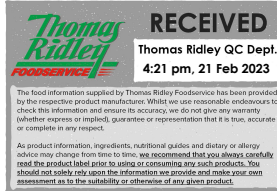


SEASONERS FINE FOODS LIMITED
Product Data Sheet



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 Sweet & Sour Sauce			Declared Weight: 2.25Kg		Durability: 2 Years					
Ingredient QUID Sugar 17% Tomato 10% Pineapple 5%			Ingredient Listing: Water, Sugar (17%), Tomato Paste (10%), Thickner (Modified Maize Starch), Acidity Regulator (Acetic Acid), Paprika, Salt, Ginger Powder, Paprika Extract, Black Pepper.							
Allergen Warnings: None			Storage Instructions: Once opened keep refrigerated & consume within 7 days.							
Usage Instructions: None			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)	433	102	0.1	0	23	19.3	1.1	0.7	0.78	
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	Acetic acid					
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						
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.