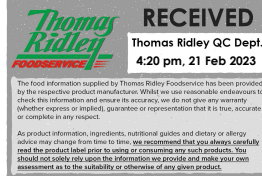


SEASONERS FINE FOODS LIMITED
Product Data Sheet



Head Office & Manufacturing Site The Old Peeling Station Moston Road Middleton Junction Manchester M24 1SF Telephone/Fax: 0161 643 9600 Website: www.seasoners.co.uk		Contacts Commercial Stewart Muller sales@seasoners.co.uk Production Aaron Muller aaron@seasoners.co.uk Technical Aaron Muller aaron@seasoners.co.uk							
Product Name: Seasoners Chilli Con Carne Sauce		Declared Weight: 2.25Kg Durability: 2 Years							
Ingredient QUID Chopped Tomato 25% Tomato Paste 7% Red Peppers 6% Onion 5%		Ingredient Listing: Water, Chopped Tomato (25%), Tomato Paste (7%), Red Peppers (6%), Onion (5%), Sugar, Thickner (Modified Maize Starch), Garlic Powder, Paprika, Salt, Acidity Regulator (Citric Acid), Cumin Powder, Parsley, Oregano, Chilli Powder.							
		Allergen Warnings: None Storage Instructions Once opened keep refrigerated & consume within 7 days. Usage Instructions None Coding Format Lot Number / Time / BBE / Month / Year 4047 12:26 BBE FEB 2016							
Nutritional Information:	Energy (kJ)	Energy (kcal)	Fat	of which saturates	Carbo-hydrate	of which sugars	Fibre	Protein	Salt
(Figures given are Typical per 100g)	175	41	0.3	0	7.7	5.1	1.3	1.1	0.73
Allergens & Product Suitability									
<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			
Peanuts		Y		Natural Colours		Y	Used on site		
Soybeans		Y	Used on site	BHA / BHT		Y			
Milk (including lactose)		Y	Used on site	Preservatives		Y	Used on site		
Nuts		Y		Monosodium Glutamate		Y			
Celery		Y	Used on site	Other Additives -		N	Citric Acid		
Mustard		Y	Used on site	Yeast & Yeast Extracts		Y			
Sesame Seeds		Y							
Sulphur Dioxide & Sulphites		Y	Used on site	<u>Suitable For</u>					
Lupin		Y		Vegetarians		YES			
Molluscs		Y		Vegans		YES			
Product Standards							Weights		
Microbiological Criteria		<u>Target</u>	<u>Maximum</u>	Packaging Details		<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	
Salmonella spp. / 25g		Not Detected		Pallet		Wood	1200 x 1000 mm	35kg	
Listeria spp. / 25g		Not Detected		Pallet Wrap		Plastic		1.2kg	
Chemical Criteria		<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		3.6	+/- 0.2	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.