



## TECHICAL REQUIREMENTS COOK AND DINE

All products:

- Ease of assembly using instructions provided, where applicable
- Size as specified in product specification
- Parts as specified in product specification
- Colour match with other items in the range
- All items must be food safe

Product family	Minimum Make Standard
Cookware	<ul style="list-style-type: none"> <li>• Vessels must be stable empty and filled when used on all hobs that are stated as being suitable.</li> <li>• Aluminium cookware must have a minimum of 2 rivets to secure the handle.</li> <li>• All glass lids should have steam vents.</li> <li>• All glass lids must be tempered glass and the edges should be ground to prevent weakness.</li> <li>• Encapsulated bases are preferred; alternatives must not be submitted unless agreed with the Development Technologist prior to submission.</li> <li>• There must be an indication on all cookware whether they are dishwasher safe and what type of hobs they are suitable for.</li> <li>• If handles are likely to become hot, this must be indicated when samples are submitted.</li> <li>• Stability angle is set at 15 degrees without exception both for empty and filled vessels.</li> <li>• Product weight and dimensions must be stated on the specification. Full components listings must be clear in the specification.</li> </ul>
Kitchen Utensils. including cutlery, knives, tools & gadgets	<ul style="list-style-type: none"> <li>• Handles must be firmly fitted so that the blade or cutlery is held firmly in place - handles must not turn or pull away.</li> <li>• All cutlery/kitchen tools and gadgets must be smoothly and evenly finished and have no sharp edges, other than those intended. Cutlery steel grade must be highlighted at range initiation.</li> <li>• All plastic components must be free from excess burrs and flashing.</li> <li>• Grades of plastic used must be given in detail on the product specification.</li> <li>• All gadgets/utensils including metal must be resistant to rust and corrosion.</li> <li>• Product specifications must include product weight and dimensions, also all components must be listed in full, details of materials must also be given.</li> </ul>
Wooden Items	<ul style="list-style-type: none"> <li>• Compliance with the ASDA timber sourcing policy is mandatory.</li> <li>• Moisture content of wood 8-12% maximum after production and throughout the distribution chain.</li> <li>• Steps must be taken in the process to ensure the product is free from any kind of infestation.</li> <li>• Fumigation must be demonstrated to the ASDA Development Technologist.</li> <li>• Product must be soundly constructed and free from sharp edges / splinters / loose knots / uneven lacquering / cracks and filler.</li> <li>• Where functionality is critical - items should be screwed together rather than pinned.</li> </ul>

Metal bakeware	<ul style="list-style-type: none"> <li>Aluminium bakeware must have a minimum of 2 rivets to secure any handle.</li> <li>All bakeware must be marked as to whether the item is dishwasher safe and state clearly the optimum performance temperatures.</li> <li>Bakeware must not warp at any time during use; also there should be no deterioration in any non-stick surface.</li> <li>Maximum temperature performance must be indicated in all product specifications.</li> <li>Product weight and dimensions must be included in the product specification and full details of material used must be given. Non-stick details must also be given in the product specification.</li> <li>Stability angle is set at 15 degrees without exception both for empty and filled vessels.</li> </ul>
Glass/ceramic oven to tableware	<ul style="list-style-type: none"> <li>All materials must be outlined in detail at product selection stage.</li> <li>All materials and products must be 'A' grade. Temperature performances must be declared at product selection stage.</li> <li>There must be no cracks, rough edges, chips, glaze runs or other visual defects.</li> <li>Pin marks must be minimal and must not detract from appearance.</li> <li>All items must be dishwasher, microwave and freezer safe where possible.</li> <li>Glass must be free from stress marks and flow marks.</li> <li>All bases must be smoothly finished.</li> <li>Stability angle is set at 15 degrees without exception both for empty and filled vessels.</li> </ul>
Plastic storage and general	<ul style="list-style-type: none"> <li>All plasticware must be free from sharp edges/flashing/burrs.</li> <li>There must be no deformation of shapes and no areas of matting (unless it is intended)</li> <li>The use of regrind must be agreed with the Development Technologist; it must not compromise the appearance, performance or toxicity level of the product.</li> <li>Stability angle is set at 15 degrees without exception both for empty and filled vessels.</li> <li>Any labelling or decals correctly and consistently positioned.</li> <li>Must be free from excessive or unpleasant odours.</li> <li>Any storage containers must state their capacity in litres or millilitres, maximum capacities will reflect containers with their lids fitted.</li> <li>All items must be marked whether they are dishwasher, microwave or freezer safe. Products with 'metal' banding, however, must state on packaging "Not suitable for use in microwave"</li> <li>Full details of plastic grade and manufacturing method must be highlighted in submitted specifications along with weight and dimensions.</li> </ul>
Glass/ceramic tableware	<ul style="list-style-type: none"> <li>Glass and ceramicware will be smoothly and evenly finished - particularly around any rim.</li> <li>There must be no cracks, rough edges, chips, glaze runs or other visual defects.</li> <li>Pin marks must be minimal and must not detract from appearance.</li> <li>Each piece must be free from ingress of parts or unsightly air bubbles.</li> <li>All lids will be easily lifted and where relevant airtight.</li> <li>Mugs/cups/teapots must not have hollow handles.</li> <li>Teapots must have sufficient hand room between the body and the handle, and all lid vent holes must be between 1 and 1.5mm diameter.</li> <li>Glass must be free from stress marks and flow marks.</li> <li>The base of the product must be flat and parts must be consistent in shape and size.</li> <li>Stability angle is set at 15 degrees without exception both for empty and filled vessels.</li> <li>Patterns must be evenly located with no variation in colour match (if hand painted some variation is acceptable).</li> <li>Any 'metal' banding must not rub off</li> <li>Ceramic mugs and teapots should not be manufactured using solely Dolomite.</li> <li>Products with 'metal' banding must state on packaging "Not suitable for use in microwave."</li> </ul>

Insulated Food Containers	<ul style="list-style-type: none"><li>• Glass vacuum flasks must be free from asbestos.</li><li>• Plastic bodies are to be free from sharp edges/flashing/burrs.</li><li>• Lids must be secure when closed and not leak.</li><li>• Care and use instructions must be included in the product specification along with product weight and dimensions.</li><li>• Wall thickness must be advised and any insulation detailed.</li><li>• Product performance must be declared and stated in the product specification.</li></ul>
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All products must be tested. Testing for each product must be agreed with the ASDA development technologist. Please view ASDA test requirements: Cook and Dine.