# **Product Specification**





### **Product Name: Rich Sauces Caesar 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 (9%), Sherry Vinegar, Spirit Vinegar, Vegetable Stock (*Salt, Maltodextrin, Yeast Extract, Sugar, Onion, Carrot Extract, Rapeseed Oil, Tomato, CELERY, Lovage*); Anchovy Essence (*Anchovies (FISH), Salt, Emulsifier: Tragacanth Gum, Acidity Regulator: Acetic Acid*); Parmesan Flavouring (1%)(MILK, WHEAT), Sugar, Garlic Puree (1%) (*Garlic Puree, Acidity Regulator : Citric Acid*); Salt, Worcester Sauce (*Malt Vinegar (BARLEY), Water, Spirit Vinegar, Tamarind Extract, Sugar, Molasses, Colour: Caramel, Onion Powder, Garlic Powder, White Pepper, Cloves, Paprika*); Stabiliser: Xanthan Gum, MUSTARD Flour, Preservative: Potassium Sorbate, Black Pepper. (Allergens highlighted in bold and CAPITALS)

Product Description:	Nutritional Information	Country of Origin
Flavour: A salad dressing made	Typical Value per 100g	United Kingdom
with egg, cheese and	Energy 2183kJ/531kcal	Storage Instructions
garlic.	Fat 57.0g of which Saturates 4.5g	Ambient product, refrigerate once opened, use within 6 weeks and within best before
Colour: Cream	Carbohydrate 2.8g	date.
Texture:Smooth and of pouring consistencyOdour:Parmesan Cheese	of which Sugars1.6gProtein1.7gSalt1.6g	<u>Shelf Life</u> 5 months from date of manufacture.

#### **Allergen Information**

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



## **Product Specification**



## **Product Name: Rich Sauces Caesar Dressing**

### **Microbial Standards and Foreign Bodies**

Foreign Body	Microbiological Standards:	<b>Target</b>	<u>Unacceptable</u>	
Foreign body policies in place				
Incoming Oil Filtered	Total Viable Count (cfu/g)	<1,000	>100,000	
Powder Sieves in Place	Enterobacteriaceae (cfu/g)	<100	>1,000	
Metal Detection	Yeasts & Moulds (cfu/g)	<100	>1000	
o 3.5mm Ferrous				
o 4.5mm Non-Ferrous	Salmonella (in 25g)	not detected	detected	
o 6.0mm Stainless	Bacillus <i>Cereus</i> (cfu/g)	<100	>1,000	
Steel			_,	

#### **Final Product Information**

Pack Size: $2 \times 2.25$ Ltr $e$	2.25Ltr Container Dimensions	Container Material:	
Product code: RSCAEDRS2.25X2	Height: 24.32cm   Width: 10.4cm   Depth: 13.2cm	Polypropylene <u>Lid Material</u>	
<b>Product pH:</b> 3.85 – 4.00	2.25Ltr Pallet Configuration	Polypropylene	
Inner Barcode: 5060051290114	$41 \times 5 \text{ high} = 205 \text{ per pallet}$	Lid Colour	
Outer Barcode: 15060051290111	Pallet Dimensions 1200 x 1000mm Standard Pallet	Blue	
	<u>Pallet Height</u> 135cm		
Ink Coding The following information will be printed onto the side of each container: best before date, line			

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

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

Specification Completed: 20/10/22

