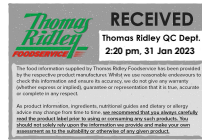


Product Specification

Date Issued: Oct 22

Issue number: 16



Product Name: Rich Sauces Ranch Dressing

Manufacturing Address: 34 Jubilee Road, Newtownards, Co Down BT23 4YH

Tel: 028 91819004

Fax: 028 91822089

Email: QA@richsauces.com

Out of Hours Contact: Neil Todd (Operations Manager)-07586110787

Ingredient Declaration: Rapeseed Oil, Water, Pasteurised Liquid **EGG**, Acidity Regulator: Acetic Acid, Sugar, Garlic Puree (1%) (*Garlic Puree, Acidity Regulator: Citric Acid*); Salt, Onion, Modified Starch, Basil (*Basil, Sunflower Oil, Salt, Antioxidant Ascorbic Acid*); **MUSTARD** Flour, Parsley, Lemon Concentrate, Stabiliser: Xanthan Gum, Preservative: Potassium Sorbate, Flavouring, Black Pepper, Antioxidant: Calcium Disodium EDTA. (**Allergens highlighted in bold and CAPITALS**)

<u>Product Description:</u>	<u>Nutritional Information</u>	<u>Country of Origin</u>
<p>Flavour: A creamy garlic dressing</p> <p>Colour: White with green speckles</p> <p>Texture: Pouring consistency</p> <p>Odour: Garlic and buttermilk</p>	<p>Typical Value per 100g</p> <p>Energy 2077kJ/504kcal</p> <p>Fat 52.0g</p> <p><i>of which Saturates 4.0g</i></p> <p>Carbohydrate 3.9g</p> <p><i>of which Sugars 2.7g</i></p> <p>Protein 1.3g</p> <p>Salt 1.3g</p>	<p>United Kingdom</p> <p>Storage Instructions</p> <p>Ambient product, refrigerate once opened, use within 6 weeks and within best before date.</p> <p>Shelf Life</p> <p>10 months from date of manufacture.</p>

Allergen Information

<u>Suitable For:</u>	<u>Handled on Site</u>
Gluten Free Yes	Cereals (containing Gluten) Yes
Vegans No	Eggs Yes
Vegetarians Yes	Soybeans Yes
Halal Not certified	Milk Yes
Kosher Not certified	Peanuts No
	Nuts No
	Celery Yes
	Fish Yes
	Mustard Yes
	Sesame Yes
	Sulphur Dioxide Yes
	Lupin No
	Molluscs No
	Crustaceans No



This specification is valid on the date issued

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Microbial Standards and Foreign Bodies

<u>Foreign Body</u>	<u>Microbiological Standards:</u>	<u>Target</u>	<u>Unacceptable</u>
Foreign body policies in place	Total Viable Count (cfu/g)	<1,000	>100,000
<ul style="list-style-type: none"> • Incoming Oil Filtered • Powder Sieves in Place • Metal Detection <ul style="list-style-type: none"> ○ 3.5mm Ferrous ○ 4.5mm Non-Ferrous ○ 6.0mm Stainless Steel 	Enterobacteriaceae (cfu/g)	<100	>1,000
	Yeasts & Moulds (cfu/g)	<100	>1000
	Salmonella (in 25g)	not detected	detected
	Bacillus cereus (cfu/g)	<100	>1,000

Final Product Information

Pack Size: 2 x 2.25Ltr e	<u>2.25Ltr Container Dimensions</u>	<u>Container Material:</u>
Product code: RSRANDRS2.25x2	Height: 24.32cm	Polypropylene (pp)
Product pH: 3.78 – 3.93	Width: 10.4cm	<u>Lid Material</u>
Inner Barcode: 5060051292378	Depth: 13.2cm	Polypropylene (pp)
Outer Barcode: 15060051292375	<u>2.25Ltr Pallet Configuration</u>	<u>Lid Colour</u>
	41 x 5 high = 205 per pallet	Blue
	<u>Pallet Dimensions</u>	
	1200 x 1000mm Standard Pallet	
	<u>Pallet Height</u>	
	135cm	

Ink Coding The following information will be printed onto the side of each container: best before date, line number, production time and bucket number e.g., BB15/11/23 L4 12:10 125

Legislation This product complies with all the statutory and regulatory requirements applicable to its manufacture.

Specification Completed: 25/10/22



This specification is valid on the date issued