

SEASONERS FINE FOODS LIMITED
Product Data Sheet

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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.

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Product Name: TIKKA CURRY SAUCE	Declared Weight: 2.3Kg	Durability: 18 Months
Ingredient QUID % N/A N/A	Ingredient Listing: Water, Tomato, Tomato Paste, Onion, Sugar, Rapeseed Oil, Double Cream (MILK), Milk Powder (MILK), Thickener: (Modified Maize Starch), Lemon Juice, Onion Powder, Paprika, Garlic Powder, Cinnamon Powder, Salt, Ginger Powder, Acidity Regulator: (Citric Acid), Cumin Powder, Coriander Powder, Turmeric, Fenugreek Leaf, Fennel, Chilli Powder, Black Pepper, Paprika Extract, Cardamom, Clove, Cumin Seeds, Nigella Seeds.	
	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 3001 12:26 BBE SEP 2024	

Nutritional Information:	Energy (kJ/kcal)	Fat	of which saturates	Carbo - hydrate	of which sugars	Fibre	Protein	Salt
(Figures given are Typical per 100g)	494 / 118	5.4g	1.1g	13.5g	10.5g	2.1g	2.2g	0.8g

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)	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	
Sesame Seeds	Y	Used on site			
Sulphur Dioxide & Sulphites	Y	Used on site	<u>Suitable For</u>		
Lupin	Y		Vegetarians	YES	
Molluscs	Y				

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
Yeasts & Moulds / g	< 20	< 200	Primary (Cap/Lid)	Plastic	80mm
Coliforms / g	< 20	< 200	Primary Label	Paper	
E.coli / g	< 10	< 100	Secondary	Cardboard	
Enterobacteriaceae / g	< 10	< 100	Secondary Label	Paper	
S.aureus / g	< 20	< 200	Shrink Wrap	Plastic	
B.cereus / g	< 20	< 200	Layer Cards	Cardboard	
Salmonella spp. / 25g	Not Detected		Pallet	Wood	1200 x 1000 mm
Listeria spp. / 25g	Not Detected		Pallet Wrap	Plastic	
Chemical Criteria	<u>Target</u>	<u>Tolerance</u>	Palletisation		
Acid	1.5	+/- 0.5	Units per Case	2	
Salt	1.0	+/- 0.4	Cases per Layer	36	
pH	3.5	+/- 0.4	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.