,	carrot, potato,	carrot, potato,		
	onion), water,	onion), water,	onion), water,	onion), water,		
	apple juice from	apple juice from	apple juice from	apple juice from		
	concentrate	concentrate	concentrate	concentrate		
	(12%), chicken	(12%), chicken	(12%), chicken	(12%), chicken		
	(8%), low fat	(8%), low fat	(8%), low fat	(8%), low fat		
	yogurt, apricot	yogurt, apricot	yogurt, apricot	yogurt, apricot		
	from concentrate	from concentrate	from concentrate	from concentrate		
	(6%), cornflour,	(6%), cornflour,	(6%), cornflour,	(6%), cornflour,		
	rice flour, natural	rice flour, natural	rice flour, natural	rice flour, natural		
	flavouring, curry	flavouring, curry	flavouring, curry	flavouring, curry		
	spices, yeast	spices, yeast	spices, yeast	spices, yeast		
	extract, vegetable	extract, vegetable	extract, vegetable	extract, vegetable		
	oil	oil	oil	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	Saisnbury's,	Tesco, Leeds	ASDA.co.uk	Morrion's, Leeds		
	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	Ambient	Ambient	Ambient	Ambient		
handling/preparation						
Home Made Foods						
Food description						

Quantity of recipe ingredients				
Quantity of cooked recipe				

Curry Sauce-CP075B

FOOD ITEM	Curry Sauce -	Curry Sauce -	Curry Sauce -	Curry Sauce -		
	Children	Children	Children	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	Kenwood	Kenwood	Kenwood		
	FP800	Blender FP800	Blender FP800	Blender FP800		
Quantity of each multiple sample	100g	100g	100g	100g		
Sample final weight	400g Composite sampl	le				
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap		
type	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van		
chilled)						
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	Tesco Baked	Morrion's Baked	Sainsbury's	Hungry Breaks	Hungry Breaks	Hunger Breaks The
	Microwave beans	beans and pork	beans and jumbo	Reduced sugar	The Full Monty	All Day	Big Barbecue
	& sausage in	sausages in	sausages in	and salt baked		Breakfast	
	tomato sauce	tomato sauce	tomato sauce	beans in tomato			
				sauce			
Ingredients list	Pea beans (31%),	Haricot beans	Haricot beans	Haricot beans	Haricot beans	Water, haricot	Haricot beans
	water, tomato	(39%), tomato	(36%), prok	(52%), tomatoes	(22%), water,	beans (22%),	(25%), water,
	puree, cocktail	purée (23%),	(20%) water,	(32%), water,	tomatoes (15%),	tomatoes (20%),	tomatoes (18%),
	sausage (16%),	water, pork	sugar,	sugar, modified	pork sausage	pork sausage	bbq flavour pork
	water chicken	sausages (14%),	preservative,	maize starch, salt,	(13%) [pork	(13%) [pork	steaklet (9%) [pork
	(4%), pork	sugar, modified	paprika powder,	seasoning (onion,	(49%), water,	(49%), water,	(70%), water, rusk
	(3.1%), bacon	maize starch, salt,	cinnamon,	salt,	pork fat, rusk	pork fat, rusk	(wheat flour, salt),
	(2.3%), socidum	onion powder,	ginger, coriander,	maltodextrin,	[wheat flour,	[wheat flour,	salt, stabiliser
	nitirite,	paprika,	nutmeg, clove,	paprika powder,	salt], pork rind,	salt], pork rind,	(triphosphates),
	potassium nitrite,	vegetable oil,	salt, onion,	rapeseed oil,	cardamom,	cardamom,	dextrose,
	sodium	clove extract,	stabiliser	clove extract,	ginger, mustard	ginger, mustard	preservative
	ascorbate, pea	paprika extract,	(modified starch),	paprika extract,	powder, pepper,	powder, pepper,	(sodium sulphite),
	starch, salt,	capsicum extract,	capsicum	capsicum extract,	flavourings],	flavourings),	yeast extract,
	potato, starch,	flavouring, garlic		cinnamon extract,	potato (9%),	mushrooms (6%),	flavourings],
	soya protein	oil, cinnamon		natural	button	bacon & egg	ginger, cayenne
	concentrate,	extract.		flavouring: chilli;	mushrooms (6%),	bites (5%) [pork	pepper],
	black pepper,			garlic oil), citric	bacon slice (5%)	(28%), egg	preservative
	mace, ginger,			acid, antioxidant:	[pork (80%),	(23%), rusk	(sodium
	coriander, sugar,			ascorbic acid	water,	[wheat flour,	metabisulphate)],
	stabiliser				antioxidant	salt], pork fat,	bbq sausages (9%)
	(trisodium				(potassium	smoked pork,	[pork (52%), pork
	diphosphate),				lactate), salt,	preservatives	fat, water, rusk
	sugar, maize				potassium	(sodium nitrite,	[wheat flour, salt,
	starch, modified				chloride, glucose	potassium	yeast], potato
	maize starch, salt,				syrup, stabiliser	nitrite), water,	starch, salt,
	paprika extract,				(sodium	rapeseed oil, salt,	dextrose, lactose
	onion powder,				diphosphate),	potato starch,	(from milk),
	paprika, basil,				preservative	dextrose, spices,	flavouring,
	bay, capsicum,				(sodium nitrite),	modified maize	stabiliser
	cassia, cinnamon,				antioxidant	starch, stabiliser	(diphosphates),
	clove, coriander,				(sodium	(disodium	yeast extract, spice
	garlic, nutmeg,				ascorbate)], beef	diphosohate),	and herb extracts

onon, parsely,	 	 chop (3%) [beef	potato, dried	[pepper, sage,
pepper, pimneto		(71%), beef fat,	skimmed milk,	nutmeg, mace,
		water, rusk	vegetable fibre,	ginger, cayenne
		[wheat flour,	tapioca starch,	pepper],
		salt], soya protein	hydrogenated	preservative
		isolate, onion	palm oil, wheat	(sodium
		powder, lactose	flour, pepper	metabisulphate)],
		(from milk), salt,	extract, herb	beef burgers (9%)
		spices, stabiliser	extract, lactose	[beef (80%), water,
		(sodium	(from milk), milk	onion, rusk [wheat
		diphospate),	protein, onion,	flour, salt], beef
		yeast extract,	colour	protein, potato
		flavour enhancer	(conchineal),	starch, salt, wheat
		(monosodium	flavouring, spice	flour, onion
		glutomate)],	extract, pepper],	powder, stabiliser
		sugar, salt,	bacon slice (3%)	(sodium
		modified maize	[pork (80%),	triphosphate),
		starch, onion,	water,	preservative
		paprika, rapeseed	antioxidant	(sodium
		oil, clove extract,	(potassium	metabisulphate),
		cinnamon extract,	lactate), salt,	yeast extract,
		paprika extract,	potassium	flavouring], sugar,
		flavouring,	chloride, glucose	salt, modified
		capsicum extract,	syrup, stabiliser	maize starch,
		garlic Oil	(sodium	onion, paprika,
			diphosphate),	rapeseed oil, clove
			preservative	extract, cinnamon
			(sodium nitrite),	extract, paprika
			antioxidant	extract, flavouring,
			(sodium	capsicum extract,
			ascorbate)],	garlic oil.
			sugar, salt,	-
			modified maize	
			starch, onion,	
			paprika, rapeseed	
			oil, clove extract,	
			cinnamon extract,	
			paprika extract,	
			flavouring,	
			capsicum extract,	

						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,	Morrison's,	Morrison's,	Sainsbury's.co.uk	Morrion's, Leeds	Morrison's,	Tesco, Leeds
	Leeds	Leeds	Leeds			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	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient	Ambient
handling/preparation							
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	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood	Kenwood
	FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800	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	g Composite sample			
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap
type	container	container	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van
chilled)							
Notes:							

Home-made Garam Masala – CP077B

FOOD ITEM	Home-made	Home-made	Home-made	Home-made	Home-made	
	Garam Masala	Garam Masala	Garam Masala	Garam Masala	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,	Cloves,	Cloves,	Cloves,	Cloves,	
	cardamom,	cardamom,	cardamom,	cardamom, star	cardamom,	
	cinnamon stick,	cinnamon stick,	cinnamon stick,	anise, cinnamon	coriander seeds,	
	mace, nutmeg,	mace, nutmeg,	mace, nutmeg,	stick, mace,	cinnamon stick,	
	peppercorn	black pepper,	peppercorn,	nutmeg,	mace, nutmeg,	
		cumin seeds	tumeric, caraway	peppercorn	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	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	_					

Home-made Garam Masala – CP077B

FOOD ITEM	Home-made Garam	Home-made	Home-made	Home-made	Home-made		
	Masala	Garam Masala	Garam Masala	Garam Masala	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	Kenwood	Kenwood	Kenwood	Kenwood		
	FP800	Blender FP800	Blender FP800	Blender FP800	Blender FP800		
Quantity of each multiple sample	80g	80g	80g	80g	80g		
Sample final weight			400g	g Composite sample	·	,	
Losses during procedure							
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap		
type	container	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van		
chilled)							
Notes:							

Pickles – CP078B

FOOD ITEM	Pickles	Pickles	Pickles	Pickles		
Food Code	CP078B	CP078B	CP078B	CP078B		
Food name (as on packaging)	Haywards	Morrison's	Sainsbury's	Tesco Cheese &		
	Piccalilli	Pickles	Basic Sweet	Pickle Sandwich		
			pickle	Filler		
Ingredients list	Vegetables	Cinnamon	Water, vegetables	Medium fat		
	(39%) (in	extract,	in variable	mayonnaise		
	variable	cauliflower,	proportions	(43%), red		
	proportions:	gherkins, sugar,	(32%): carrot,	leicester cheese		
	cauliflower,	water, spirit,	onion,	(19%), mild		
	onions,	vinegar, modified	cauliflower,	cheddar cheese		
	gherkins), water,	maize, starch,	gherkin; sugar,	(15%), sweet		
	sugar solution,	acetic acid,	maize starch,	pickle (11%), full		
	spirit vinegar,	mustard flour,	tomato purée	fat american style		
	salt, modified	turmeric,	(water, tomato	soft cheese		
	maize starch, rice	antioxidant,	paste), acetic	(10%), water,		
	flour, mustard	ginger,	acid, salt, apple,	medium fat		
	flour, acetic acid,	preservatives,	date, colour:	mayonnaise		
	mixed spice,	garlic, cayenne	ammonia	contains, water,		
	preservative:	and colour	caramel; mustard	rapeseed oil,		
	sodium		powder, onion	pasteurised egg		
	metabisulphite		powder, garlic	yolk, cornflour,		
			powder, ginger,	spirit vinegar,		
			mixed spice	sugar, dijon		
			(coriander,	mustard, white		
			cassia, ginger,	wine vinegar,		
			nutmeg, caraway	salt, red leicester		
			seed, clove),	cheese contains,		
			black pepper,	sweet pickle		
			cayenne pepper,	contains, sugar,		
			preservative:	barley malt		
			sulphur dioxide;	vinegar, carrot,		
			sweetener:	courgette, onion,		
			sucralose.	swede, water,		
				molasses,		
				cornflour, spirit		
				vinegar, salt,		
				barley malt		
		1		extract powder,	1	

Container/Packaging type State of food as purchased	Glass jar Ambient	Glass jar Ambient	Glass jar Ambient	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 Glass jar 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	Kenwood	Kenwood	Kenwood		
	FP800	Blender FP800	Blender FP800	Blender FP800		
Quantity of each multiple sample	100g	100g	100g	100g		
Sample final weight			400g	g Composite sample	_	
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap		
type	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van		
chilled)						
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	ASDA Dry	Centennial Dry		
	roasted peanuts	roasted peanuts	roasted peanuts		
Ingredients list	Peanuts (92%),	Peanuts (94%),	Peanuts (94%),		
	salt, maize starch,	dry roast	salt, wheat flour,		
	yeast extract,	flavouring (wheat			
	potato starch,	flour, salt, wheat	(sorbitol), gelling		
	onion powder,	starch, yeast	agent (acacia),		
	celery seed,	extract,	yeast powder,		
	cinnamon,	maltodextrin,	yeast extract,		
	paprika, natural	onion powder,	paprika, cinnamon, onion		
	colour (paprika extract), chilli	yeast powder, herbs, anticaking	powder, citric		
	powder, natural	agent (silicon	acid		
	flavouring, garlic	dioxide), spices,	acid		
	powder, oregano,	cinnamon,			
	thyme	sunflower oil,			
	13	colours (paprika			
		extract,			
		curcumin)),			
		sweetener			
		(sorbitol),			
		stabiliser (gum			
		arabic).			
Container/Packaging type	Sealed pasttic	Sealed pasitic	Sealed pasitic		
	bag	bag	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	5∘C	5∘C	5∘C		
handling/preparation					

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	Kenwood	Kenwood			
	FP800	Blender FP800	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	Plastic screw cap	Plastic screw cap	Plastic screw cap			
type	container	container	container			
SAMPLE ANALYSES						
Date sent for analysis	06-05-2010	06-05-2010	06-05-2010			
Method of transport/storage (e.g.	Refrigerated Van	Refrigerated Van	Refrigerated Van			
chilled)						
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) Ingredients list	ASDA Fresh Tastes Soy and Garlic Stir Fry Sauce Water, dark soy	Blue Dragon Hoi Sin & Garlic Stir Fry Sauce Water, sugar,	Tesco Chinese Stir fry sauce Water, soy sauce	Sainsbury's Chinese Sauce 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]	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	(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	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	5∘C	5∘C	5∘C	5∘C		
handling/preparation						
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	Kenwood	Kenwood	Kenwood		
	FP800	Blender FP800	Blender FP800	Blender FP800		
Quantity of each multiple sample	100g	100g	100g	100g		
Sample final weight			400g	g Composite sample		
Losses during procedure						
Sample storage/transport container	Plastic screw cap	Plastic screw cap	Plastic screw cap	Plastic screw cap		
type	container	container	container	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.	Refrigerated Van	Refrigerated Van	Refrigerated Van	Refrigerated Van		
chilled)						
Notes:						