

SEASONERS FINE FOODS LIMITED

Product Data Sheet

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Product Name: Seasoners Pickled Red Cabbage Ingredient % Country of Origin Cabbage 52 UK Water UK Acetic Acid EU Sodium Metabisulphite EU	Declared Weight: 2.25Kg (Drained Weight 1.17 Kg) Durability: 2 Years Ingredient Listing: Cabbage, Water, Acidity Regulator (Acetic Acid), Preservative (Sodium METABISULPHITE). Warnings: Contains - SULPHITES Storage Instructions Once opened keep refrigerated & consume within 6 weeks Usage Instructions None Coding Format Lot Number / Time / BBE / Month / Year 1001 12:26 BBE JAN 2023
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Nutritional Information:	Energy (kJ)	Energy (kcal)	Protein	Carbo - hydrate	of which sugars	Fat	of which satuates	Fibre	Salt	
(Figures given are Typical per 100g)	133	32	1.7	4.1	4	0.4	0.1	2.4	0.1	

Allergens & Product Suitability						
Free From	Yes / No	Comment	Free From	Yes / No	Comment	
Cereals containing gluten	YES	Used on site	Genetically Modified Material	YES		
Crustaceans	YES		Irradiated Material	YES		
Eggs	YES	Used on site	Starches	YES		
Fish	YES		Artificial Colours	YES		
Peanuts	YES		Natural Colours	YES		
Soybeans	YES	Used on site	BHA / BHT	YES		
Milk (including lactose)	YES	Used on site	Preservatives	NO		
Nuts	YES	Used on site	Monosodium Glutamate	YES		
Celery	YES	Used on site	Other Additives - Acidity Regulator	NO	Acetic Acid	
Mustard	YES	Used on site	Yeast & Yeast Extracts	YES		
Seasame	YES	Used on site				
Sulphur Dioxide & Sulphites	NO	In recipe	<u>Suitable For</u>			
Lupin	YES		Vegetarians	YES		
Molluscs	YES		Vegans	YES		

Product Standards					
Microbiological Criteria	Target	Maximum	Packaging Details	Material	Weight
Total Viable Count / g	< 1000	< 10,000	Primary (Container)	Plastic	104g
Yeasts & Moulds / g	< 20	< 200	Primary (Cap/Lid)	Plastic	12g
Coliforms / g	< 20	< 200	Primary Label	Paper	5g
E.coli / g	< 10	< 100	Secondary	Cardboard	35g
Enterobacteriaceae / g	< 10	< 100	Secondary Label	None	
S.aureus / g	< 20	< 200	Shrink Wrap	Plastic	25g
B.cereus / g	<20	< 200	Layer Cards	Cardboard	3kg
Salmonella spp. / 25g	Not Detected		Pallet	Wood	35 Kg
Listeria spp. / 25g	Not Detected		Pallet Wrap	Plastic	100g

Chemical Criteria	Target	Tolerance	Tested	Palletisation	
Acid	3.85	+/- 0.15	Each Batch	Units per Case	2
				Cases per Layer	28
				Layers per Pallet	5
				Cases per Pallet	140

NOTE: The contents of this specification will be deemed accepted unless otherwise advised within 14 days of the date of issue.