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As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.



GRACE FOODS UK LIMITED


Product specification

1. Product Code:	Grace Foods UK	428920 ESO040
	Supplier	Enco Ltd(Corwen)
2. Product Name (As appears on packaging):	Louisiana Cajun Hot Sauce (Jumbo)	
3. Brand Name:	ENCONA	
4. Country of origin:	UK	
5. Factory Approval Code:		

6. Product Description and intended consumers:

Note: Provide descriptive product name and important characteristics of final product which are intended to affect product safety(eg. Water activity, pH, salt content etc.) and nominate scope of consumers for which the product is intended for

A hot fiery fruity sauce, made to a classic recipe. A CIMSCEE stable sauce with a pH <3.2. It can be used as a table sauce or for use as an ingredient in cooking. Consumers may include the elderly, infants and allergy sufferers.

7. Packaging

7.A) Quantity per case:

6

7.B) Inner unit packaging:

Material	Weight (g)
Cardboard / Paper	1.4
Plastic	2.4
Aluminium	
Other Steel/Metal	180.8
Glass	
Other: (Please state other)	

7.C) Outer unit packaging:

Material	Weight (g)
Cardboard / Paper	13.9
Plastic	5.1
Aluminium	
Steel	
Glass	
Other: (Please state other)	

7.D) Packaging Information:

Packaging Type (primary, secondary..)	Description (e.g. bottle, closure..)	Material (glass, plastic, paper..)	Dimensions (mm)	Weight (g)	Supplier (name)	Please state if packaging is recyclable, biodegradable or both from the drop downs below
Primary	Bottle	Glass	38x38x188	180.8		
Primary	Cap	Plastic		1.8		
Secondary	Capsule	Plastic / foil		0.6		
Secondary	Label	Paper	32 x 110	1.4		
Secondary	Tray	Cardboard	40x130x85	12.9		
Secondary	Shrinkfilm	Plastic		5.1		
Secondary	ITF Label	Paper	73x108	1		

7.E) Packaging Requirement (Food Contact Materials)
Do you have a proper packaging material Traceability in place?

Please Choose Yes or No From the Drop Downs Below

Yes

Does the packaging conform to relevant UK & EU packaging material legislations

Yes

Does the packaging material conform to relevant UK & EU packaging Migration and heavy metals legislations
Note:Packaging must not transfer its constituents into food to the detriment of the food's safety & quality

Yes

If Modified Atmospheric Packaging used then indicate the composition of packaging gases used if applicable.

N/A

Is material BPA free?

Yes

8. Declared Product weight/ Volume :
** For each individual product

Note: Weight/capacity marking shall be in metric gram (g/kg) or litre (ML/L)

8. A	Gross Weight (g/kg)	
8. B	Net weight (g/kg) <i>*if liquid product please fill in 8.C in addition to 8. B)</i>	
8. C	Net Volume (ML/L) <i>*only fill in if liquid product</i>	142ml
8. D	Drained weight (g/kg) (if applicable)	

9. Ingredient declaration:

Note: Ensure a complete list of ingredients is provided in descending order by weight. Where compound ingredients are used, these must be broken down to provide details of each individual ingredient.

Ingredient	Is a Compound Ingredient?	Compound Ingredient Breakdown	Additives yes/no If Yes, please give further details in section 10	% Breakdown <i>Note: Ranges will be accepted</i>	Supplier Name	Country of Origin	Source of Ingredient i.e. Animal, vegetable, mineral, natural and synthetic
Water						UK	
Cayene Pepper Mash (Cayenne Peppers, Salt)						Costa Rica	
Acetic Acid						UK	
Salt						UK	
Xanthan Gum						EU/China	
Potassium Sorbate						EU/China	

10. Additives:

Note: List out all additives and processing aids used in the product(colours, preservatives, flavours, Stabilizers, Sweeteners, Antioxidants, Acidity regulators etc.);

Name	Is Carry Over from Compound Ingredient?	E Number	Function	Source(Veg/Animal/Artificial)	Quantity(% ,ppm, µg mg, g etc.) of the finished product
Xanthan Gum		E415	Stabiliser		
Potassium Sorbate		E202	Preservative		

11. Details of Genetically Modified Materials

Please Choose Yes or No From the Drop Down Below

11.A) Does the product/ingredient* contain genetically modified material? If Yes, please give details of the GMO materials used and if No please give details conforming if IP, PCR negative in the box below

No

11.B) Has the product/ingredient* been significantly changed by the use of genetically modified material? If Yes, please give details in the box below

No

11.C) Can you guarantee that all raw materials are traceable back to source, including GM verification, of all suspected raw materials including animal feed?

Yes

Note: If Yes, please give details of the traceability level in the box below.

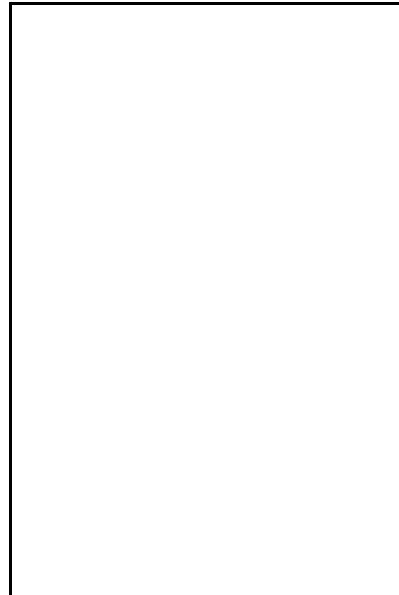
12. Microbiological Standards (Measuring Unit cfu/g)			
Test	Specification		Frequency of Testing
	Target Upper Limit	Unacceptable	
Total Plate count (/g)	<10,000	>10,000	Annual
Yeasts (/g)	<100	>100	Annual
Moulds (/g)	<100	>100	Annual
Coliforms (/g)	<10	>10	Annual
E.coli (/g)	<10	>10	Annual
Salmonella (/ 25g)	ND	Present	Annual
Staph.aureus (/g)	<20	>20	Annual
Bacillus Cereus (/g)	<20	>20	Annual
Others: (Please state others)			

13. Nutritional Information		Please choose g or ml below	
Typical values	Per 100ml	Per serving g/ml	Are Values based on Analytical / Calculated
Energy kJ / kcal	30Kj/7Kcal		Analytical
Protein (g)	<0.5		Analytical
Carbohydrate (g)	0.7		Analytical
Of which: Sugars (g)	<0.5		Analytical
Polyols (g)			
Starch (g)			
Fat (g)	<0.5		Analytical
Of which: saturates (g)	0.1		Analytical
Mono-unsaturates (g)			
Poly-unsaturates (g)			
Trans-Fatty Acids(g)			
Fibre (g)	1		Analytical
Sodium (g)			
Equivalent as Salt (g)	2.3		Analytical
Ash (g)			
Special Claims (e.g. Vitamins & minerals)	1)		
	2)		
	3)		
	4)		
	5)		
	6)		
	7)		
	8)		

	9)
	10)

14. Quality Attributes			
(Physical and chemical tolerances applied)	Target	Tolerance allowed	Frequency of Test
pH	2.7	<3.0	Every Batch
Acidity		>2.3	Every Batch
Preservatives			
Moisture			
Viscosity			
Drained Weight(if applicable)			
Other.....			
Organoleptic Properties	Target	Reject	Frequency of Test
Appearance	Refer to Product attribute sheet		Every Batch
Texture	Refer to Product attribute sheet		Every Batch
Taste	Refer to Product attribute sheet		Every Batch
Aroma/Odour	Refer to Product attribute sheet		Every Batch
Colour	Refer to Product attribute sheet		Every Batch
Other.....			
Physical properties	Target	Tolerance	Frequency of Test
Piece Size (If applicable)			
applicable) (Length, Weight, Height)			
Weight per unit			

Please attach a standard picture of the opened product below



15. Product Shelf Life

15.A) Total Product life from the date of manufacturing
Note: in days

20 months

15.B) Shelf life after opening
Note: in days

For best flavour store in the fridge once opened and consume within 8 weeks.

Please Choose Yes or No Below

16. Shelf Life Validation (Do you conduct tests to determine shelf life?)

Yes

a) If Yes, Attach a document to support the shelf life given to the product (Copy of shelf life test on Microbiological, Chemical physical & Organoleptic parameters need to be provided)

If No, Please explain how shelf life was determined

17. Batch marking applied for traceability

17.A) Format of Coding System used (batch code/date code):

Note: describe coding system used to mark batch and durability date on products for complete traceability

MM.YYYY
Date Code + IBC Number + Time
11.2017
6085/1 14.00

17.B) Location and format on inner unit:
BBE + Date Code + IBC Number + Time on back label above EAN Code (format as above)

18. Describe Storage Conditions:
18.A) Product Storage Conditions
Ambient, Dry conditions

18.B) Storage instructions including durability once opened

Ambient, Dry conditions

Please choose delivery condition below and state temperature targets further below

19. Delivery Temperatures

Ambient

Target Temperature °C	Minimum Temperature °C	Maximum Temperature °C

20. Process Description (Process Flow Diagram)

Attach the process flow diagram from raw materials intake to the finished product

REFER TO HACCP

****Note: Describe critical control points in the process**

Process Step	CCP no.	Hazard	Preventive Measure	Monitoring Procedure	Monitoring Frequency
REFER TO HACCP					

22. Quality control
Note: Describe quality control checks that are undertaken and their frequency in the process
 22.A) Raw materials

Complete Raw Material Intake check sheet. Record batch codes. Check Certificates of analysis / conformance

22.B) Processing

Complete QC Checks - pH & Acidity. Record all batch codes on Kettle Sheets

22.C) Finished Product

Note-Please indicate the products are metal detected and describe the sensitivity

Inversion check, Weight checks, Visual Checks, Metal Detection, Label & Code Checks, ITF Label Checks

22.D) Weight Checks (Net)

Minimum (g)	Average (g)
142ml - SG taken daily	

23. Barcodes

EAN (Inner unit):	50761203
ITF (Outer unit):	05012389101198

24. Pallet details

Units per layer:	107
Units per pallet:	428
Approximate GROSS pallet weight (kg):	940kg

25. Case details

Length:	130mm
Height:	195mm
Width:	85mm
GROSS Weight(kg):	2.13kg
NET Weight(kg):	0.93kg

26. Dietary Intolerance

This Product contains:
Celery / Celeriac (and products thereof)
Crustaceans and its products
Dairy / Dairy Products
Egg / Egg products
Fish / Fish Products
Lupin/Lupin derivatives
Molluscs and its products
Mustard (and products thereof)
Sesame Seed / Products
Soya / Soya Products
Sulphur dioxide / Sulphites >10mg/kg
Nut and nut products: Please specify : Select which nuts are in this product.
Peanuts / Peanut products:
Almond nuts
Hazelnuts :
Walnuts :
Cashew nuts :
Pecan nuts :
Brazil nuts :
Pistachio nuts :
Macadamia nuts :
Queensland nuts :
Tree nuts:
Pine nuts:
Cereals containing Gluten Please specify :
Wheat (and products thereof) :
Rye (and products thereof) :
Barley (and products thereof) :
Oats (and products thereof) :
Spelt (and products thereof) :
Kamut (and products thereof) :
Other materials of potential concern
Additives
Artificial Antioxidants:
Artificial Colours:
Added natural colour
Artificial Flavourings
Flavour Enhancers:
Artificial Preservatives:

Present in Product	Present within same production environment /line	Handle within processing establishment
Yes or No	Yes or No	Yes or No
No	No	Yes
No	No	No
No	No	Yes
No	No	No
No	No	Yes
No	No	No
No	No	No
No	Yes	Yes
No	No	No
No	No	Yes
No	No	Yes
No	No	No
No	No	No
No	No	No
No	No	No
No	No	No
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No	No	No
No	No	No
No	No	No
No	No	No
No	No	No
No	No	No
No	No	Yes
No	No	No
No	No	Yes
No	No	No
No	No	No
No	Yes	Yes
No	No	No
No	No	No
No	Yes	Yes
No	No	No
No	No	No
No	Yes	Yes
No	Yes	Yes

Benzoates	No	No	No
Artificial Sweeteners:	No	No	No
Maize and Maize derivatives	No	Yes	Yes
Hydrogenated Vegetable Oil/Fat :	No	No	No
Hydrolysed Vegetable Protein	No	No	No
Irradiated ingredients	No	No	No
Animal Products (Non-dairy)	No	No	Yes
Beef and beef derivatives(e.g. stocks, beef extract, beef gelatine, beef fat etc)	No	No	No
Pork and pork derivatives (e.g.stocks, pork extract, pork gelatine, pork fat etc.)	No	No	No
Lamb, Mutton and their derivatives (e.g.stocks, Lamb extract, Lamb gelatine, Lamb fat etc.)	No	No	No

27. Product suitability / Certification

The product is suitable for:
Halal Diets (Is Suitable and/or Is Certified?)
Kosher Diets (Is Suitable and/or Is Certified?)
Coeliacs (Free from gluten) (Is Suitable?)
Vegan diets (Free from all animal products and products of living animals) (Is Suitable and/or Is Certified?)
Vegetarians [Ovo-lacto] (May contain products of living animals (e.g. milk, eggs, honey etc and their derivatives) (Is Suitable and/or Is Certified?)
Organic Certified (Is Certified?)

Is Suitable	Is Certified
Yes	No
Yes	No
Yes	
Yes	
Yes	
No	

28. Describe the measures in place to prevent the potential risk of any cross contamination with allergens. If there are cross contamination risks, please list out the risks

Allergens are stored seperatley, colour coded utensils are used for weighing out Allergens, specific cleaning schedules inplace.

29. Illegal Dye Control

Note: Chilli powder, Curry powder, Paprika, Turmeric and seasonings since 2003 are not permitted to contain the following illegal food dyes; Sudan I – IV, Butter Yellow, Metanil Yellow, Sudan Red B, Sudan Red 7B, Orange Red G, Rhodamine B, Orange II, Para Red, Toluidine Red, Sudan Red G. Nor are spices allowed to contain the following colours Annatto, Bixin, Norbixin (European commission decision 2003/460/EC & 2004/92/EC)

29.A) If the product contains chilli powder, chilli mixes, curry powder and paprika,turmeric, confirm the ingredients are free from illegal food dyes and non permitted food colours?

Yes/No	Frequency of Testing
Yes	on delivery

29.B) Please confirm that a certificate of analysis can be provided for all batches which confirm the absence of illegal food dyes?

Yes/No
Yes

30) Please attach the most up to date labels of the product below:

31. Supplier Obligation

The supplier must comply with all relevant United Kingdom and European Community Legislation and all relevant legal and food safety criteria. The supplier must agree to comply with Grace Foods UK Ltd Conditions of Supply. The supplier is responsible for ensuring that all the relevant analytical, quality and food safety and process control records are held and maintained for a minimum of three years from date of supply to Grace Foods UK Ltd. These records must be made available to representatives of Grace Foods UK Ltd upon request. All the products delivered to us shall comply with the relevant product specification. The supplier is responsible for informing Grace Foods UK Ltd in writing in advance of any proposed change of formulation, manufacturing process or packaging materials cess of any materials used to produce the product to be supplied to Grace Foods UK Ltd. No change is to be made without the prior knowledge and prior written agreement of Grace Foods UK Ltd. Supplier is required to accept responsibility for the accuracy, legality & relevance of the information supplied within this specification.

The supplier must review the specifications of the products every two (2) years and send Grace Foods UK Ltd. a copy of the reviewed document which should be signed and dated. This review period is a requirement of the industry standards in UK and EU.

Please indicate the current Version of your product spec. (Revision/Issue number)

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Note: Please do not change the document reference details in the header and the footer of this document

Note: make sure any attachment requests in the form are completed before sending

Authorised by supplier/manufacturer

(Name):

Date:

4.8.22

On behalf of Grace Foods UK Ltd (Name):

Date:

Marzia Maiorano
17/08/2022