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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**

<b>1. Product Code:</b>	Grace Foods UK 428941 (ESO012)
	Supplier Enco Ltd(Corwen)
<b>2. Product Name (As appears on packaging):</b>	West Indian Smooth Papaya Hot Pepper Sauce
<b>3. Brand Name:</b>	ENCONA
<b>4. Country of origin:</b>	UK
<b>5. Factory Approval Code:</b>	

**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, fruity smooth sauce, made to a classic recipe. A CIMSCEE stable sauce with a pH <3.5. 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.

<b>7. Packaging</b>	
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	
Habanero Mash	Yes	Habanero Mash, Scotch Bonnet Peppers, Salt, Acetic Acid				Costa Rica	
Papaya Conc.				4.00%		Brazil	
Acetic Acid (80%)	Yes					UK	
Onion Powder						Egypt	
Salt						UK	
Mustard Powder						USA	
Xanthan Gum			Yes			EU/China	
Modified Starch						EU	
Potassium Sorbate			Yes			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
Xantha 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.*

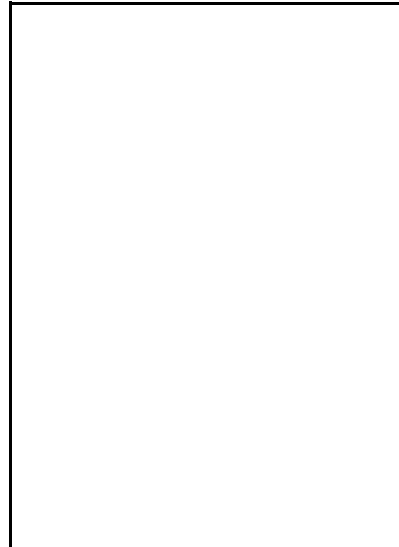
12. Microbiological Standards (Measuring Unit cfu/g)			
Test	Specification		Frequency of Testing
	Target Upper Limit	Unacceptable	
Total Plate count (/g)	<10,000	>10,000	Annual
Yeasts (/g)	<100	>100	Annual
Moulds (/g)	<100	>100	Annual
Coliforms (/g)	<10	>10	Annual
E.coli (/g)	<10	>10	Annual
Salmonella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

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	120Kj/29Kcal		Analytical
Protein (g)	0.9		Analytical
Carbohydrate (g)	3.7		Analytical
Of which: Sugars (g)	2.8		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)	2.9		Analytical
Sodium (g)			
Equivalent as Salt (g)	5.1		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	3	<3.2	Every Batch
Acidity		>2.5	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

18 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 + Timer 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

Keep refrigerated once opened.

**19. Delivery Temperatures**

Please choose delivery condition below and state temperature targets further below

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

See attached flow diagram



**21. HACCP Control Chart**

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

Process Step	CCP no.	Hazard	Preventive Measure	Monitoring Procedure	Monitoring Frequency
See CCP chart					

**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*

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):	50761159
ITF (Outer unit):	05012389523044

24. Pallet details

Units per layer:	107
Units per pallet:	428
Approximate GROSS pallet weight (kg):	932kg

25. Case details

Length:	130mm
Height:	195mm
Width:	85mm
GROSS Weight(kg):	2.11kg
NET Weight(kg):	0.91kg



Benzoates	No	No	No
Artificial Sweeteners:	No	No	No
Maize and Maize derivatives	Yes	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	No
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)

428941 ESO0112 / 7

**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/manufacture

(Name):

Date:

4.8.22

On behalf of Grace Foods UK Ltd (Name):

Date:

Marzia Maiorano
17/08/2022