Thomas Ridley FOODSERVICE
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Thomas Ridley QC Dept.
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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.

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
Technical	Aaron Muller	aaron@seasoners.co.uk

Product Name: KORMA CURRY SAUCE

Declared Weight: 2.25Kg **Durability:** 18 Months

Ingredient QUID	%
Double Cream	3%
Coconut Cream	3%
Onion	3%
Dessicated Coconut	2%

Ingredient Listing: Water, Sugar, Double Cream (**MILK**) (3%), Tomato Paste, Coconut Cream (3%), Onion (3%), Milk Powder (**MILK**), Lemon Juice, Dessicated Coconut (2%), Thickener (Modified Maize Starch), Garlic Powder, Salt, Acidity Regulator (Citric Acid), Turmeric, Spices.

Allergen Warnings: Contains: **MILK**

Storage Instructions Once opened keep refrigerated & consume within 7 days

Usage Instructions None

Coding Format Lot Number / Time / BBE / Month / Year **2002 12:26** **BBE SEP 2023**

Nutritional Information:
(Figures given are Typical per 100g)

Energy (kJ/kcal)	Fat	of which satuates	Carbo - hydrate	of which sugars	Fibre	Protein	Salt
443/106	4.3g	3.3g	13.7g	10.7g	1.1g	2.0g	0.79g

Allergens & Product Suitability

Free From	Yes / No	Comment	Free From	Yes / No	Comment
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)	N	In recipe	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	
Seasame Seeds	Y	Used on site			
Sulphur Dioxide & Sulphites	Y	Used on site	Suitable For		
Lupin	Y		Vegetarians	YES	
Molluscs	Y		Vegans	NO	

Product Standards

Microbiological Criteria	Target	Maximum
Total Viable Count / g	< 1000	< 10,000
Yeasts & Moulds / g	< 20	< 200
Coliforms / g	< 20	< 200
E.coli / g	< 10	< 100
Enterobacteriaceae / g	< 10	< 100
S.aureus / g	< 20	< 200
B.cereus / g	<20	< 200
Salmonella spp. / 25g	Not Detected	
Listeria spp. / 25g	Not Detected	

Chemical Criteria	Target	Tolerance
Acid	1.5	+/- 0.5
Salt	0.9	+/- 0.4
pH	3.8	+/- 0.2

Packaging Details	Material	Dimensions	Weights	
Primary (Container)	Plastic	2.2L	94g	
Primary (Cap/Lid)	Plastic	80mm	12g	
Primary Label	Paper		1g	
Secondary	Cardboard		40g	
Secondary Label	Paper		N/A	
Shrink Wrap	Plastic		40g	
Layer Cards	Cardboard		600g	600g
Pallet	Wood	1200 x 1000 mm	35kg	35kg
Pallet Wrap	Plastic		1.2kg	1.2kg

Palletisation	
Units per Case	2
Cases per Layer	40
Layers per Pallet	4
Cases per Pallet	160

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