



Product Specification

PRODUCT CODE RAW NUMBER		BI-2134 RAW-0297	
BARCODE NUMBER		5013923021347	
SUPPLIER NAME & ADDRESS		BI LIMITED UNIT 21-22, Kernan Drive, Loughborough LE11 5JF	
TELEPHONE NUMBER		0150 9631650	
FAX NUMBER		0116 2766187	
E-MAIL ADDRESS		info@bilimited.com	
SEDEX NUMBER		ZC1082483	
STORAGE TEMP. <25°C	Store in a dry place away from direct sunlight and other heat sources	UNIT PER OUTER	6
SHELF LIFE	12 MONTHS	LAYERS PER PALLET	5
UNIT WEIGHT e	1225g e	CASES PER PALLET	140
CASE WEIGHT e	7.520g e	CASES PER LAYER	28

INGREDIENT LIST (In descending order by weight)

CAYENNE MASH (CAYENNE PEPPER(CAPSICUM ANNUUM), SALT, ACETIC ACID(E260)), WATER, SPIRIT VINEGAR, SUGAR, SALT, RAPESEED OIL, LEMON JUICE CONCENTRATE, STABILISER (XANTHAN GUM), SPICE, ACIDITY REGULATOR (CITRIC ACID - E330), PRESERVATIVE (POTASSIUM SORBATE), GARLIC POWDER.

PACKAGING MATERIAL

INNER		OUTER		
BOTTLES-0001	NATURAL 1 LITRE HDPE 38MM NECK		LABELS-0308 X2	WHITE 90MM X 65MM
CAPS-0012	55mm WHITE UPSIDE-DOWN CAP WITH		WOODEN PALLET/LAYER	OVERWRAP
	VALVE		PAD	
ORGANOLEPTIC PROPERTIES				
PHYSICAL APPEARANCE		BRIGHT ORANGE WITH SMALL RED FLECKS OF CHILLI		
COLOUR BRIGHT ORAI		NGE WITH SMALL RED FLECKS OF CHILLI		
FLAVOUR		VERY HOT AN	D SPICY CHILLI	
TEXTURE		SMOOTH		
AROMA		ACIDIC, CHILL	1	



ISSUE NUMBER: 2	ISSUED BY: M. CIECHORSKA	
REFERENCE: BI-2134		
AUTHORISED BY: TECHNICAL DEPT	DATE: 02/08/2022	

QUALITY MANAGEMENT/ CONTROL

All products are manufactured and packed within H.A.C.C.P. guidelines in compliance with the requirements of the British Retail Consortium Global Standard for Food Safety and in accordance with Good Manufacturing Practices. All staff are trained to Basic Food Hygiene Level.

PROCESS DESCRIPTION

Ingredients are added to cooking vessel, heated to 75°C, and held for 15 minutes, product is cooled & discharged via metal detector into an aseptic IBC lined pallecon. Product is held for QC checks before packing. Bulk IBC is connected to pump & product is volumetrically filled to weight. Finished product is check-weighed every 30 minutes.

PHYSICAL PROPERTIES		MICROBIOLOGICAL SPECIFICATIONS			
Free from foreign bodies.			TARGET	REJECT	
CHEMICAL PROPERTIES		TVC	< 10 cfu/g	>10,000 cfu/g	
рН	<3.5	Coliforms	< 100 cfu/g	>500 cfu/g	
		S aureus	< 10 cfu/g	>100 cfu / g	
		Yeasts & Moulds	< 10 cfu/g	>500 cfu/g	
		Lactobacillus spp.	< 10 cfu/g	>500 cfu/g	
		E coli	< 10 cfu/g	>10 cfu/g	
NUTRITI	NUTRITIONAL INFORMATION (per 100g as supplied)				
PARAMET	ER		TYPICAL VALUE		
Energy			65kcal		
Energy		274kJ			
Fat		2.8g			
Of Which saturates		0.2g			
Carbohydrate Total		6.9g			
Of which sugars		5.9g			
Protein		0.1g			
Salt		8.4g			

SHELF LIFE, LABELLING & BATCH CODING		
SHELF LIFE	12 months (Once open refrigerate & enjoy within 6 week)	
SHELF LIFE ONCE OPENED	REFRIGERATE & ENJOY WITHIN 6 WEEKS	
PRODUCTION BATCH CODE	Julian date code- i.e., 7012= 12/01/2020	
LABELLING	Product Name, Production Batch Code. Ingredients, Quantity & Weight	



ALLERGEN INFORMATION			
ITEM	Present	Source	ALLERGY ADVICE:
	Yes / No		CONTAINS
Peanuts & products thereof	No		
Other nuts & products thereof	No		
Eggs & products thereof	No		
Fish & products thereof	No		
Shellfish (Crustaceans & Molluscs) & products thereof	No		
Milk & dairy products	No		
Soybeans & products thereof	No		
Cereals containing gluten & products thereof	No		
Celery & products thereof	No		
Mustard & products thereof	No		
Sulphur dioxide & Sulphite (at levels above 10mg/kg SO ₂)	No		
INTOLLERANCE DATA & ADDITIVES - This product is free fro	om		
	Yes / No	(Contains
Maize derivatives	Yes		
Gluten	Yes		
Soya / Soya Products	Yes		
Animal derivatives (excluding dairy)	Yes		
Colours	Yes		
Flavourings	Yes		
Preservatives	No	Potassium sorb	ate E202
Fruit & derivatives	No	Lemon Juice	
Other Additives	No	Xanthan gum E	415
Seeds / seed oil	No	Rapeseed Oil	
Added sugar	No	Sugar	
Added salt	No	Salt	
Garlic	No	Garlic Powder	
Sweeteners	Yes		
All GM ingredients (including processing aids)	Yes		
Suitable for vegetarians	Yes		
Suitable for vegans	Yes		
Suitable for coeliacs	Yes		
Suitable for Halal diet	No	Not certified	
Suitable for Kosher diet	No	Not certified	



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Please complete the following Customer Approval sections below. If you are satisfied with the content of the specification, please post a copy of the signed specification to the address above marked for the attention of the Technical Department.

If we do not receive a signed copy of the specification with 14 days, we will assume that you have accepted the updated specification.

On behalf of B I (Europe) Limited	Customer Approval
<u>Signed: Giechorska</u> .	Signed: .
<u>Name: Malgorzata Ciechorska</u>	<u>Name:</u> .
Position : Technical Manager	Position : .
Date : 02/08/2022	Date : .