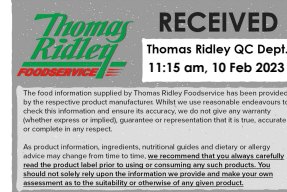


# Product Specification

Date Issued: Oct 22

Issue number: 22



## Product Name: Rich Sauces Honey and Mustard 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, White Wine Vinegar, Honey (8%), **MUSTARD** (6%) (*Water, MUSTARD Seeds, Spirit Vinegar, Salt*); Sugar, **MUSTARD** Seeds, Salt, **MUSTARD** Flour, Black Pepper, Stabiliser: Xanthan Gum, Paprika, Preservative: Potassium Sorbate, Herb. **(Allergens highlighted in bold and CAPITALS)**

### Product Description:

**Flavour:** A sweet honey and mustard oil based dressing.

**Colour:** Pale Brown

**Texture:** Pouring consistency with small particles of mustard

**Odour:** Vinegar and mustard

### Nutritional Information

#### Typical Value per 100g

Energy	1964kJ/478kcal
Fat	48.0g
<i>of which Saturates</i>	3.6g
Carbohydrate	11.0g
<i>of which Sugars</i>	10.0g
Protein	1.1g
Salt	1.4g

### Country of Origin

United Kingdom

### Storage Instructions

Ambient product, refrigerate once opened, use within 6 weeks and within best before date.

### Shelf Life

7 months from date of manufacture.

## Allergen Information

### Suitable For:

Gluten Free	Yes
Vegans	No
Vegetarians	Yes
Halal	Not certified
Kosher	Not certified

### Handled on Site

Cereals (containing Gluten)	Yes	Fish	Yes
Eggs	Yes	Mustard	Yes
Soybeans	Yes	Sesame	Yes
Milk	Yes	Sulphur Dioxide	Yes
Peanuts	No	Lupin	No
Nuts	No	Molluscs	No
Celery	Yes	Crustaceans	No



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## Product Name: Rich Sauces Honey and Mustard Dressing

### 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"> <li>• Incoming Oil Filtered</li> <li>• Powder Sieves in Place</li> <li>• Metal Detection                             <ul style="list-style-type: none"> <li>○ 2.5mm Ferrous</li> <li>○ 2.5mm Non-Ferrous</li> <li>○ 3.5mm Stainless Steel</li> </ul> </li> </ul>	Enterobacteriaceae (cfu/g)	<100	>1,000
	Yeasts & Moulds (cfu/g)	<100	>1000
	Salmonella (in 25g)	not detected	detected

### Final Product Information

<b>Pack Size:</b> 2 x 2.25Ltr e  <b>Product code:</b> RSHONMUS2.25X2  <b>Product pH:</b> 3.50 – 3.65  <b>Inner Barcode:</b> 5060051290329  <b>Outer Barcode:</b> 15060051290326	<b><u>2.25Ltr Container Dimensions</u></b>  <b>Height:</b> 24.32cm <b>Width:</b> 10.4cm <b>Depth:</b> 13.2cm	<b><u>Container Material:</u></b>  Polypropylene (PP)  <b><u>Lid Material</u></b>  Polypropylene (PP)  <b><u>Lid Colour</u></b>  Blue
	<b><u>2.25Ltr Pallet Configuration</u></b> 41 x 5 high = 205 per pallet  <b><u>Pallet Dimensions</u></b> 1200 x 1000mm Standard Pallet  <b><u>Pallet Height</u></b> 135cm	

**Ink Coding** The following information will be printed onto the lid of each container: best before date, line number, production time and container number e.g. BB15/11/23 L5 12:10 125

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

Specification Completed: 20/10/22



This specification is valid on the date issued