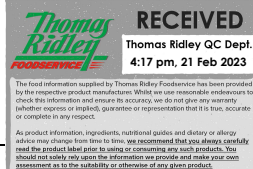


**SEASONERS FINE FOODS LIMITED**  
**Product Data Sheet**



<b>Head Office &amp; Manufacturing Site</b> The Old Peeling Station Moston Road Middleton Junction Manchester M24 1SF Telephone/Fax: 0161 643 9600 Website: www.seasoners.co.uk	<b>Contacts</b> Commercial Stewart Muller <a href="mailto:sales@seasoners.co.uk">sales@seasoners.co.uk</a> Technical Aaron Muller <a href="mailto:aaron@seasoners.co.uk">aaron@seasoners.co.uk</a>	
	(Empty space for additional contact information)	

<b>Product Name: BOLOGNESE SAUCE</b> <b>Ingredient QUID</b> Chopped Tomato 46% Tomato Paste 17% Onion 2%	<b>Declared Weight: 2.25Kg</b> <b>Durability: 18 months</b> <b>Ingredient Listing:</b> Chopped Tomato (46%), Water, Tomato Paste (17%), Sugar, Lemon Juice, Onion (2%), Thickener (Modified Mazie Starch), Garlic Powder, Salt, Acidity Regulator (Citric Acid), Basil, Oregano, Black Pepper.
<b>Allergen Warnings: NONE</b>	
<b>Storage Instructions</b> Once opened keep refrigerated & consume within 7 days <b>Usage Instructions</b> None <b>Coding Format</b> Lot Number / Time / BBE / Month / Year <b>2001 12:26</b> <span style="float: right;"><b>BBE JUN 2023</b></span>	

<b>Nutritional Information:</b>	Energy (kJ/kcal)	Fat	of which saturates	Carbo - hydrate	of which sugars	Fibre	Protein	Salt
(Figures given are Typical per 100g)	202 / 48	0.1g	0.0g	9.2g	7.3g	1.4g	1.5g	0.64g

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

<b>Product Standards</b>						<b>Weights</b>	
<u>Microbiological Criteria</u>	<u>Target</u>	<u>Maximum</u>	<u>Packaging Details</u>	<u>Material</u>	<u>Dimensions</u>		
Total Viable Count / g	< 1000	< 10,000	Primary (Container)	Plastic	2.2L		94g
Yeasts & Moulds / g	< 20	< 200	Primary (Cap/Lid)	Plastic	80mm		12g
Coliforms / g	< 20	< 200	Primary Label	Paper			1g
E.coli / g	< 10	< 100	Secondary	Cardboard			40g
Enterobacteriaceae / g	< 10	< 100	Secondary Label	Paper			N/A
S.aureus / g	< 20	< 200	Shrink Wrap	Plastic			40g
B.cereus / g	< 20	< 200	Layer Cards	Cardboard			600g      600g
Salmonella spp. / 25g	Not Detected		Pallet	Wood	1200 x 1000 mm		35kg      35kg
Listeria spp. / 25g	Not Detected		Pallet Wrap	Plastic			1.2kg      1.2kg
<u>Chemical Criteria</u>	<u>Target</u>	<u>Tolerance</u>	<u>Palletisation</u>				
Acid	1.5	+/- 0.5	Units per Case	2			
Salt	0.9	+/- 0.4	Cases per Layer	36			
pH	3.5	+/- 0.25	Layers per Pallet	4			
			Cases per Pallet	144			

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